



it-TORRI 1-ABJAD

with Chef Rafel Sammut & BRIJU team

Starters
Meze Sharing

Seabass Ceviche

Lemon / Tomato / Coriander / Charred Corn

Red Snapper

Pit Roasted Sweet Potato / Torched Skin / Garlic Aioli

Onion & Fish Fritter

Mint / Harissa / Lemon Zest

Risotto Al Limone

Lemon / Calabrian Anchovy / Parsley / Pecorino Fondu

Mains
Sharing

Wild Local Fish

Brown Butter Sauce / Capers

Grilled Octopus

Garlic / Parsley / Sundried Tomato

Sides
Sharing

Kapunata

Aubergine / Olives / Capers / Tomato Sauce / Agrodolce

Mixed Leaf Salad

Mustard Dressing

Dessert

Trifle

Whipped Ricotta / Lemon Pastry Cream / Rum / Chocolate

www.chefopenair.com

