

Point de Vue Guest - House and Restaurants Saqqajja Square, Mdina

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Starters	POINT DE VUE Guesthouse & Restaurant
Home Made Soup of the day	€6.95
<b>Piatella Affumiciata</b> Fresh Hot cheese served with herb oil, cherry tomato and rucola	€8.50
Salmon and Prawn Poppettes Served on a crispy salad with homemade fruity sauce	€7.50
Fresh Mushroom Cooked in garlic, blue cheese and finished with the brandy	€7.50
Tortellaci ricotta and spinach Served with parmesan cream and fresh basil	€8.50
<b>Pasta with prawns</b> Served with cherry tomatoes, wine, prawn bisque, garlic and paprika	€8.50
Rabbit Liver Cooked in balsamic, honey, brandy and served with roasted Pine nuts	€8.50
Main Courses	
Fresh Veal Rib-eye Served with beef jus and wine sauce	€24.00
Fresh Aberdeen Angus Beef Rib-eye Served with cream, mushroom, onion and bacon	€28.00
Char Grilled tenderloin Pork Ribs Served with Jack Daniel's sauce	€22.00
Fried Rabbit Cooked in wine, garlic and rabbit jus	€20.00
<b>Chicken Melanzana</b> Oven baked served with aubergine, mozzarella, parmesan, parma ham and topped with cherry-tomato and herb sauce	€20.00
Salmon Steak Oven baked herb crusted salmon with dill sauce	€23.00
Sea Bass Filleted sea bass with mussels and prawn	€25.00





Set Menu A

Pasta Meat Ragu

or Pasta Chicken & Broccoli

or Pasta Salmon & Cream

or

Pasta Vegetarian

Pizza Margerita

or Pizza Capriciosa

or Pizza BBQ Chicken

or

Pizza Tuna

Or

**Pizza Vegetarian** 

or

Bacon, Cheese Home made burger

&

#### Sweets

&

Drink per person

€ 13.00 pp





Set Menu 3

# Pasta Four Cheese

or Soup of the day or

**Bruschetta** 

## **Stuffed Coloured Pepper**

# or Pork Chops in Maltese Sauce or

Grilled Chicken Breast Served with mushroom sauce

Sweets

€ 18.00 pp





Set Menu C

# Ravioli Ricotta Served with salted butter, sage and roasted pine nuts

or

### Antipasto

or

Soup of the day

### 330 grms Fresh grilled veal Rib eye

or

Chicken Supreme With bacon ,mushroom ,mozzarella and cream

> or Oven baked fish of the day

> > Sweets

Drink per person

€ 26.50 pp







Maltese Platter (to share)

## Spaghetti with rabbit sauce

or

Snails

Rabbit

cooked in wine and garlic

or

# Steak Fish

Served with caper sauce

Mqaret Served with cream

€ 26.50 pp

vistmas Aff Party Set Menu E



### **Focaccia to share**

### Mussels in garlic

Cooked in olive oil garlic, white wine, cherry tomatoes and fresh herbs or

### **Tortellaci Ricotta and Spinach**

Served with Parmesan sauce

or

### **Italian Salad**

With bufola or piatella affumicata

### **Rack of Ribs**

Served with Jack Daniel's sauce

or

### Prime Beef Rib Eye

Char grilled rib eye steak grilled to taste, served with mushroom sauce

or

## Fresh fish or Salmon Steak

or

Chicken Parmeggiana

Sweets

€ 34.50 pp

1 bottle of water and a bottle of wine with every 4 persons