



Oceana
RESTAURANT

what does
Oceana mean?

The name *Oceana* means **'From The Sea'** and is of Greek origin, it represents the beauty of the ocean surrounding us.



STARTERS

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LEEK & POTATO VELOUTÉ

confit of new potato, charred leek, yakisoba glazed chicken wing

8.50

CHARRED LOCAL OCTOPUS

glazed with Marmite butter, 'Bahrija' cauliflower purée, parsley & I.G.P hazelnuts

11.50

PAPIRI FROM GRAGNANO 'GENTILE SELECTION'

confit of local rabbit, guanciale, mushroom ragù, smoked Applewood cheese & café au lait sauce

13.00 / 17.00

SALT BAKED 'WARDIJA' BEETROOT CARPACCIO

stracciatella cheese, white balsamic raspberry pearls, puffed farro & walnut gremolata

13.50



MAIN COURSES

'DUKKHA' SPICED CANNELINI BEAN PANISSE

saffron white onion, braised quinoa & tahini dressing

18.00

BRAISED LOCAL OX CHEEKS

glazed 'Manikata' carrots, creamy smoked potato, shallots & beef jus

21.00

SLOW-COOKED IRISH LEG OF LAMB

burnt aubergine purée, king oyster mushroom, lemon confit & labneh

24.00

POACHED WILD SEABASS

wilted spinach, parsnip & coconut purée, local shrimp broth & chilli

24.50

THE MEAT SPECIALS OF THE DAY

Ask your server for the special cuts available today.

SIDES

€3.50 each

Potato special of the day - Chef's Choice

French Fries

Seasonal Vegetables

Seasonal Salad Leaves

Rocket & Cherry Tomato Salad with parmesan shavings

SAUCES

€1.50 each

Beef Jus

Peppercorn Sauce

Wild Mushroom Sauce

Hollandaise Sauce

DESSERTS

CINNAMON SUGARED DOUGHNUTS

goat ricotta ice-cream, chocolate crèmeux

€7.50

HAZELNUT & SALTED CARAMEL MILLE FOGLIE

compressed pears, yoghurt sorbet

€7.50

COCONUT & LEMONGRASS PANNA COTTA

exotic fruit sorbet, mango salad

€7.50

A SELECTION OF ICE-CREAM & SORBET

€6.00

DESSERT WINE

Castello d Poggio Moscato D'Asti - Piemonte, Italy
Moscato

750ml

€33.50

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask one of our team members.

Dinner

STARTERS

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LEEK & POTATO VELOUTÉ

confit of new potato, charred leek, yakisoba glazed chicken wing

8.50

CHARRED LOCAL OCTOPUS

glazed with Marmite butter, cauliflower purée, parsley & I.G.P hazelnuts

11.50

SALT BAKED 'WARDIJA' BEETROOT CARPACCIO

stracciatella cheese, white balsamic raspberry pearls, puffed farro & walnut gremolata

13.50

WARM LOCAL PRAWN 'QUICHE'

seared scallop, avruga caviar, 'Xerez' sherry vinegar & tandoori spices

14.00

TERRINE OF 'ZURRIEQ' RABBIT

smoked 'William's' farm ham hock croquette, compressed pears, toasted citrus brioche, carob & dijon mustard

14.50

BLACK ANGUS BEEF TARTARE 'PULPETTI'

free range 'drunken' egg yolk, mushrooms 'giardiniera', smoked Dashi, local sourdough rarebit flavoured with porcini mushrooms

15.50

PASTA

CELERIAC ACQUERELLO RISOTTO

Jerusalem artichokes, pine nuts & Taleggio cheese

€13.00 / 17.00

PAPIRI FROM GRAGNANO 'GENTILE SELECTION'

confit of local rabbit, guanciale, mushroom ragù, smoked Applewood cheese & café au lait sauce

€13.00 / 17.00

LINGUINE FROM GRAGNANO 'GENTILE SELECTION'

local cuttlefish, 'bagna cauda', local soft sheep cheese

€14.00 / 18.00

MAIN COURSES

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'DUKKHA' SPICED CANNELINI BEAN PANISSE

saffron white onion, quinoa & tahini dressing

18.00

BRAISED LOCAL OX CHEEKS

glazed 'Manikata' carrots, creamy smoked potato, shallots & beef jus

21.00

ROASTED CORN-FED CHICKEN

truffle foie gras, lentil casserol, 'Qrendi' kale & marinated cherries

23.50

SLOW-COOKED IRISH LEG OF LAMB

burnt aubergine purée, king oyster mushroom, lemon confit & labneh

24.00

POACHED WILD SEABASS

wilted spinach, parsnip & coconut purée, local shrimp broth & chilli

24.50

ROASTED MONKFISH

'Rabat' turnips, Lardo di Colonnata, green peppercorns

26.50

THE MEAT SPECIALS OF THE DAY

Ask your server for the special cuts available today.

