

Menu

Carnucopia 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

Cold Antipasti / Starters

MIXED SMOKED FISH SALAD 	€11.50
<i>Including Smoked Salmon, Swordfish and Tuna with lemon extract and local olive oil dressing.</i>	
SHRIMP COCKTAIL	€8.00
<i>Shrimps blended in Aurora Sauce on a bed of greens with a drizzle of Cognac and adorned with freshly picked Parsley.</i>	
ITALIAN COLD CUTS OF MEAT PLATTER	€8.50
<i>Including Parma Ham, Bresaola, and an assortment of Italian Prime cut Salamis on a bed of fresh Greens and Cherry tomatoes.</i>	
BRESAOLA DELLA VALTELLINA	€8.50
<i>Cured Beef 'Speciality of the Northern part of Italy' on a bed of Rucola accompanied with Tomato and olive Bruschetta topped with Parmesan Shavings</i>	
PARMA HAM & MELON	€8.00
<i>Melon is subject to availability as it is seasonable please consult with your server.</i>	
MALTESE PLATTER	€8.75
<i>Including Local Cheeses, Zalzett (Local Sausage), Smoked local Fish, Galletti (Water Crackers), Local Herbed Tomato Paste etc.</i>	



First Course

VEGETABLE SOUP   €5.50
Accompanied with croutons and Grated Cheese

FRENCH ONION SOUP  €5.50
With 'Gratin' Cheese croutons and a dash of Cognac

SOUP OF THE DAY €5.50
Please ask your server what is today's speciality

PASTA:
Pick your choice from these Fresh Pasta and Sauces:

	STARTER	MAIN
[SPAGHETTI OR GARGANELLI]		
LOCAL RABBIT SAUCE <i>Red Sauce base with Rabbit, Wine, local Spices, Herbs and Vegetable. (chef's suggestion for this sauce is Spaghetti)</i>	€8.50	€10.50
BOLOGNAISE SAUCE <i>Beef Ragù with Tomatoes, Wine, Vegetables and Herbs.</i>	€8.50	€10.50
OLIO, AGLIO E PEPERONCINO  <i>with Garlic, Olive Oil, Chilies and freshly picked Parsley. (chef's suggestion for this sauce is Spaghetti)</i>	€8.00	€10.00
FRUTTI DI MARE <i>Mixed Seafood with White Wine, Garden herbs and Tomatoes. (chef's preference for this sauce is Spaghetti)</i>	€11.00	€13.00

**If you are ALLERGIC or INTOLERANT to GLUTEN we have gluten free pasta available.
Please be kind to inform your server and our Chef will inform you if the Sauce you have
chosen can be prepared without Gluten.**

SHEEP'S CHEESE RAVIOLI  €10.00 | €13.00
*Accompanied with a Maltese Traditional Sauce made
from Local produce Olive Oil, Garlic, Tomato Paste and Parsley*

CASONCELLI RIPIENI DI CARNE E VERDURE €10.00 | €13.00
*Pasta stuffed with Pork, Beef Ragù and Vegetables accompanied
with a delicious mixed Nut and Cream Cheese Sauce
on a bed of Rucola and crowned with Parmesan Shavings*

MUSSELS PLATTER €12.00
Tossed in Butter with Garlic, Parsley and flamed in Cognac



Main Dishes

LOCAL FISH

Please ask your server the type and price.

Item is subject to availability please consult with your server.

*(prices differ according
to type and weight)*

KING PRAWNS

Cooked in Butter and local Garlic, flamed in Armagnac and herbs

€26.00

CALAMARI RINGS

*Fried homemade battered Calamari served with Tartar Sauce
on a bed of Rucola with Local Lemon and herbs.*

€17.00

FILLET STEAK (BEEF) [250 GRMS]

Accompanied with Pepper or Mushroom Sauce.

*Please inform your server how you prefer the Steak cooked
(chef's suggests not more than Medium to Well
for better taste and tenderness)*

€23.00

LAMB CHOPS

Grilled and served with Mint on a bed of Rucola.

*Lamb will be served Medium to Well so please
inform your server if you like it cooked differently.*

€21.00

VEAL ESCALOPPE MILANAISE

*Coated in Flour, Eggs and Breadcrumbs, fried and served
on a bed of Rucola accompanied with Lemon wedges and Parsley.*

€20.50

CHICKEN BREAST

*Grilled Chicken served on a bed of Herbed Rice served
with Sweet Chili Sauce and Lemon Wedges.*

€17.00

RABBIT GOZITAN STYLE

*Overnight marinating in local Red Wine and herbs,
braised in Garlic, Thyme and Gozitan Spices.*

€18.50



PORK FILLET	€19.50
<i>Cooked in a delicate Prune Sauce and flamed in Medium Dry Sherry.</i>	
PORK RIBS 	€19.50
<i>Full rack of Ribs braised in our delicious homemade Sweet and Sour Sauce</i>	
DUCK BREAST	€21.50
<i>Cooked in Tangerine and Oranges, drizzled and flamed with Gran Marinier liqueur. Duck will be served Medium to Well please inform your server if you like it cooked in another way.</i>	
QUAILS	€20.00
<i>Two boneless quails will be cooked and caramelized in our special Apricot and Honey Sauce, served on a bed of Rucola and enhanced with Apricot Brandy.</i>	
TRIO OF MEAT PLATTER 	€22.00
<i>Grilled Rib eye Steak, Boneless Quail and Lamb Chops all served on a bed of greens</i>	



Suitable for Vegeterians



Suitable for Celiacs

**ALL MAIN COURSE DISHES ARE SERVED WITH POTATOES AND VEGETABLES
OR FRENCH FRIES AND A SIDE SALAD**



Dessert

PICK YOUR CHOICE FROM OUR SWEET TROLLEY

€3.50

ALLERGIES AND INTOLERANCES:

We will be happy to provide you with your special diet but please it is necessary to inform us in advance.

PLEASE NOTE:

You may consult with the chef before placing your order. We use reasonable efforts in preparation and handling procedures to avoid the introduction of the named allergens into these menu choices, however, it is possible for the allergen to be introduced before the food is provided to us or inadvertently during our preparation or handling. We do not have a separate kitchen to prepare allergy-friendly items or separate dining areas for the guests with allergies or intolerances.



*Cornucopia Hotel
& Bungalows*

★★★★

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