

# LA TERRASSE

PANORAMIC POOL & BISTRO LOUNGE

FOOD MENU



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## BAKERY

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### Tuna Ftira €12.5

Traditional Maltese Ftira filled with Tuna, Mixed Vegetables, Capers, Olives Onions, fresh Basil, and Tomato paste, served with crispy chips

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### Grilled Chicken Bun €14.5

Juicy grilled Chicken in a soft bun with Pesto, fresh Tomatoes, Mozzarella, and Peppery Arugula

© D

### Vegetable Ciabatta €13.5

A hearty Ciabatta sandwich packed with Tomatoes, Onions, Marrows, and a creamy Guacamole spread

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## STARTERS

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### Calamari Fritti €18

Lightly battered, crispy Calamari served with a Zesty Tartar Sauce

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### Octopus Arancini €15

Golden Risotto balls infused with Tender Octopus, paired with smoky Chipotle Mayo

©

### Asian Mussels €18

Steamed Mussels cooked with Ginger, Saffron, Cherry Tomatoes, Onions, Garlic, Coconut Milk, and fragrant Herbs

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### Stracciatella Tartufata €14.5

Creamy Stracciatella Cheese drizzled with Truffle oil, served with warm Pita Bread

© D

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## TAPAS

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### BAO BUNS

**Prawn** €15

Fluffy Bao filled with Prawns, crisp Lettuce, fried Onions, Coriander, and Sriracha Mayo

**Slow-Cooked Beef** €15

Tender Beef in a soft Bao with Lettuce, Spring Onions, Chili, Coriander, and crushed Peanuts

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**Vegetable** €14

A wholesome Bao stuffed with Carrots, Corn, Spinach, Spring Onions, and Edamame Beans

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### TACOS

**Prawn** €15.5

Soft Taco filled with Prawns, fresh Chili, Spring Onions, and Sesame Seeds

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**Chicken** €14.5

Shredded Chicken in a Spicy Sauce, topped with Coriander, Onions, Cucumber, and Sesame Seeds

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### GYOZA

**Chicken Gyoza** €14

Golden pan-fried Dumplings stuffed with seasoned Chicken, served with a Soy Vinegar dip

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**Beef Gyoza** €15

Traditional steamed Dumplings filled with Spiced Ground Beef and Aromatic Herbs

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**Prawn Dumpling (Har Gow)** €15

Silky, translucent parcels brimming with succulent Prawns—a Cantonese classic

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**Pork in Chili Oil** €14

Steamed Pork Dumplings drizzled with bold and fragrant Chili Oil

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## SALADS

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### Pear & Blue Cheese Salad €17.5

A refreshing mix of Arugula, Radicchio, Lettuce, Walnuts, and Honey, topped with creamy Blue Cheese

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### Grilled Chicken Salad €17.5

Mixed Greens with Diced Cucumber, Cherry Tomatoes, Red Onions, Avocado slices, Black Olives, and Lemon Wedges

### Salmon & Tzatziki Salad €19.5

A Mediterranean-style Quinoa Salad with Fresh Salmon, Cherry Tomatoes, Aromatic Dill, and Creamy Tzatziki

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## PASTA

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### Pasta alla Norma €17

Rigatoni Pasta tossed in a rich Tomato Sauce, topped with crumbled Ricotta Salata

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### Penne Pesto al Fresco €17

Chilled Penne Pasta coated in Basil Pesto, garnished with Parmesan Shavings and Pine Nuts

ⓐ ⓓ Ⓥ Ⓝ

### Paccheri Octopus €23

Tender Octopus, Briny Olives, Tangy Capers, Onions, Garlic, and Sweet Cherry Tomatoes in a Rich Tomato Fondue

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### Linguine Squid Ink €23

A rich, velvety Pasta infused with Squid Ink, tossed with Succulent Shrimp, Garlic, Onions, Chili Flakes, White Wine, and Cherry Tomatoes

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## BURGERS

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### Korean Chicken Burger €17

Tender milk-fed Chicken in a Toasted Red Bun, served with Coleslaw and Spicy Mayo  
©

### Beef Burger €17

A juicy Beef Patty in a Brioche Bun, topped with Crispy Bacon, Melted Cheese, Caramelized Onions, and Signature Sauces  
© ①

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## MAIN COURSES

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SERVED WITH FRIES & SALAD

### USDA Tagliata €32

Premium Sliced beef, cooked to Perfection

### Australian Ribeye €38

Tender and Flavorful Ribeye Steak, Grilled to your Liking

### Honey & Sriracha Chicken Breast €27

Pan-fried Chicken Breast glazed with a Sweet and Spicy Honey-Sriracha Sauce

### Seabass €29

Light and Tender Grilled Sea Bass, served with Herb Oil

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## SUSHI

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### NIGIRI

Tuna €7.5

Salmon €7.5

### HOSOMAKI

### Avocado Roll €11

Filled with creamy Avocado, Lollo Bianco, and a touch of Sriracha Mayo  
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### URAMAKI

### Dragon Roll €18

Crispy, Deep-Fried Sushi Roll with Prawn Tempura

### Flaming Salmon €18

A fiery combination of Spring Onions, Cucumber, Avocado, and Signature Sauces

© Gluten ① Dairy ② Nuts ③ Shellfish ④ Chili ⑤ Egg ② Vegetarian





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