

W
the
WINSTON
steak house

For Reservations, please call on:
(+356) 21 57 57 50 / 21 57 39 80

from 17:30 hrs – 21:30 hrs

Please ask re: Opening Days





Winston Steakhouse à la carte menu

FOOD ALLERGY AND OTHER NOTICES:

Please let our staff know of any 'food allergies' or preferences you may have eg 'gluten free' We will do our best to accommodate you

V - Vegetarian

VG - Vegan

GF - Gluten Free

L - Lactose Free

Starters

Beef tartare € 14.50

Pickled gherkins, shallots, capers, mustard

Seabass mosaic € 14.50

Spinach, curry, crusted mussels, wakame

Beef carpaccio € 13.50

Confit aubergine, carrot, caper berry, romesco sauce

Baked brie € 11.50

Truffle shavings, tomato confit, pumpkin seeds, herb oil

Bruschetta mix € 10.90

Focaccia dough, tomato, onions, basil, balsamic caviar

Pulled beef risotto € 11.50

Braised beef, peas, sweet peppers, saffron

Main Courses

Roasted chicken supreme € 22.50

Chestnut bisque, wild mushrooms, salsa verde

Scottona beef fillet € 31.00

Pan fried shallots, beef jus, pickled onions, mustard seeds

Argentinian ribeye € 29.00

Grilled ribeye, pepper crust, bordelaise sauce, garlic butter

Beef short ribs € 27.00

Hickory sauce, wasabi, pumpkin purée, red cabbage

Confit duck leg € 25.50

Pomegranate sauce, beetroot, savoy cabbage, cauliflower purée

Braised pork cheeks € 22.00

6 hrs braised pork cheeks, chives, shimeji mushroom, crispy kale

Angus beef burger € 18.50

Crispy bacon, truffle mayo, lettuce, gherkins,
fried onions, mature cheddar

Cauliflower steak VG € 16.00

Harissa, roasted chickpeas, sage, roasted tomatoes

Main Courses

(to share)

Chateaubriand approx 600g **€ 75.00**

Portobello mushrooms, fried pickled onions,
Hollandaise sauce

Ribeyeon the bone approx 800g **€ 70.00**

Asparagus, grilled tomato, beef jus

***All main courses are served with home-made triple cooked
fries and grilled vegetables.**

EXTRA SAUCES

Pepper	€ 3.50
Mushroom	€ 3.50
Béarnaise	€ 4.50
Hollandaise	€ 4.50
Beef Jus	€ 4.50

Kids Menu

Plain beef burger € 7.50

Beef patty, brioche bun, fries

Chicken nuggets € 7.50

Chicken nuggets, fries, ketchup

Penne cream & ham € 6.50

Penne, cream, ham, butter

Meat balls € 7.25

Meatballs, mash, peas, carrots, gravy

Fish fingers € 7.00

Fish fingers, fries, mayonnaise

Dessert

White chocolate risotto € 7.00

Poached red wine pear, vanilla ice cream, strawberry caviar

Crème brûlée € 6.50

Passion fruit, ginger crumble

Fried banana € 6.00

Toffee, chocolate ice cream, granola

Apple crumble € 6.00

White chocolate ice cream, caramel, blue berries

Wine List

Maltese white wines

	37.5 cl	75 cl
Donato Chardonnay	€ 9.00	€ 14.95
Pinot Grigio Gabrieli		€ 14.95
Isis Dok Meridiana Wine Estate	€ 17.00	€ 31.00

Foreign white wines

Sauvignon Blanc Casas Del Bosque		€ 23.00
Trabocchetto Talamonti Pecorino		€ 29.50
Servin Chablis	€ 22.00	€ 40.00
Gavi Di Gavi Morgassi	€ 14.00	€ 24.50
Unwooded Chardonnay - Currabridge		€ 21.50
Vietti Roero Arneis		€ 35.00

Maltese red wines

Merlot	€ 9.50	€ 15.50
Carissimi Cabernet Sauvignon	€ 9.50	€ 15.50
Grand Vin de Hauteville Shiraz - Cabernet		€ 25.50
Nexus Dok Meridiana Wine Estate		€ 36.00

Wine List

Foreign red wines

	37.5 cl	75 cl
Talamonti Moda		€ 19.50
Cabernet Sauvignon Casas Del Bosque		€ 23.50
Malbec El Tesoro Argentina		€ 22.50
Sedara Doc. Donnafugata		€ 28.00
Samerons Ferraton Cotes Du Rhone		€ 25.50
Chateau Du Courlat Lussac St Emilion		€ 35.00
Chianti - Villa Chigi	€ 12.50	€ 22.50
Valpolicella Classico Tedeschi	€ 12.50	€ 22.50
Rosso Di Montalcino		€ 35.00

Rosé wines

Rosé Grenache Medina	€ 9.50	€ 15.50
Rosé d'Anjou	€ 10.50	€ 16.75
Spring Creek Zinfandel		€ 19.50

Prosecco wines

Prosecco		€ 21.50
Glass of Prosecco		€ 5.00

