



RESTAURANT & BEACH BAR

# Terrazzo

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

Crispy chicken breast | iceberg lettuce | grana shavings | cherry tomatoes | crunchy croutons | classic caesar dressing

## Mixed Leaf Salad

€12.00

Blend of green leaves | cucumber | cherry tomatoes | pomegranates | walnuts | marinated couscous | lemon & balsamic dressing

Add ons:

Burrata | €6.00

Grilled Chicken | €7.00

Tuna Carpaccio | €6.00

## Beef Burger

€19.00

In house beef patty | double cheddar | pickled cucumber | lettuce | tomatoes | Terrazzo burger sauce | brioche bun | house cut fries

## Chicken Burger

€17.00

Buttermilk chicken | American cheese | coleslaw | lettuce | garlic mayo | brioche bun | house cut fries

## Mortadella & Pistachio Ftira

€13.00

Mortadella | burrata | cherry tomatoes | basil pesto | rucola | crushed pistachio | house cut fries

## Chicken Wrap

€13.00

Marinated chicken thigh | couscous | hummus | garlic mayo | cheddar | house cut fries

## Prawn Wrap

€13.00

Prawn | cucumber | sweet corn | chickpeas | boiled egg | dill | Japanese mayo | lettuce | house cut fries

# Sharing to Start

## Spreads

### Hummus

€10.00

Classic chickpea hummus | kimchi | fried crispy chickpeas | naan bread

### Whipped Ricotta

€10.00

Local cow milk ricotta | peppered cheeselet | fresh figs | honey | Xwejni salt | grilled bread

## Crudo

### Tuna Tataki

€16.00

Raw sesame seed | passion fruit | cucumber | lime aioli

### Seabass Tartare

€16.00

Avocado | green apple vinaigrette | citrus ġbejna mousse

### Local Prawn Tartare

€19.00

Strawberries | lime | caviar

### Beef Tartare and Burrata (serves 2)

€28.00

USDA beef | burrata | capers | onions | gherkins | French mustard | egg yolk | grilled bread

# Entrée

## Bufala

€15.00

Mix of baby bufala | sundried tomatoes | yellow cherry tomatoes | roasted cherry tomatoes | roasted garlic | oregano | basil pesto | sour dough bread

## Polenta Chips

€15.00

Truffle infused polenta chips | roasted garlic & sundried tomato aioli | peppered gbejna cream

## Prawn Taco

€16.00

Tiger prawn tartare | dill aioli | pickled cucumber | avocado | crispy taco shell

## Fried Milanese

€15.00

Crispy thin eggplant | stracciatella | spicy tomato aioli | crushed pine nuts | basil pesto

## Pulled Pork Croissants

€15.00

Mini croissants | caramelized onion | pulled pork | bacon jam | apple wood smoked cheddar

## Cheese Burger Sliders

€16.00

Smashed beef patty | American cheddar | pickled cucumber | Terrazzo burger sauce | Japanese milk buns

## Xlendi Pinsa

€18.00

Truffle cream cheese | bresaola | grana | pine nuts | basil | honey

## Fritto Misto (serves 2)

€26.00

Calamari fritti | trill fillets | white bait | marinated olives | classic tartare | caper & lime aioli

# Pasta & Grains

- Linguine Lobster** (serves 2)  **€62.00**  
Cherry tomatoes | garlic | creamy lobster bisque | fresh herbs
- Spaghetti Frutti di Mare** **€17.00**  
Al olio base | prawns | calamari | cozze | vongole | cherry tomatoes
- Mafaldine Twisted al Olio**  **€14.00**  
Garlic | dried chili | parsley | spinach | sundried tomatoes | green olives | capsicum | pecorino
- Fusilli Chicken** **€15.00**  
Paprika & thyme marinated chicken | sundried tomatoes | red capsicum | leek | cream
- Pappardelle Short Rib** **€16.00**  
Mirepoix | peas | jus | cream | mushrooms | pecorino
- Ġbejna Quadrotti** **€16.00**  
Ġbejna & sundried tomato stuffed ravioli | local sausage in garlic butter | dried Ġbejna cream
- Risotto Ratatouille & Nduja** **€15.00**  
Riso arborio | ratatouille and coconut cream sauce | fried nduja

