



THE VILLAGE
BOUTIQUE & SPA

HALF BOARD A' LA CARTE MENU

STARTER

HOMEMADE DIPS

humus, moutabal, baba ghanoush served with toasted brown garlic bread

VEGETABLE SOUP

MUSHROOM CAPPUCCINO SOUP

LEMON OR TRUFFLE BURRATA & AVOCADO SALAD

mixed leaf salad, basil, pumpkin seeds and tomatoes with a citrus vinaigrette lemon dressing

PRAWN TEMPURA

4 pieces of tempura battered prawns, served with lemon & ginger mayo

MUSSELS AND CLAMS POT

mussels & clams poached in a white wine, saffron & lemongrass sauce, finished with a touch of mint, parsley & olive oil

CRISPY DUCK BAO BUN

2 bao buns filled with shredded duck, spring onion, cucumber & hoisin sauce

OCTOPUS SALAD

fresh octopus salad with potatoes, yellow and red peppers, olives, rucola and capers finished with a lemon & olive oil dressing

COLD MEAT & CHEESE PLATTER

bresaola Parma ham, serenno ham, salami & pecorino shavings

2 PORK & PRAWN SPRING ROLLS AND 2 SPICED SUMMER PORCINI & MUSHROOM GYOZA

2 spring rolls filled with ground pork, prawn chunks, red pepper, garlic, coriander, lime zest, sesame oil & soy sauce.
2 piece of steamed, then pan-fried dumplings filled with summer porcini, mushrooms, garlic, green chilly ginger & turmeric

2 VEGETABLE SPRING ROLLS & 2 VEGAN GYOZA

2 homemade spring rolls filled with mixed julienne vegetables, rice noodles, fresh coriander, ginger & chili, finished with a touch of soy sauce & sesame oil. 2 pieces of steamed, then pan-fried Chinese dumplings filled with butternut squash, chillies, kale, garlic & spices

BEEF GYOZA

4 pieces of steamed dumplings filled with beef, black pepper & teriyaki sauce

SPICED SUMMER PORCINI & MUSHROOM GYOZA

4 pieces of steamed, then pan-fried dumplings filled with summer porcini, mushrooms, garlic, green chilly ginger & turmeric

TRUFFLED SPAGHETTI TOSSED IN OLIVE OIL & TRUFFELED BUTTER

topped with fresh sage topped, truffled stracciatella & guanciale chippings

FRITTURA DI CALAMARI

fried squid served with tartar sauce

LINGUINI SEAFOOD

linguini tossed with clams, mussels and calamari in garlic, finished with fresh herbs & olive oil

PENNE AL POMODORO

with tomatoes, garlic, basil, touch of chili & turmeric

FETTUCINE CARBONARA

fettucine pasta tossed in a creamy sauce made from eggs, finished with pecorino, black pepper & guanciale

BEETROOT RISOTTO

aged carnaroli rice cooked in beetroot, stracciatella and parmesan saving

MAIN COURSE

GARLIC PRAWN PESTO FETTUCCINE

fettuccine twirled in fresh basil pesto, crumbled chèvre cheese, cherry tomato and prawns

BLACK RICE SEAFOOD RISOTTO

clams, mussels, prawns, calamari, with chopped broccoli, garlic, seasonal herbs & turmeric

BREADED VEAL MILANAISE

escalope of veal in breadcrumbs fried in butter and topped with fresh sage, fries or roast potatoes & choice of one vegetable

VITELLO AL LIMONE

thinly sliced milk-fed fresh veal cooked in a fresh lemon sauce served with carrot puree, fries or roast potatoes & choice of one vegetable

SEA FOOD PLATTER

grilled prawns (5 pieces), grilled calamari garlic mixed local herbs & wine, fries or roast potatoes & choice of one vegetable
add half lobster grilled supplement €11.00*extra

LOCAL PORK CHOP

pork chops served with mushroom porcini mustard, local herbs sauce with a touch of cream, served with fries or roast potatoes & choice of one vegetable

LOCAL PORK BELLY

slow cooked & served with homemade apple textures & port wine jus, fries or roast potatoes & choice of one vegetable

FRESH ARGENTINIAN RUMP STEAK (250G)

fresh grass-fed rump steak served with a herb butter, rocket mix leaf salad cherry tomato, fries or roast potatoes & choice of one vegetable

***TO CHANGE TO SIRLOIN STEAK (250G) SUPPLEMENT €9.00* EXTRA**

RIBEYE (250G) SUPPLEMENT €11.00* EXTRA

FILLET (250G) SUPPLEMENT €13.00* EXTRA

MIXED GRILL

150g fresh rump argentinian steak, maltese sausage & 2 lamb chops, served with herb butter, tomatoes, mushrooms and an option of fries or roast potatoes & choice of one vegetable

CHICKEN BREAST IN BREADCRUMBS

with lemon, olive oil, rosemary, garlic and a dash of cream served fries or roast potatoes & choice of one vegetable

SPICY CHICKEN LEG

roasted chicken leg with spices, served with fries & choice of one vegetable

INDIAN CHICKEN OR BEEF CURRY (MILD)

succulent cuts of beef or chicken gently braised in a fragrant medley of roasted spices & coconut cream, served with steamed basmati rice & paratha flatbread

***Please tell your server should you want spicy**

THE VILLAGE BEEF BURGER

100% fresh Argentinian beef patty served with rocket, bacon, cheddar cheese, crispy onion flakes & bacon mayo, fries & salad

VEAL LIVER LYONNAISE

served with caramelized onions & mashed potatoes & choice of one vegetable

DUCK LEG AMARENA

pan seared duck leg with Amarena cherry textures & red wine jus, served with truffle mashed potatoes & seasonal vegetables

PAN-FRIED SALMON OR TUNA

served with a lemon and caper sauce, fries or roast potatoes, & a choice of one vegetable

FRESH LOCAL WILD GURBEL AL CARTOCCIO

served with white wine, garlic, parsley, tomatoes, onion, lemon & olive oil (oven baked), fries or roast potatoes & a choice of one vegetable

QUINOA SALAD

quinoa tossed with beetroot, avocado, orange segments, pickled cucumber, yellow cherry tomato confit, asparagus & rocket, finished with a drizzle of coriander & lime dressing.

POLENTA STEAK

cooked in creamy pesto sauce and tomato salsa

SPAGHETTI LOBSTER

fresh half lobster with spaghetti in a lobster and prawn bisque sauce with a touch of tomato half lobster supplement of €11.00 extra

VEGETABLE CHOICES

broccoli, mushrooms, cauliflower, carrots, mixed peppers, brussels sprouts

extra vegetables €4.00*

extra portion mashed potato €3.00*