

PALAZZO *P*RECA

RESTAURANT

WHERE YOU MEET, EAT & GREET





Rated Highly on Trip Advisor

Restaurants Malta:  
Voted 1 of the best top 40 restaurants in  
Malta & Gozo

2013 - 2014 | 2014 - 2015 | 2015 - 2016 | 2016 - 2017

Won 3rd best commended wine list for 2016

Palazzo Preca Restaurant is listed as one of the top 12 restaurants in Malta.

**The WRMS Restaurant Guide.**

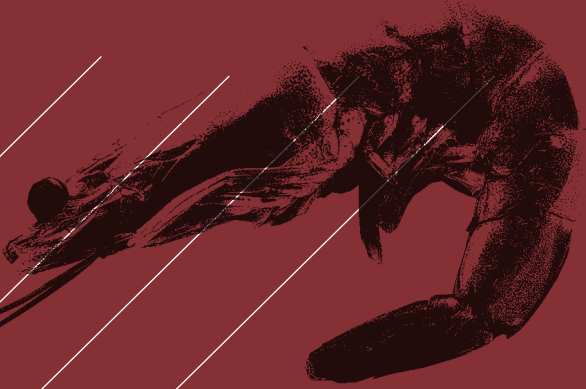
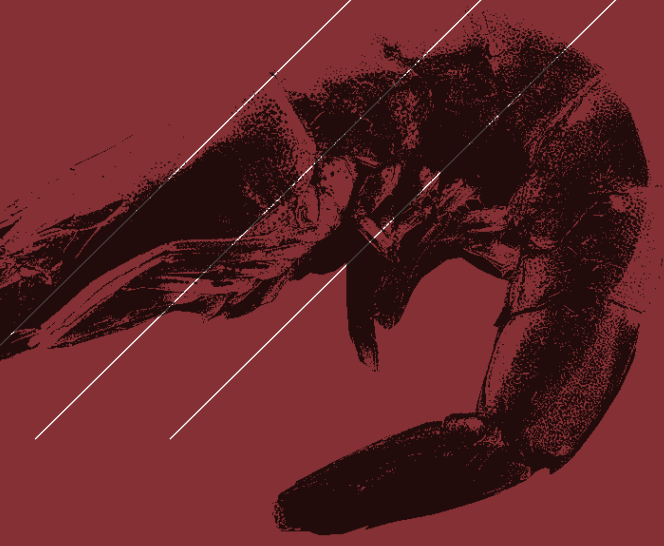
It is the only restaurant in Valletta that has been awarded this award.

Twelve such restaurants have been given the award all over  
Malta & Gozo since 2013.

2013 - 2014 | 2014 - 2015 | 2015-2016 | 2016 - 2017

The 2016 WRMC SPECIAL AWARDS.

2016 Earning top FEMALE chef award.



## COLD STARTERS:

### Veal Carpaccio

Thin slices of milk fed veal, served with hazelnuts, truffle oil & pecorino cheese

### Salmon Ceviche

Cured salmon infused with vanilla pod & red peppercorn dressing

### Seabass Carpaccio

Thin slices of Fresh raw Seabass with a citrus dressing

### Raw Langoustines

Fresh raw marinated langoustine (x1)

### Raw Prawns

Marinated with lemon oil infusion

### Raw Oysters

Served on the half shell with classic mignonette sauce

## SALADS:

### Insalata ta' Rosario (M)

Soft goat's cheese, maltese sausage, coloured lettuce, olives & capers

### Burrata Salad (V)

Fresh Burrata, grilled marinated aubergines, crispy rucola & sun blushed tomatoes

### Cured Ham Salad

Cured italian ham served with marinated artichokes crispy rucola & water cheeselets

### Prawn & Fennel Salad

Marinated fresh prawns, fennel, asparagus, hand-picked herbs and crispy caper berries

## ANTIPASTI SEAFOOD TO SHARE:

### **Whitebait Fishcakes**

Crispy fried Whitebait fritters with garlic, capsicum & herbs

### **Fried Calamari**

Calamari dusted in flour, deep fried & served with aioli sauce

### **Fresh Prawns**

Fresh, medium sized prawns in wine & garlic

### **Clams**

Clams cooked in fish stock, wine & garlic

### **Mussels in Garlic or Peppata**

Fresh mussels, cherry tomatoes, parsley, wine & garlic

### **Scallops**

Fresh scallops, slightly grilled and served in garlic butter (x1)

