

# *Menu*



***Cornucopia Hotel***



## Welcome to Cornucopia Hotel



*Located on the outskirts of the pretty Gozitan village of Xaghra, on a high ridge with views over the fertile Imrik valley over to Victoria and down to the sea at Marsalforn, the **Cornucopia Hotel** has been attractively converted from a traditional farmhouse into a 48 room hotel.*

*With the bar and lounge area dating back over 300 years, the décor throughout the hotel is traditionally Gozitan from the limestone walls to the arched restaurant with a relaxed and peaceful atmosphere throughout. The Cornucopia makes a special feature of its grounds. Two freshwater swimming pools, a whirlpool and a childrens' pool are set among gardens and terraces.*

*Across the road from the hotel lie the **Cornucopia Bungalows**. Split into two complexes each one with a pool, each bungalow has its own private terrace with beautiful views.*

*The **Cornucopia Farmhouse** is a two bedroom farmhouse and lies on the grounds of the Cornucopia Hotel, right next to the main pool, whilst the Masri villas are situated in a complex approximately 10 minutes drive from the hotel in Xaghra itself. The **Masri Villa Complex** consist of five villas and two apartments clustered around a landscaped swimming pool.*

*This family run complex is a haven for those who appreciate good service, fine food and a truly relaxing atmosphere.*





*A la Carte Menu*

## Antipasti

<b>Home made paté</b>	€5.50
<i>Frische hausgemachte pastete</i>	
<i>paté maison</i>	
<i>paté fresco fatto in casa</i>	
<b>Smoked mixed fish salad</b>	€11.50
<i>Meeresfrüchtesalat</i>	
<i>Salade de poissons</i>	
<i>Insalta mista di pesce affumicato</i>	
<b>Cured beef with olive oil and parmesan cheese shavings (Bresaola)</b>	€8.50
<i>Bündnerfleisch mit Olivenöl und Parmesan käse</i>	
<i>Viande sèche de boeuf avec huile d'olive e parmesan</i>	
<i>Bresaola della Valtellina con olio, limone e scaglie di parmigiano</i>	
<b>Prawn cocktail</b>	€7.50
<i>Krabbencocktail</i>	
<i>Cocktail de crevettes</i>	
<i>Cocktail di gamberetti</i>	
<b>Assortment of Italian cold meats</b>	€8.00
<i>Cemischer italienischer Aufschnitt</i>	
<i>Charcuterie assortie a l'italienne</i>	
<i>L'affettato misto all'Italiana</i>	
<b>Parma ham and melon (seasonable)</b>	€8.00
<i>Parmaschinken mit Melon (je nach Saison)</i>	
<i>Jambon di Parme et melon (en saison)</i>	
<i>il prosciutto di Parma e Melone (in stagione)</i>	
<b>Mushroom salad</b>	€5.50
<i>Pilz salat</i>	
<i>Salade de champignons</i>	
<i>Carpaccio di champignons</i>	
<b>Maltese Platter</b>	€7.00
<i>Maltesee platter</i>	
<i>Maltese platter</i>	
<i>Maltese platter</i>	



## I Primi Piatti

**Vegetable soup** €5.00  
*Gemüsesuppe*  
*Potage aux légumes*  
*Minestrone di verdure*

**French onion soup** €5.00  
*Französische Zwiebelsuppe*  
*Soupe à l'oignon*  
*Zuppa di cipolle alla francese*

**Soup of the day** €5.00  
*Suppe des Tages*  
*La soupe du jour*  
*Zuppa del giorno*

	Half Portion	Full Portion
<b>Home made pears &amp; chicken "tortellini" Cornucopia Sauce</b>	€7.50	€9.50
<i>Hausgemachte Tortellini mit Cornucopia Sauce</i>		
<i>Tortellini fait à la maison avec sauce Cornucopia</i>		
<i>Tortellini della nonna con salsa Cornucopia</i>		

<b>Avocado, soft cheese and local sausages Agnolotti</b>	€8.50	€9.80
<i>Agnolotti mit Avocado, Frischkäse und lokale Wurst</i>		
<i>Agnolotti avec Avocat, fromage à pâte molle et la saucisse locale</i>		
<i>Agnolotti con Avocado, formaggi a pasta molle e salsiccia locale</i>		

