

PHOENIX

The word "PHOENIX" is written in a dark red, serif font. The letter 'O' is replaced by a stylized, light grey phoenix bird with its wings spread. A decorative, dark red flourish underlines the text.

A La Carte Menu

Dear valued Guest, welcome to Phoenicia Hotel and to the Phoenix Restaurant.

We are committed to serving the freshest items by sourcing primarily local produce and feature a variety of Mediterranean dishes carefully selected by our Executive Chef for your dining pleasure.

Hotel guests booked on half board basis are entitled to the Daily changing Table d'hôte Menu. However, in order to offer more choices, we also make available the A La Carte menu for our half board guests with an allowance of €33.00 per person on food. This allowance will be deducted from the total food bill.

Should you have any allergies or dietary requirements, please do not hesitate to contact our head waiter.

We hope you will have a truly memorable experience and we look forward to welcoming you back soon.

Buon appetito!

Opening Hours

Breakfast: 07.00 - 10.30

Lunch: 12.30 - 15.30

Dinner: 19.00 - 22.00



Startes

Soup of the Day  €6.00

Our Chef's own Greek salad   €7.00

Caprese salad with Sorrentina buffalo mozzarella   €8.00

Local Swordfish Parmigiana  €9.00

*Chorizio carpaccio with jalapeños, our leaves selection
and honey-cucumber dressing* €10.00

Kobe Beef Salad with fennels, oranges *N*  €11.00
and pistachio crust



vegetarian



gluten free

N contains nuts

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Primi Piatti – Pasta and Risotto

Cacio cheese and pear filled Emilian fiocchi €12.00
with black olive-crusted baby swordfish

*Orecchiette with pesto sauce, black olives and calamari ** €11.00

Home-made gnocchi with our selected seasonal vegetables  * €9.00

Risotto with Porcini mushrooms   €12.00

Risotto with a fantasy of fresh fish and shellfish  €14.00

Ravioloni with buffalo mozzarella cream, seasonal seafood €13.00
cherry tomatoes and fresh basil



vegetarian



gluten free

N contains nuts * can be made gluten free

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Secondi Piatti – Main Courses

Rosemary and potato-crusted turbot with selected vegetables of the day €14.00

*Line-caught grouper fillet ‘Cartoccio style’ with cherry tomatoes,
black olive crust and a base of semi dry white wine* €13.00

Fritto misto della Casa €18.00

*Carved chicken Tandoori served with potatoes
and selected vegetables of the day* €15.00



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Mushroom beef tagliata with olive powder 

€11.00

Parmesan shavings and arugula

Grilled rib eye on a bed of pan brioche bruschetta

€21.00

served with selected vegetables of the day



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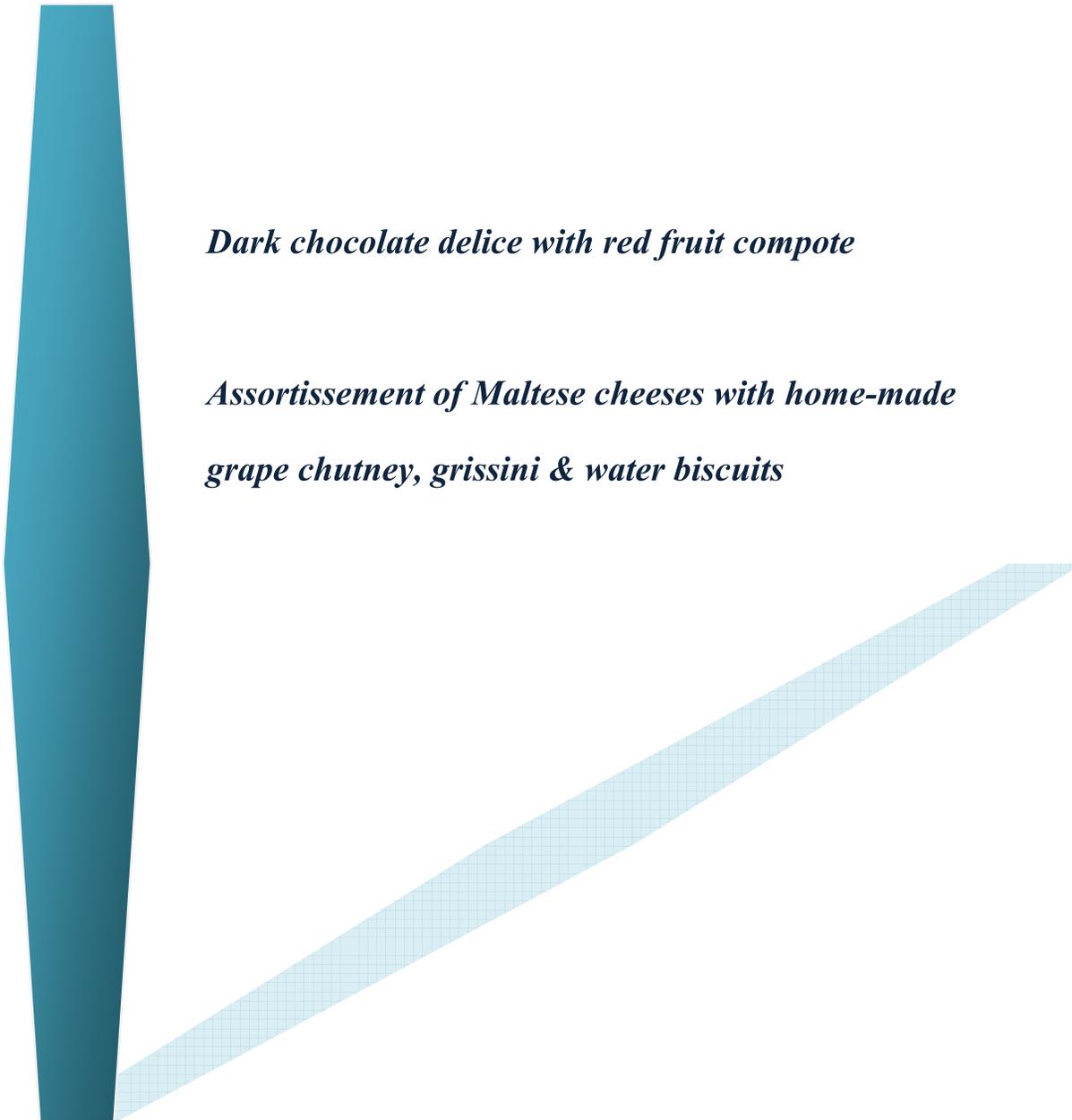
Desserts

Orange crème brûlée with vanilla ice cream €4.95

Baked ricotta and raspberry cheesecake with strawberry ice cream €4.95

*Chef's fresh selection of home-made ice creams
and sorbets* €4.50

*Date and Maltese anisette tart served
with our traditional local ice-cream* €5.50



Dark chocolate delice with red fruit compote

€5.95

*Assortissement of Maltese cheeses with home-made
grape chutney, grissini & water biscuits*

€7.00

For the younger ones

Penne with home-made tomato & basil sauce  *

€5.00

Home-made beef burger served with fries *

€6.00

Chicken nuggets served with fries

€6.00

Fish & chips British style served with mushy peas

€7.00



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