### **Octopus in Garlic**

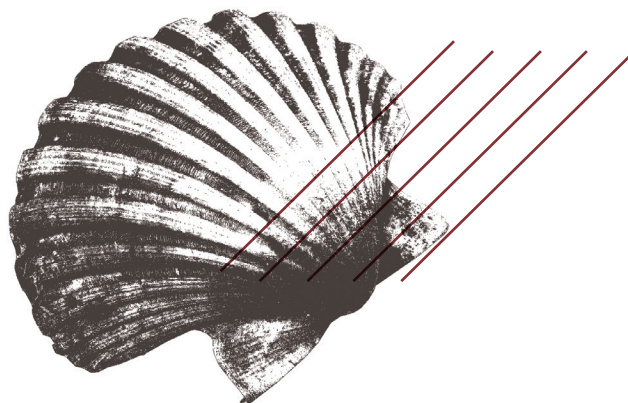
Octopus cooked in white wine & garlic butter

### **Mixed ShellFish**

Prawns, mussels, clams, fried calamari, octopus, leeks & cherry tomatoes

### **Fish in Tempura**

Cod battered in a beer tempura, deep fried & tartar sauce



## WARM STARTERS:

### Mushrooms in Garlic (V)

Mushrooms sautéed in garlic butter & parsley

### Local Cheeselet (V)

Deep fried breaded Cheeselet served with tomato & chilli jam

### Rabbit Liver (M)

Fried with onions, cherry tomatoes & flamed in sherry

## SOUPS

### Soup of the Day

Please ask for today's soup

### Aljotta (M)

Traditional maltese fish soup

### Shellfish Soup

Traditional maltese fish soup served with mussels, clams, prawns & langoustine

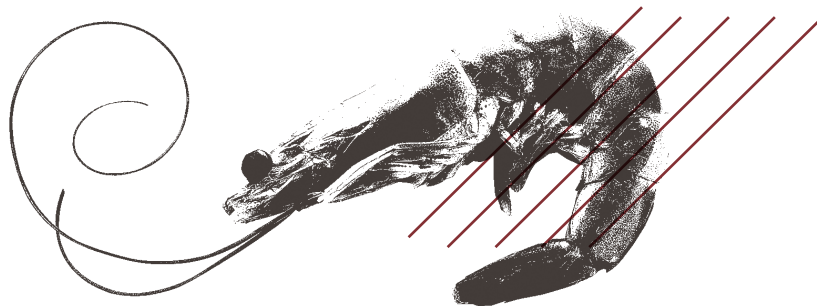
**(N)** Denotes precedence of nuts in dish

**(V)** Denotes a Vegetarian dish

**(M)** Denotes a Traditional Maltese dish

Please check our blackboard for the daily specials.

If you have any allergies or dietary requirements, please advise a member of our staff and we will be delighted to assist you where possible.



