



Terrazzo

RESTAURANT & BEACH BAR

Food Menu

Welcome

Indulge your senses

Located in the delightful sea inlet in the heart of Xlendi Bay, Terrazzo elevates Gozo's beach bar and dining scene to new heights of elegance.

Our elite team of gourmet experts invite you to a mouthwatering experience composed of fresh produce conscientiously selected for each individually presented blue-ribbon dish on the menu. Carefully crafted by food enthusiasts for food enthusiasts, our menu indulges your senses to a craving-satisfying experience

Accompanying Terrazzo's spectacular sunset views, tantalizing food, and a meticulously selected immersive cocktail experience is the desire to bring quality ingredients to the table showcasing the restaurant's relationships with local farms and purveyors. From honey to olive oil, fruits, and vegetables, our main intent is to serve a hearty meal curated with fresh ingredients and a hint of love.

With a newly revamped feel in an ultimate beachfront locale, Terrazzo aims to deliver a remarkable experience and present a unique concept with a modern twist to all its patrons.

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Light Munch

Served from Monday to Friday from 12.00pm to 17.00pm (excluding public holidays)

Terrazzo Chicken Caesar salad

€16.00

Crisp romaine lettuce tossed in creamy Caesar dressing with crusted sesame seed chicken breast, garlic croutons and a sprinkle of shaved Parmesan cheese

Mixed Leaf Salad

€11.00

A blend of greens, green apple, couscous, cucumber and cherry tomatoes, drizzled with balsamic dressing

Add ons:

Burrata | €6

Falafel | €6

Grilled Chicken | €7

Smoked Salmon | €6

Beef Burger

€19.00

Handcrafted in-house beef patty served on a toasted brioche bun with smoked cheddar, crisp lettuce, tomato, and our classic burger sauce
Served with golden crunchy fries

Chicken Burger

€17.00

Golden fried chicken layered with cheddar, garlic-jalapeño mayo and creamy coleslaw on a toasted brioche bun. Served with golden crunchy fries

Ftira Rustica

€13.00

Ftira bread stuffed with stracciatella, parma ham, sun-dried tomatoes and arugula, finished with a delicate touch of extra virgin olive oil

Chicken Wrap

€13.00

Tender chicken marinated in zesty lemon and sweet honey, wrapped with couscous, crisp organic kale and a drizzle of roasted garlic mayo

Smoked Salmon Wrap

€13.00

Delicate smoked salmon paired with crisp cucumber, cherry tomatoes, creamy chive-infused cream cheese and fresh lettuce, all rolled in a soft wrap

Sharing to Start

Cold Plates

Bread & Olives

€6.50

Warm artisan sourdough served with subtly spiced chili-marinated olives

Artisan Terrazzo Board

€28.00

A Terrazzo sharing platter featuring pistachio pecorino, ġbejna, melted brie, bresaola, grilled sausage, stuffed zucchini flowers, olive tapenade, rich hummus, herbed artichokes, olives, flavored crackers and freshly baked warm bread

Whipped Feta

€9.50

Whipped feta with honey-glazed walnuts, lemon and roasted black sesame
Served with toasted sourdough

Hummus

€9.50

Creamy hummus with sundried baby tomatoes and roasted almonds
Served with warm naan

Burrata

€15.00

Creamy burrata served with warm pears glazed in thyme-infused honey butter, thinly sliced San Daniele parma ham, toasted walnuts and crunchy artisan bread

Salmon Sashimi

€15.00

Tender salmon sashimi topped with roe, crisp beetroot, wakame and wasabi yogurt




Beef Tartare on Toast

€16.00



Beef tartare over golden brioche, topped with egg yolk and truffle-scented mascarpone

Starters

Hot Plates

Grilled Aubergine    **€12.50**

Smoky chargrilled aubergine finished with white miso, raw sesame seeds and Gozitan honey

Falafel   **€14.00**

Crisp falafel served with pear-chili chutney and honey tahini Japanese mayo

Crab Croquette **€16.00**

Delicate crab and fresh herbs, complemented by mango tartare & jalapeño aioli

Calamari Fritti **€16.50**

Fried calamari, served with roasted garlic and lemon aioli

Wagyu & Truffle Mini Burger **€16.00**

A luxurious twist on a classic favorite with wagyu beef, honey truffle mayo & smoked cheddar

Pork Taco   **€15.00**

Slow-cooked pork with green apple slaw in a crispy corn tortilla

Pasta & Grains

Lobster Pasta (serves 2)

€62.00

Linguine for two in an rich lobster bisque and lifted with vibrant cherry tomatoes

Cozze & Prawn Pasta

€15.50

Spaghetti in an al olio base sauce with fresh cozze and tail on prawns

Chicken Cannelloni

€15.00

A twisted cannelloni dish with pulled chicken, spinach and local ġbejna finished with classic bechamel

Nduja Pasta

€14.50

Gigli tossed with spicy nduja, earthy portobello and smooth stracciatella

Beef Raviglietti

€15.50

Handmade square ravioli filled with slow-braised beef, served with a rich beef jus and sage-infused béchamel, finished with Grana Padano

