



Ro.fo

Our Mediterranean Cuisine will take you on
a gastronomic journey that will guarantee you
an exquisite tasting experience.

We have been dedicated to crafting
exceptional cuisine using the finest local
ingredients. We proudly collaborate with the
best local farms, ensuring that every dish we
serve is fresh, sustainable, and full of flavor

BORN IN MALTA





CRUDO

Oyster Pannacotta

Cucumber ribbons, Dashi velouté, Crème cru

11

Oyster Gillardeau

Gin & tonic gel, preserved lime dressing

6

Local Prawn Carpaccio

Ginger, lemongrass & soy dressing, micro herb, xwejni sea salt

17

Scallops

Granny smith apple, coconut sauce, nori, samphire oil

18

White Fish Ceviche

Leches de tigre, torched blood orange, samphire, lavash cracker

14

Beef Tartare

Fried capers, egg yolk purée, fresh truffle

18

Please consult our team if you have any
allergies or dietary restrictions

Vegan and vegetarian options available by
modifying certain dishes.



STARTERS

Duck Terrine

Brioche, stone fruit jam, crudité and foie gras

16

Lobster & Crab Tart

Crustacean custard, apple jelly, smoked eel, crème fraîche

21

Slow Cooked Egg

Asparagus, guanciale, local pecorino & black pepper fondue

14

Barbequed Octopus

Octopus caramel, smoked potato sabayon, gremolata

18

FRESH PASTA & RISOTTO

Seafood Caramelle

Seafood filled caramelle pasta, charred squid, sea urchin sauce

26

Rossi Prawn Spaghetti

Local prawn crudo, stracciatella cream, pistachio

22

Gnocchi

Wild mushroom fricassée, parmesan velouté, chive oil, truffle

18

Sausage Ragu Rigatoni

Sausage ragu, delicata pumpkin, agostinjan cheese, pumpkin seeds

19

Saffron Risotto

Saffron, preserved lemon, mussels, soft herbs

23



MAIN COURSE

Lobster Tail

Butternut purée, stracciatella, lobster velouté

40

Local Rabbit

Assiette of local rabbit, pea & fava bean fricassee, pea purée, rabbit jus

30

Duck Breast

Leg spring roll, beetroots, heritage carrots, orange purée, duck jus

28

Local Wild Fish Fillet

Fennel, shellfish, chorizo, sauce bouillabaisse

(M/P)

Meagre

Cauliflower purée, leeks, lardo di colonnata, caviar beurre blanc

28

Chicken Ballantine

Mushroom textures, asparagus, celeriac, sauce Albufeira

26

Pork Fillet

Rolled in pancetta, grilled nectarines, apple purée, pork jus

26

Beef Fillet / Rib Eye

Stuffed onion, onion garni, king oyster mushroom, sauce bordelaise, thyme

34



SIDES

Roasted heirloom beetroots

Preserved orange glaze

5

Pommes anna fries

Garlic & chive emulsion

5

Tomato and rocket salad

Whipped burrata, balsamic

5

DESSERTS

Campari Orange

Basil ice cream, Jocunde sponge, Campari syrup

10

Pineapple tarte tatin

Vanilla crème anglaise, rum & raisin ice cream

9

Chocolate & coffee

Milk chocolate Cremieux, mascarpone mousse, coffee ice cream

11

Don't forget to check out our tasting
menus on the next page

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TASTING MENU 1

Amuse Bouche

Ġbejna with Maltese olive oil, salt from Gozo, homemade focaccia

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Oyster Pannacotta

Cucumber ribbons, Dashi velouté, crème cru

•

Slow Cooked Egg

Asparagus, guanciale, local pecorino & black pepper fondue

•

Duck Breast

Leg spring roll, beetroots, heritage carrots, orange purée, duck jus

•

Campari Orange

Basil ice cream, Joconde sponge, Campari syrup

60€ P.P.

Enhance your dining experience with a thoughtfully curated selection of local and international wines, perfectly paired to complement each dish.

WINE PAIRING 40€ PER PERSON



TASTING MENU 2

Amuse Bouche

Ġbejna with Maltese olive oil, salt from Gozo, homemade focaccia

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Oysters Pannacotta

Cucumber ribbons, Dashi velouté, crème cru

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Scallops

Granny smith apple, coconut sauce, nori, samphire oil

•

Slow Cooked Egg

Asparagus, guanciale, local pecorino & black pepper fondue

•

Saffron Risotto

Saffron, preserved lemon, mussels, soft herbs

•

Local Rabbit

Assiette of local rabbit, pea & fava bean fricassee, pea purée, rabbit jus

•

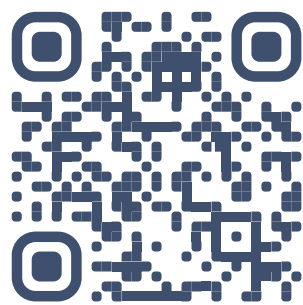
Campari Orange

Basil ice cream, Joconde sponge, Campari syrup

85€ P.P.

For an even more sophisticated journey, indulge in our premium pairing, featuring exceptional wines carefully chosen to elevate every flavor and transform your meal into an unforgettable experience.

WINE PAIRING 65€ PER PERSON



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