

# Salia

ALL-INCLUSIVE  
DINING



## MOTHER DAY SALIA SPECIALS


12 MAY 2024

### SHARING MENU

#### ANTIPASTI TO SHARE

Selection of charcuterie and Italian cheeses, crostino with ricotta and pistachio, marinated olives, deep fried mini calzone served with a variety of bread and focaccia.

#### STARTER TO SHARE

Risotto with pumpkin, ricotta, and roasted pine nuts. 

Beef Ravioli served with jus reduction and parmesan shavings.

#### MAIN COURSE TO CHOOSE

Slow cooked Angus beef ribs served with pan fried artichoke and crushed potatoes.

*or*

Baked fillet of Sea Bass Stuffed with crumbed olives and capers, tomatoes, and lemon.

*or*

Pork Tomahawk with apple compote served with nouvelle potatoes and peppercorn sauce.


*or*

Roasted Rump of Lamb with mint and garlic served with panfried broccoli, baby corn and jus reduction.

*or*

Grilled fillets of chicken, topped with peppers, pesto and mozzarella, served with caponata.

*or*

Grilled tofu served with pan fried wild mushrooms, mixed quinoa and bok choy. 

#### DESSERT TO SHARE

Dulce di leche fondant, with vanilla ice-cream.

Raspberry baked cheesecake.

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**€40 per person**

Inclusive of Free-Flowing House Wines, House Beers & Minerals



Vegetarian



Vegan