SIDES

Potato special of the day - Chef's Choice
French Fries
Seasonal Vegetables
Seasonal Salad Leaves
Rocket & Cherry Tomato Salad with
parmesan shavings

€3.50 each

SAUCES

Beef Jus
Peppercorn Sauce
Wild Mushroom Sauce
Hollandaise Sauce

€1.50 each

DESSERTS

€

CINNAMON SUGARED DOUGHNUTS

goat ricotta ice-cream, chocolate crèmeux

7.50

HAZELNUT & SALTED CARAMEL MILLE FOGLIE

compressed pears, yoghurt sorbet

7.50

CHOCOLATE & NUT TART

milk & honey foam, pistacchio ice-cream

7.50

CLASSIC APPLE TART TATIN

fior di latter ice-cream & caramel sauce

7.50

COCONUT & LEMONGRASS PANNA COTTA

exotic fruit sorbet, mango salad

7.50

A SELECTION OF ICE-CREAM & SORBET

6.00

DESSERT WINE

750ml

Castello d Poggio Moscato D'Asti - Piemonte, Italy
Moscato

€33.50



BUILD YOU OWN

Gin & Tonic

The GINS (4cl)	€
Hendricks	12.00
Gin Mare	12.00
Bombay	12.00
Tanqueray	12.00
Seedlip Grove 42 <i>Non-Alcoholic</i>	12.00
Monkey 47	12.50

Note... Above price includes the tonic and flavour chosen from lists below

The TONICS

Thomas Henry Tonic Water	Thomas Henry Elderflower Tonic
Thomas Henry Slim Tonic	Thomas Henry Cherry Blossom Tonic
Thomas Henry Grapefruit Tonic	Thomas Henry Mango Tonic

The FLAVOURS

Watermelon	Passion Fruit
Berries	Dark Chocolate
Edible Flowers	Grapefruit

Cocktails

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Chocolate Negroni

Beefeater Gin, Campari, Martini Rosso, Crème de Cacao, chocolate bitter

11.50

Portomaso Sour

Jack Daniels bourbon, lemon juice, simple syrup, red wine float

11.50

Knickerbocker

Havana Club, Cointreau, raspberry syrup, lime juice, dehydrated fruit & mint

11.50

Black Apple

Absolut Vodka, apple juice, lime juice, berries, Thomas Henry tonic water

11.50

Thirsty Oceana

Olmecca tequila silver, Cointreau, lime juice, Blue Curacao, dehydrated dragon fruit

11.50

Pinked Up

Beefeater Pink Gin, elderflower liquor, fresh lemon juice, Thomas Henry slim tonic, angostura bitters & edible flowers

11.50

Mocktails

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Berry Mocktail

berries, fresh lime juice, soda water, fresh berries and mint

6.50

Strawberry Jumble

strawberry jam, yoghurt, lemon juice, fresh strawberry and mint

6.50

Orange Blossom

orange juice, passion fruit purée, soda water

6.50

English 42

Seedlip Crove 42, lemon juice, Sparkling Tea BLA

8.00

Beer & Cider

250ml

330ml

500ml

€

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Non-Alcoholic Heineken - 33cl

4.50

Budweiser - 33cl

4.50

Strongbow - 33cl

5.50

Lord Chambray Craft Beer - 33cl

6.50

Carlsberg Draught

3.75

7.00

Cisk

3.75

7.00

Cisk Excel

4.00

Cisk Blue Label

7.00

Magners

8.50

Wine List

OUR RECOMMENDATIONS

750ml	250ml	150ml
€	€	€

WHITE

Enotria, 'Prospetti' IGT-Veneto, Italy Pinot Grigio	22.50	10.50	8.00
Allendorf Riesling VDP.Gutswen, Rheingau tricken-Rheingau, Germany Riesling	23.50		
KWV Contemporary Collection 'Johann Fourie' - Western Cape, South Africa Sauvignon Blanc	25.00		
Neil McGuigan 'The Pick' - South Eastern Australia Chardonnay	28.00	11.75	9.25
Nautilus Estate - Marlborough, New Zealand Sauvignon Blanc	40.00		
Laroche Chablis 1er Cru 'La Chantrerie' - Burgundy, France Chardonnay	70.00		

