

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 wavy line runs horizontally across the bottom of the word.

A La Carte Menu

PHOENIX

A smaller version of the Phoenix logo, featuring the word "PHOENIX" in a dark red serif font with a stylized light grey phoenix bird integrated into the letter "O". A decorative dark red wavy line is positioned below the word.

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



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Starters

Soup of the Day  € 6.00

Greek salad   € 7.50

Caprese salad with Sorrentina buffalo mozzarella, basil and oregano   € 9.00

Norwegian smoked salmon with Waldorf salad and basil crostini  N € 11.00

Searred Maltese red tuna with strawberries, cucumbers and black sesame salad, with a balsamic reduction € 11.00

Vitello Tonnato – Piemonte carpaccio of milk-fed veal in a traditional tuna and caper sauce  € 10.00

Deep fried eggplant croquettes with Scamorza cheese, served with Tahini sauce  € 9.00



vegetarian



gluten free

N contains nuts

* can be made gluten free



Chef's specialty

Primi Piatti – Pasta and Risotto

<i>Spaghetti alla chitarra with local red prawns, cherry tomatoes, zucchini and basil *</i>	€14.00
<i>Black ink salmon tortelloni with cherry tomatoes, Mascarpone cheese and black olive powder</i> 	€13.00
<i>Garganelli al pesto with our selected seasonal vegetables and nuts *</i>  <i>N</i>	€10.00
<i>Pappardelle with pumpkin, Speck and hazelnuts</i> <i>N</i>	€12.00
<i>Buffalo mozzarella and spinach filled ravioloni with seasonal seafood</i>	€15.00
<i>Risotto with Topinambour artichokes, fresh sea bass, lemon and thyme</i> 	€13.00
<i>Risotto alla Milanese, traditional recipe with saffron and grated Parmesan</i> 	€12.00



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Chef's specialty

Secondi Piatti – Main Courses

<i>Rosemary and potato-crusted turbot with selected vegetables of the day</i> 	€16.00
<i>Sea bream fillet 'Cartoccio style' with cherry tomatoes, black olive crust</i>  <i>and a base of semi dry white wine</i>	€18.00
<i>Carved supreme of chicken with red peppers, black sesame seeds and soya sauce reduction</i>  <i>served with trio of potatoes, spinach and broccoli</i>	€15.00
<i>Beef tagliata with olive powder, cherry tomatoes Parmesan shavings and arugula</i> 	€20.00
<i>Grilled rib eye on a bed of pan brioche bruschetta served with selected vegetables of the day</i> *	€26.00
<i>Tian of zucchini, eggplant and buffalo mozzarella, served with basil olive oil</i> 	€15.00



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Desserts

<i>Orange and white chocolate cake with a Grand Marnier reduction</i>	€5.00
<i>Chocolate fondant with a red berries sorbet</i>	€5.00
<i>Passion fruit cheesecake with Fiordilatte ice cream</i>	€6.00
<i>Traditional Maltese Helwa tat Tork ice cream with chocolate-chip cookie N</i>	€5.00
<i>Seasonal fruit salad with vanilla ice cream </i>	€4.50
<i>Assortment of Maltese cheeses with home-made grape chutney, grissini & water biscuits N</i>	€7.00



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For the younger ones

<i>Penne with home-made tomato & basil sauce</i>  *	€5.00
<i>Home-made beef burger served with fries</i> *	€6.00
<i>Chicken nuggets served with fries</i>	€6.00
<i>Fish & chips British style served with mushy peas</i>	€7.00



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