

# RABBARO

## STARTERS

### CHICKEN OR PRAWN CAESAR SALAD

Grilled French chicken breast or Sri Lankan prawns, boiled egg, anchovies, croutons, parmesan, romaine lettuce, lardon, Caesar dressing

#### CHICKEN PRAWNS

**P 35**

**P 40**

### WARM OCTOPUS AND POTATO SALAD

Octopus, potato, paprika, roasted olives, salted almonds

**N 38**

### SCALLOPS AND APPLE

Scallops, apple/mustard sauce, chimichurri

**42**

### HUMMUS

Blended chickpeas, lemon and garlic served with crudité and fresh pita

**V 28**

### TRADITIONAL CAPRESE

Buffalo mozzarella, basil, tomatoes, extra virgin olive oil, balsamic

**N V 35**

### RABBARO SALAD

Mixed greens, cucumber, tomatoes, green olives, walnuts, pomegranate, lemon vinaigrette

**N V 30**

### BLACK PEPPER TUNA

Maldivian tuna, mango, artichoke, avocado

**42**

### PROSCIUTTO & PARMESAN

Parma ham, Parmigiano Reggiano, rocket, Balsamic reduction

**P 30**

### JACKFISH TARTARE

Jackfish, fresh chilly, coriander, cucumber, sesame seeds, lime mayonnaise, polenta chips

**N 32**

## SOUPS & STEW

### VEGETABLE MINISTRONE

Garden vegetables, macaroni

**V 26**

### ZUPPA DI PESCE

Mediterranean style, mixed fish and shellfish soup, tomato, sourdough toast

**A 35**

### IMPEPATA DI COZZE

Mussels, garlic, black pepper, white wine, fresh lemon, parsley, sourdough toast

**A 40**

## PASTAS

### CALAMARATA ALL'AMATRICIANA

Ring shaped pasta, pancetta, onion, pecorino cheese, black pepper, tomato

**P A 34**

### HOMEMADE TORTELLONI WITH PRIMAVERA SAUCE

Homemade tortelloni filled with ricotta and spinach served with fresh seasonal vegetable

**A V 36**

### GNOCCHI RADICCHIO AND BLUE CHEESE

Homemade potato gnocchi, radicchio, blue cheese and toasted walnuts

**A V 34**

### BEEF LASAGNE

Beef ragù, ricotta cheese, tomato, mozzarella cheese

**40**

### FETTUCCINE PRAWNS AND PESTO

Homemade fettuccine pasta, prawns and freshly made basil pesto

**A N 32**

### SPAGHETTI AGLIO OLIO E PEPERONCINO

Spaghetti, garlic, chili, anchovies breadcrumbs

**S 30**

### LINGUINE CLAMS AND BOTTARGA

Linguine, clams, bottarga

**A 40**

## PIZZAS

### MARGHERITA

Tomato sauce, mozzarella, basil leaves

**V 32**

### PARMA

Tomato sauce, mozzarella, Parma ham and arugula

**P 38**

### FRUTTI DI MARE

Tomato sauce, mozzarella, selection of seafood

**36**

### FUNGHI AND TARTUFO

White sauce, mixed wild mushrooms, truffle paste

**V 38**

### SICILIANA

Tomato sauce, mozzarella, black olives, capers, onions, local tuna

**36**

## MAINS

### ANGUS BEEF TENDERLOIN

Angus beef tenderloin, crushed potato with truffle, grilled asparagus, spring onion

**70**

### CHICKEN BREAST

Grilled chicken breast with herbs and mustard, rocket salad, sundried tomatoes

**53**

### ROASTED SEA BASS MEDITERRANEAN STYLE

Whole seabass, cherry tomato, capers, olives, garlic

**50**

### PRAWNS AND CHORIZO

Sri Lankan giant prawns, chorizo, garlic, tomato, baby peppers

**P A 60**

### LAMB CHOPS AND COUS COUS

Grilled Welsh lamb, cous cous, roasted pumpkin, raisins, pine nuts, pomegranate, mint, labneh and preserved lemon sauce

**N 60**

### BAKED EGGPLANT

Chargrilled eggplant, pesto, buffalo mozzarella, tomato fondue

**N 38**

### SIDES

Green salad, grilled asparagus, ratatouille, French fries, tomato salad, sweet potato fries, mashed potato

**12**

## DESSERTS

### SWEET RAVIOLI

Stuffed with apricot jam, sweet roasted breadcrumbs

**20**

### VANILLA CHEESECAKE

Mango passion fruit coulis, crumble and vanilla ice cream

**22**

### APPLE CROSTATA

Apple compote, caramel sauce, vanilla ice cream

**22**

### SEASONAL FRUIT PLATTER

**20**

## ICE CREAMS & SORBETS

### HOMEMADE ICE CREAMS

\* 1 scoop

**5**

**CARAMEL  
CHOCOLATE  
YOGHURT  
PISTACHIO  
STRAWBERRY  
VANILLA**

### HOMEMADE SORBETS

\* 1 scoop

**5**

**APRICOT  
BLACKBERRY  
COCONUT  
GRANNY-SMITH APPLE  
MANGO  
PASSION FRUIT**

**A - ALCOHOL   N - NUTS   P - PORK   S - SPICY   V - VEGETARIAN**

*All prices are in US Dollars and are subject to 10% service charge and applicable GST.*

*Please notify our service colleagues if you have any known allergies or intolerances.*

*Our food is prepared in an environment where peanuts/nuts and other allergens are handled.*