

Starters

(Choose one)

PUMPKIN AND GINGER SOUP

A creamy blend of roasted pumpkin, zesty ginger, and fragrant herbs, topped with crispy falafel and sesame seeds for a hearty twist.

OCTOPUS IN TERIYAKI SAUCE (CARTOCCIO)

Tender octopus baked in a foil parcel with teriyaki sauce, carrots, cabbage, and spring onions for a flavorful aromatic dish.

EGGPLANT SPRING ROLLS

Crispy spring rolls filled with eggplant, gooey mozzarella, and a touch of grated cheese, served with a side of tangy tomato sauce.

CARAMELIZED PEAR & BURRATA RISOTTO

A velvety risotto topped with burrata, sweet caramelized pear, and a sprinkle of grated cheese for a touch of luxury.

Main Courses

(Choose One)

ROASTED SALMON

Perfectly roasted salmon served with tender asparagus, cherry tomatoes, onions, and crunchy cashew nuts.

FESTIVE FILLET OF BEEF

Beef fillet accompanied by a velvety demi-glace and silky potato puree.

SESAME GLAZED CHICKEN

Tender chicken breast glazed with sesame teriyaki sauce, paired with buttery mashed potatoes and bacon.

All Main courses are accompanied by roasted potatoes and vegetables.

Dessert

SICILIAN CITRUS BLISS

Light ricotta mousse paired with crispy cannoli crust, served in a tangy tangerine sauce for a perfect balance of sweetness and zest.

€35

Tel: 21553790 / 99822741

Email: info@rundle.mt

RUNDLE

Restaurant
Gorg Borg Olivier, Victoria, Gozo.