## PASTA:

### Spaghetti Seafood

Cooked with mussels, clams, prawns, octopus, wine, garlic & fresh herbs

### Spaghetti Vongole

Cooked with clams, wine, garlic & fresh herbs

### Penne Prawns & Asparagus

Pasta tubes with peeled prawns, asparagus, white wine, garlic & a hint of chilli

### Penne Fresh Salmon & Dill

Fresh salmon, dill, cooked with cream

### Linguine Beef & Truffle Cream

Beef strips, truffle cream & parmesan cheese

### Linguine Caruso

Chopped calamari, chopped prawns, chillies, wine & garlic

## RISOTTO:

### Risotto Mushrooms & Porcini (V)

Mushrooms, porcini, parmesan & finished with a knob of butter

### Risotto Seafood

Cooked with mussels, clams, prawns, octopus, white wine & fresh herbs

(V) Denotes a Vegetarian dish

For a Main Course portion a supplement of € 3.50 is added



## MEAT & POULTRY:

### **Rib-eye Steak Mdina or Indemonjat**

Grilled beef cooked with Mdina mushroom sauce or pepper sauce on the side

### **Milk Fed Dutch Veal**

Pan fried veal escalopes in truffle cream sauce

### **Honey Roasted Duck Breast**

Shallow fried duck breast with sherry, honey & wild berries

### **Fenek Moqli (M)**

Rabbit cooked in garlic & simmered in wine

### **Australian Fillet à la Ramona**

That's all up to her

### **Sous-vide Supreme of Chicken**

Served with duxelle of Mushrooms & red wine jus

### **Crispy Pork Belly**

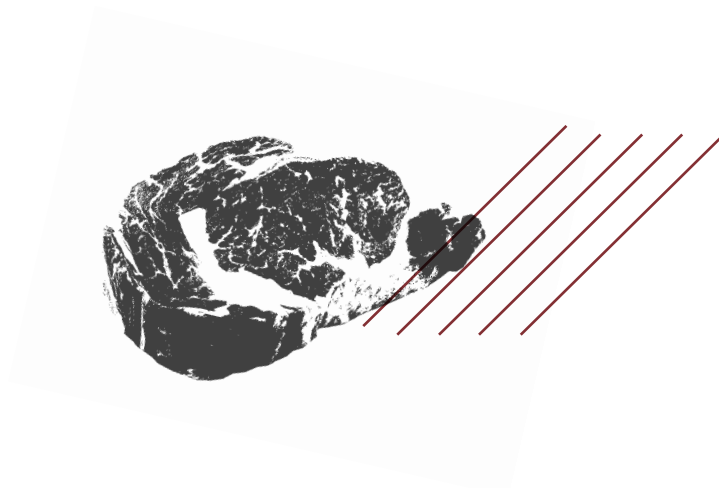
Slow Cooked for 8hrs, flavoured with aromatic herbs & spices

### **Lamb Shank**

Premium New Zealand braised in cabarnet jus & infused with fresh herbs

The above is served with Roast Potatoes, Hot Vegetables or Fresh Crispy Salad

(M) Denotes a Traditional Maltese dish



## FRESH LOCAL FISH & SHELLFISH:

### **Giant Prawns (Gamberoni)**

Local prawns sautéed in garlic, white wine tomato & served on a bed of rice

### **Fried Octopus**

Fried octopus in herbs, garlic & wine

### **Grilled or Fried Calamari**

Marinated with lemon oil infusion or Dusted in flour & fried

### **Grilled Swordfish**

Grilled swordfish, topped with olives, capers & mixed herbs

### **Filleted Seabass**

Filleted seabass cooked with leeks & cherry tomatoes

### **Shellfish Platter à la Palazzo Preca**

Oyster, prawn, mussels, razor clams, scallop, fried calamari, soft shell crab, octopus & clams

### **Lobster Thermidor**

Onions, mustard, cheese & cream served in its own shell

### **Fritto Misto**

Seabass, salmon, prawns, whitebait fritter, calamari rings dusted in flour & deep fried

### **Herb Crusted Salmon**

Fresh salmon topped with a herb crusted and served on asparagus cream

### **Catch of The Day**

Please ask for our fresh fish of the day. There is an extra charge for fish that is cooked 'al sale'

The above is served with Roast Potatoes, Hot Vegetables or Fresh Crispy Salad

## SET MENU

### Amuse Bouche

A single bite-sized appetizer

### STARTER – CHOOSE ONE FROM

#### Veal Ravioli

Home-made ravioli stuffed with veal ragu, served with sage & butter

#### Soup of the Day

Please ask a member of our staff for the fresh soup of the day

#### Mussels in Garlic

Mussels tossed in garlic & fresh herbs

#### Gozo Fried Cheese

Deep fried breaded goat's cheese served with tomato & chilli jam

### MAIN COURSE CHOOSE ONE FROM

#### Crispy Pork Belly

Slow Cooked for 8hrs, flavoured with aromatic herbs & spices

#### Sous-vide Supreme of Chicken

Served with duxelle of mushrooms & red wine jus

#### Fresh Seabass

Fresh, filleted seabass, cooked with leeks & cherry tomatoes

#### Vegetarian Dish (V)

Please ask a member of our staff for the vegetarian dish of the day

All the above are served with hot vegetables OR salad and roast potatoes

### DESSERT

A wide selection of dessert to choose from

PALAZZO *P* RECA

RESTAURANT

WHERE YOU MEET, EAT & GREET