Kimchi & Ġbejna

€14.00

Arborio rice cooked with kimchi and coconut cream, finished with pecorino and topped with Gozitan ġbejna and crispy organic kale

Gluten free pasta available - €1.50

A supplement of €5 for main course dishes

Main Course

Beef Short Ribs

€28.00

Slow-cooked beef short ribs served with creamy mashed potatoes and a rich pancetta and mushroom beef jus

Chicken

€23.00

Pan-seared chicken breast coated in sesame and crushed pistachios, served with a savory mushroom-chicken cake, corn on the cob and a rich, velvety chicken jus

Salmon

€24.00

Fire-roasted salmon glazed with teriyaki sauce, served with beetroot and feta marinated quinoa and smooth roasted garlic butter sauce

Entrecôte Argentina Ribeye*

€30.00

300g grass-fed excellence with vibrant, bold flavor

USDA Corn-fed Fillet Steak*

€40.00

300g buttery tender with a naturally sweet finish

Sashi Wagyu Sirloin*

€42.00

300g sashi-wagyu crossbred, offering exceptional marbling and refined depth of flavor

American Wagyu Bavette*

€65.00

300g USDA & wagyu crossbred flank steak, celebrated for rich marbling and deep flavor

Terrazzo Sharing Fish Platter

€70.00

Calamari fritti, red snapper fillet, crab croquettes, shellfish al bianco and spaghetti prawn al olio | Add on: 2 King Prawns €12.50

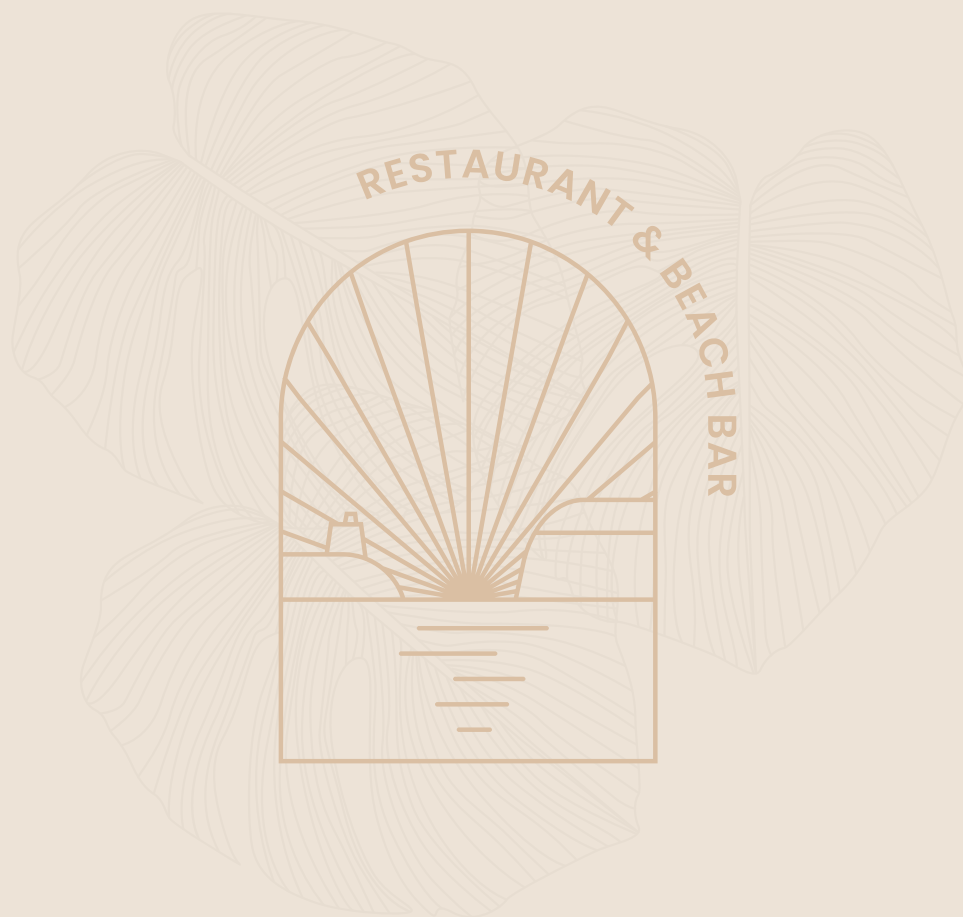
**Choice of mushroom, pepper or bernaïse sauce*

All main course dishes are served with a choice of house cut fries or seasonal vegetables

Extra Side Dishes:

Roasted Carrots | harissa honey | toasted almonds | €5
Crispy sweet potatoes | tahini mayo | raw sesame | €6
Crunchy fries | truffle mayo | grated pecorino | €5

Button mushrooms | capsicum | fennel seed | €6
Mixed leaf salad | €4
Golden house-cut fries | €4



Note: Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS and MILK. For more information, kindly speak with our manager.



Lactose
Free



Gluten
Free



Vegetarian



Vegan