



Oceana
RESTAURANT

what does
Oceana mean?

The name *Oceana* means 'From The Sea' and is of Greek origin, it represents the beauty of the ocean surrounding us.



STARTERS

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BARBARY DUCK 'RILLETTES'

beetroot, radishes, charred plums, Xerez sherry vinegar & carob, toasted sourdough

10.50

GLAZED LOCAL OCTOPUS

Marmite butter, guanciale, poached fennel, sauce 'Matelote'

13.00

MODERN AUBERGINE 'PARMIGIANA'

Miso glazed aubergine, baba ganoush flavored with black garlic, heirloom tomatoes, parmesan Royale

13.50

NORWEGIAN SALMON PASTRAMI

sichuan pepper, crab & kimchi salad, citrus dressing

16.00

RAW BLACK ANGUS BEEF

Castelmango & ricotta cheese, Ras El Hanout, quinoa salad, samphire, white balsamic pearls, chive mayonnaise

17.00

PASTA

AGED ACQUERELLO RISOTTO

local red prawns, saffron & parmesan cheese

€14.50

PAPPADELLE

'LA CAMPOFILONE'

lamb ragout, nocellara olives, bagna cauda, rosemary jus

€12.00



PANCIOTTI

MUSHROOM & FONTINA CHEESE

creamed wild mushrooms, preserved lemon, wilted spinach, hazelnuts & marinated black truffle

€14.50

All the above pasta dishes can be ordered as a main course portion at a supplement of €4.00 per dish.

Gluten free pasta available on request

MAIN COURSES

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WARM POTATO & MUSHROOM TERRINE

braised puy lentils, jerusalem artichokes, baby gem lettuce, coconut sauce

18.50

ROASTED CORN FED CHICKEN BREAST

vadouvan spice, parsnips, local honey, smoked jus

21.50

LOCAL WRECK FISH 'DOTT ABJAD'

celeriac, chick peas, clams, macadamia nuts, fenugreek & whey sauce

25.00

IBERICO PORK PRESA

broccoli & basil, broccoli rabe, walnut & comte condiment, jus

27.00

SLOW-COOKED USDA SHORT RIB OF BEEF

togarashi, turnips, caramelised onions, pangrattato, green peppercorn sauce

28.00

All main courses are served with Chef's roasted potatoes of the day

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management.

THE BUTCHER BLOCK

Chef's selected cut of premium meat (for 2 persons)

served with seasonal vegetables, roasted potatoes,
thyme jus & béarnaise sauce

kindly ask your server for the meat selection of the day

Vegetables & Potatoes €3.50 each

French Fries
Potatoes of the day
Seasonal Vegetables of the day
Rucola, Parmesan & Cherry Tomato Salad

Side Sauces €2.00 each

Thyme Beef Jus
Peppercorn Sauce
Mushroom Sauce
Béarnaise Sauce

DESSERTS

SELECTION OF ICE-CREAM & SORBET 6.00

DARK CHOCOLATE CRÈME BRULÉE 6.50
hazelnut sheep milk ice-cream, caramelised hazelnut brioche

APPLE TART TATIN (please allow 20 minutes cooking time) 7.00
salted caramel, caramel ice-cream

BLACK FOREST 7.50
chocolate cake, vanilla cream, cherry aerated sponge, black cherry sorbet

CHOUX BUN 8.00
Valhrona dulce cream, coconut breton, coconut sorbet

TIRAMISU 8.50
cantucci, pistachio di Bronte ice-cream

AGED PARMESAN & LOCAL GOAT'S CHEESE 12.00
pressed fruit & grissini

DESSERT WINE 33.50

Castello d Poggio Moscato D'Asti - Piemonte, Italy
Moscato



Drinks



Mocktail and Cocktail

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Orange Blossom orange juice, passion fruit purée, soda water, garnished with berries and mint	9.00
Gin Basil Smash Gordons Gin, Lemon Juice, simple syrup, basil leaves	10.50
Apple Pie Spiced Rum, Amaretto, lime juice, apple juice, garnish with caramelized apple	10.50
Aperol Americano Rose Vermouth, soda, garnished with orange peel	10.50
il-Malti Gordons Gin, syrup with Maltese honey, lemon juice, diet kinnie	10.50
Love Struck Absolut Vodka, sparkling wine, Passoa, cranberry juice, lemon juice	12.50