<b>Spaghetti oil, garlic, chili and anchovy</b>	€5.50	€7.50
<i>Spaghetti mit Knoblauch, Öl, Pfefferschoten und Sardellen</i>		
<i>Spaghetti avec huile, ail, poivre noire et anchois.</i>		
<i>Spaghetti all'aglio, olio, peperoncino e filettini d'acciuga.</i>		

<b>Home made ravioli filled with fresh cottage cheese</b>		
<b>'gbejniet' topped with fresh tomatoes and basil sauce</b>	€7.00	€9.00
<i>Hausgemachte Ravioli mit Quark 'gbejniet' gefüllt garniert mit frischen Tomaten und Basilikum-Sauce</i>		
<i>Baviolis faits maison remplis de 'gbejniet' fromage cottage garni de tomates fraîches et sauce au basilic</i>		
<i>Ravioli fatti in casa ripieni con 'gbejniet' ricotta conditi con salsa di pomodoro fresco e basilico</i>		

*Pick your choice of pasta and sauce*

<b>Spaghetti, Penne or Tagliatelle</b>		
<i>Rabbit Sauce (ragoût de lapin, sugo di coniglio, kaninchen-sauce)</i>	€7.50	€9.50
<i>Bolognese Sauce (sauce bolognese, salsa al ragù, sauce bolognese)</i>	€7.50	€9.50
<i>Mixed Seafood Sauce (gemischte meeresfrüchte-sauce, mixte sauce fruits de mer, ai frutti di mare)</i>	€10.00	€12.00

*Gluten free pasta also available if pre-ordered*



**Oven baked mushroom delight** €11.50  
*Funghi al forno*  
*Plaisier de champignons cuit au four*  
*Backofen gebackenen Pizen Freude*

**Fresh Mussel Platter** €11.75  
*Frische Mussel Platte*  
*Piatto di cozze fresci*  
*Plateau di moules fraîches*

## I Secondi Piatti

**Fresh fish of the day** *Price various according to type & weight*  
*Frischer Fisch des Tages*  
*Poisson de mer du jour*  
*Pescato fresco del giorno*

**Deep fried fresh Calamari rings, tomato sauce** €15.00  
*Frittierte Tintengischringe mit Tomatensauce*  
*Friture de Calamares, sauce de tomates*  
*Calamari fritti con salsa di pomodori*

**Fillet Steak "Café de Paris",  
 Pepper sauce or Mushroom sauce** 250grms 350grms  
 €21.00 €26.00  
*Rindsfilet "Café de Paris" oder mit Senf-Pfeffer oder Pilz sauce*  
*Filet d'œuf "Café de Paris" au sauce de Poivre ou sauce de Champignons*  
*filetto di bue "Café de Paris" al Pepe nero o in salsa di Funghi*

**Escalope of veal Milanese style** €19.50  
*Wiener Schnitzel (Kalbfleisch)*  
*Escalope de veau Milanese*  
*Scaloppina de vitello alla Milanese*

**Grilled pork fillet with a delicate prune  
 and medium dry sherry sauce** €18.50  
*Grilla Schweinshazzee mit gedözzte pflaume und sherry*  
*Filet de porc grillagex avec Pruneau et sherry*  
*Filletto di maiale alla griglia con prugna e sherry*

**Grilled Lamb chops, mint sauce** €18.50  
*Gegrilltes Lammkotelett mit Minsencause*  
*Cotelette d'agneau grille, sauce mente*  
*Scottadita di agnello, salsa menta*