*Gluten free pasta available - €2.00  
A supplement of €5 for main course dishes*

# Main Course

## Steaks (300g)

Argentinian Grass-fed Ribeye	€33.00
Argentinian Grain-fed Picanha	€30.00
USDA Fillet	€48.00
Sagyu Sirloin	€42.00

*Choice of mushroom, pepper or bernaïse sauce*

## Beef Short Ribs €29.00

Angus braised ribs | creamy mash | beef jus | smoked pancetta

## Chicken €24.00

Lemon, thyme & ginger boneless thighs | couscous | snow peas | cauliflower | peanut butter cream reduction

## Stonebass €26.00

Soy & brown sugar miso paste | wild stonebass fillet | flamed pak choi | sour mango aioli

## Fresh Fish of the Day Market Price

## Terrazzo Sharing Fish Platter (serves 2) €72.00

Mixed shell fish al bianco | pasta prawn al olio | calamari fritti | local fish steaks | fiori di zucca | caper & lemon aioli

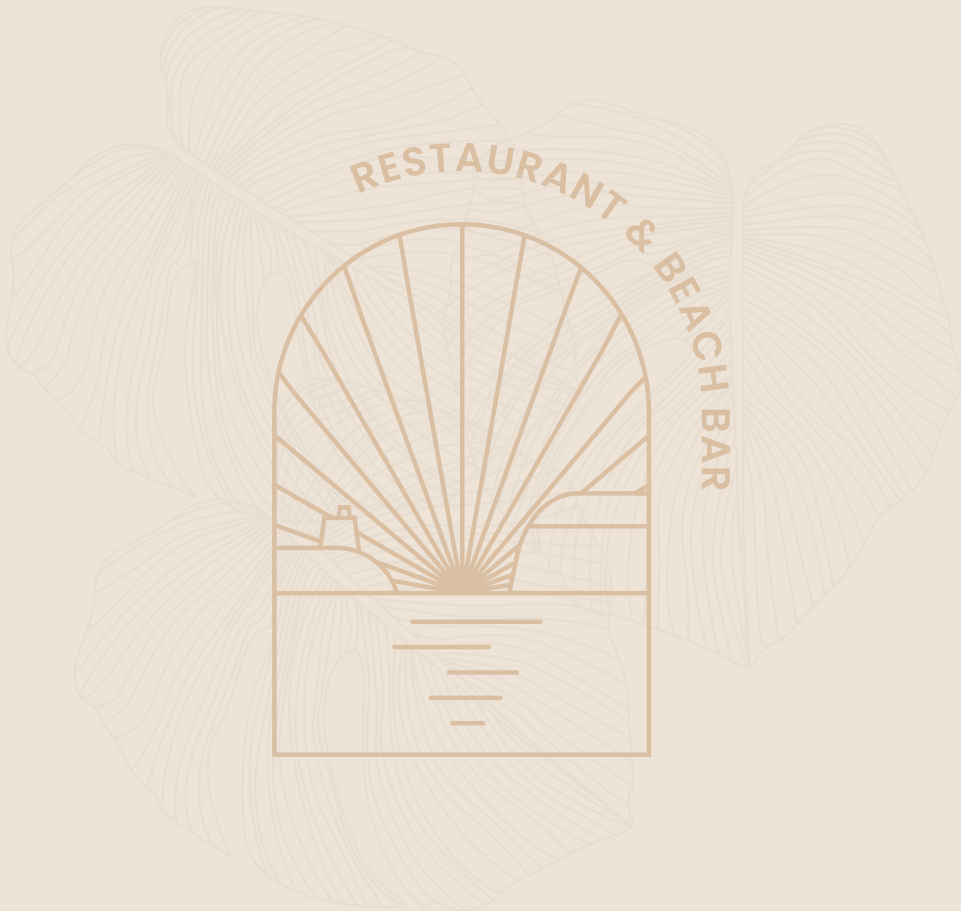
## Meat Platter (serves 2) €65.00

USDA beef bavette | gourmet sausages | thyme & honey chicken thighs | bernaïse

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

## Extra Side Dishes:

- Mixed leaf salad | €4
- Golden house cut fries | €4
- Creamy mash potato | €4
- Sautéed seasonal vegetables | €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.*