Beverages

Mixers	from	2.25
Soft Drinks	from	3.85
Fruit Juices (30cl)		3.85
Premium Mixers		4.25
Red Bull (25cl)		6.00
Fresh Orange Juice		7.00
International Still / Sparkling (25cl)		3.50
International Still / Sparkling (75cl)		5.00
Premium Water		
Acqua Panna (75cl)		5.75
San Pellegrino (75cl)		5.75

Beer & Cider

	250ml	330ml	500ml
	€	€	€
Non-Alcoholic Heineken - 33cl		4.50	
Budweiser - 33cl		4.50	
Strongbow - 33cl		5.50	
Carslberg Draught	3.75		7.00
Cisk	3.75		7.00
Cisk Excel	4.00		
Cisk Blue Label		7.00	
Magners			8.50

Wine List

SPARKLING & CHAMPAGNE	€	€	€
	125ml	250ml	750ml
Prosecco DOC by Cielo Glera - Italy	8.50		28.50
Prosecco Extra Dry DOCG by Guerrieri Rizzardi Glera - Italy			39.50
Heidsieck & Co Monopole Silver Top Chardonnay, Pinot Noir - France	17.00		85.00
Imperial Brut by Moët et Chandon Chardonnay, Pinot Noir & Pinot Meunier - France			115.00
WHITE WINES	€	€	€
	150ml	250ml	750ml
Terre Allegre 'Cielo' Trebiano - Puglia, Italy	7.50	10.00	19.50
Entoria 'Prospetti' IGT Pinot Grigio - Veneto, Italy	8.00	10.50	24.00
'Big Feet' Africa White Blend Meerendal, South Africa			24.00
The Pick by Neil McGuigan Chardonnay - South East Australia	9.50	12.00	31.00
Gavi di Gavi DOCG by Fontanafredda Cortese - Piemonte, Italy			35.00
Falanghina by Masseria Altemura Falanghina - Puglia, Italy			37.00
'Isis' by Meridiana Chardonnay - Malta			38.50
Private Bin by Villa Maria Sauvignon Blanc - Marlborough, New Zealand			43.50
Chablis by Louis Moreau Chardonnay - Burgundy, France			49.50
Sancerre by Pascal Jolivet Sauvignon Blanc - Loire, France			53.00
Puligny-Montrachet by Joseph Faiveley Chardonnay - Burgundy, France			125.00

ROSÉ WINES

	€	€	€
	150ml	250ml	750ml
Woodbridge by Robert Mondavi White Zinfandel - California, USA	9.25	11.75	28.50
Minuty Rosé by Château Minuty Grenache, Cinsault & Syrah - Côtes de Provence, France			42.00

RED WINES

	€	€	€
	150ml	250ml	750ml
Terre Allegre 'Cielo' Sangiovese - Puglia, Italy	7.50	10.00	19.50
Montepulciano D' Abruzzo Magnolia Montepulciano - Abruzzo, Italy			25.00
KWV Contemporary Collection by Johann Fourie Shiraz - Western Cape, South Africa			29.00
Oude Kaap Reserve Collection by Jaco Potgieter Cabernet Sauvignon - Western Cape, South Africa	9.50	12.00	31.00
Woodbridge by Robert Mondavi Zinfandel - California, USA			35.00
Reserva Caballero by Finca Flichmann Malbec - Mendoza, Argentina			36.00
Melqart by Meridiana Cabernet Sauvignon & Merlot - Malta			38.50
Private Bin by Villa Maria Pinot Noir - Marlborough, New Zealand			43.50
Chateauneuf Du Pape by Domaine de Cristia Grenache & Syrah - Rhone, France			61.00
Brunello di Montalcino by Tenuta Il Poggione Sangiovese - Tuscany, Italy			99.00

Hilton