## I Secondi Piatti

**Duck breast orange sauce (med / well)** €19.85

*Ente mit Orangen Sauce - Canard a l'orange - Anatra all'arancia*

**Braised Rabbit in wine and garlic** €17.50

*Kaninchen auf gozitanische art in rotweinsauce mit knoblauch*

*Lipin braise avec vin rouge et ail*

*Coniglio alla Gozitana con aglio e vino rosso*

**Two boneless Quails in honey and apricot** €18.50

*Gegrillte Wachteln in in honig und aprikose*

*Cailles au miel et d'abricot*

*Quaglie con miele e albicocca*

**Rack of ribs sweet and sour sauce**      *Half Rack* €14.00      *Full Rack* €18.75

*Carré de la sauce aigre-douce nerveuses*

*Gestell von rippen süß-saurer sauce*

*Rastrelliera di costole in salsa agrodolce*

**Trio of Meat - Quails, Lamb chops and Ribeye** €21.75

*Trio von fleish - Wachteln, Lammkoteletts und Ribeye*

*Trio de la viande - Cailles, côtelettes d'agneau et Ribeye*

*Trio di carne - quaglie, costoletta d'agnello e bistecca*

**Grilled chicken on herbed rice, cooked in lemon & sweet sauce** €14.50

*Poulet grillé aux fines herbes sur le riz, cuit dans de citros vin blanc doux*

*Gegrilltes Huhn auf Kräuterris, in Zitrone süßwein gekocht*

*Pollo alla griglia con riso alle erbe, cotta al limone con vino bianco dolce*

**King Prawns**      *Price various according to type & weight*

*Gamberoni - Gambas - Riesengarnelen*

*All dishes served with the day's vegetables and potatoes or side salad and french fries*

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*For Vegetarian Specials please ask head waiter*

## Dessert

**Pick your choice from the sweet trolley** €3.00

*Scegli la tua scelta dal carello di dolci*

*Faites votre chix à partir du chariot douce*

*Wählen sie ihre wahl aux dem süßen trolley*



## Kid's Corner

<b>Vegetable Soup</b>	€5.00
<i>Gemüsesuppe - Potage aux légumes - Minestrone di verdure</i>	
<b>Pasta with Bolognese or Cheesy cream sauce</b>	€7.50
<i>Pasta mit Bolognese oder kase sahne sauce</i>	
<i>Pâtes à la sauce à la crème bolognaise ou au fromage</i>	
<i>Pasta con salsa al rugo o crema di formaggi</i>	
<b>Mini Pork Milanese with chips</b>	€7.00
<i>Mini Schweineschnitzel - Mini porc panée - Mini cotletta di maiale</i>	
<b>Grilled Mini Chicken breast with chips</b>	€7.00
<i>Poitrine de poulet grillé avec des frites</i>	
<i>Gegrillte Hähnchenbrust mit pommes frites</i>	
<i>Petto di pollo alla griglia con patatine</i>	
<b>Fillet of Plaice with chips</b>	€7.50
<i>Schollenfilet mit pommes frites - Filet de plie avec des frites - Filetto di platessa con patatine fritte</i>	

### Juices, Soft Drinks & Water

Soft Drinks	€2.00
Mixers	€2.00
Fruit Juices	€2.00
Fresh Orange Juice	€3.50
Milk Shakes	€2.50
Local Mineral Water (25cl)	€1.50
Foreign Still Water (75cl)	€2.75
Foreign Sparkling Min. Water (75cl)	€2.75

### Local & Foreign Beer

All local Beers	€2.00
Shandy	€2.00
Pint Beer	€4.00
Guinness (pint)	€5.00
Budweiser (25cl)	€2.50
Heineken (25cl)	€2.50
Cider (25cl)	€2.50

### Bar Beverages

Aperitifs	€2.50
Liquors	€2.50
International Spirits	€2.50
Cognac	€2.50
V.S.O.P's	€3.00
Special Whiskies (Malt)	€3.00
Ports & Sherries	€2.50
Mixers (with spirits)	€0.50

### Hot Beverages

Coffee	€2.00
Capuccino	€2.00
Espresso	€2.00
Double Espresso	€2.50
Tea	€2.00
Special Herbal Teas	€2.00
Hot Chocolate	€2.00





*Cornucopia Hotel  
& Bungalows*

★★★★

**GNIEN IMRIK STREET, XAGHRA, XRA1521 GOZO - MALTA**

Tel: (+356) 21556486, 21553866, 21552633, 21552634 - Fax: (+356) 21552910

E-mail: [cornucopia@vjborg.com](mailto:cornucopia@vjborg.com) • Website: [www.vjborg.com](http://www.vjborg.com)