RED

Enotria Montepulciano D'Abruzzo 'Vinuva' DOC - Abruzzo, Italy Montepulciano	24.00	10.75	8.25
MGM Mondo del Vino Terre Siciliane IGT Montalto 'Federica Lauterio' - Sicily, Italy Cabernet Sauvignon/Nero d'Avola	24.50		
F. Jeantet Cotes du Rhone - France Grenache/Syrah	26.00		
Soto de Torres Ibericos Crianza 'Julio Carreter' - Rioja, Spain Tempranillo	27.00		
Aimery Pays DOC IGP - Provence , France Syrah	27.50	11.50	9.00
Banfi Chianti 'Annata' DOCG - Tuscany, Italy Sangiovese	28.00	11.75	9.25
Aimery Pays DOC IGP - Provence , France Merlot	28.00		
KWV Contemporary Collection 'Johann Fourie' - Western Cape, South Africa Shiraz	28.00		
Oude Kaap Reserve Collection 'Jaco Potgieter' - Western Cape, South Africa Cabernet Sauvignon	29.50	12.00	9.50
Marchesi de Frescobaldi Castiglioni Chianti DOCG 2015 - Tuscany, Italy Sangiovese	35.00	13.75	11.00

ROSÉ

Vranken Domaine Gordonne 'Les Gravieres' Rose - France Shiraz/Grenache/Mourvedre	24.50		
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LOCAL WINE SELECTION

750ml	250ml	150ml
€	€	€

WHITE

Marsovin 'La Torre' Girgentina	21.00		
Delicata 'Medina' Sauvignon Blanc	23.50	10.50	8.00
Delicata 'Medina' Vermentino/Zibibbo	23.50		
Marsovin 'Caravaggio' Pinot Bianco	25.50		
Marsovin '1919' Girgentina	29.00		
Delicata 'Grand Vin Hauteville' Voignier	32.50		
Meridiana 'Isis' Chardonnay	38.50	14.00	11.50
Marsovin 'Blanc de Cheval' Chardonnay	39.00		
Marsovin 'Antonin Blanc' Chardonnay	44.50		

RED

Marsovin 'La Torre' Gellewza	21.00		
Delicata 'Medina' Merlot	23.50	10.50	8.00
Delicata 'Medina' Syrah/Carignan/Grenache	23.50		
Marsovin 'Caravaggio' Shiraz	25.50		
Marsovin '1919' Gellewza	29.00		
Delicata 'Grand Vin Hauteville' Shiraz/Cabernet	32.50		
Meridiana 'Melqart' Cabernet Sauvignon/Merlot	38.50	14.00	11.50
Marsovin 'Cheval Franc' Cabernet Franc	39.00		
Marsovin 'Antonin Rouge' Merlot/Cabernet	44.50		

ROSÉ

Delicata 'Medina' Grenache/Cabernet	23.50		
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SPARKLING WINE

Cassar de Malte	59.50		
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INTERNATIONAL WINE SELECTION

	750ml	250ml	150ml
	€	€	€
WHITE			
Terre Allegre 'Cielo' - Puglia, Italy Trebiano	19.00	9.50	7.00
J. Moreau & Fils VDP - Pays d'Oc, France Sauvignon Blanc	24.00	10.75	8.25
McGuigan 'Bin 218' - Australia Chardonnay/Voignier	27.00		
Marques de Caceres - Rueda, Spain Verdejo	27.50		
Umberto Fiore Gavi di Gavi DOCG - Piemonte, Italy Cortese	29.50	12.00	9.50
Masseria 'Altemura' - Puglia, Italy Falanghina	36.00		
Penfolds 'Koonunga Hills' - South Australia Chardonnay	39.00		
Villa Maria 'Private Bin' - Marlborough, New Zealand Sauvignon Blanc	43.50		
Louis Moreau Chablis - Burgundy, France Chardonnay	48.00	17.50	13.50
Pascal Jolivet Sancerre - Loire, France Sauvignon Blanc	52.00		
RED			
Cielo 'Terre Allegre' - Puglia, Italy Sangiovese	19.00	9.50	7.00
Rothschild 'Mas Andes' - Central Valley, Chile Carmenere	24.00	10.75	8.25
Finca Flichmann Reserva 'Caballero' - Mendoza, Argentina Malbec	35.00		
Palladino Barbera d'Alba - Piemonte, Italy Barbera	40.00		
Masseria Altemura 'Sasseo Salento' - Puglia, Italy Primitivo	40.50		
Penfolds Koonunga Hills - South Australia Shiraz	42.00		
Villa Maria 'Private Bin' - Marlborough, New Zealand Pinot Noir	43.50	16.00	12.50
Cristia Chateauneuf du Pape - Rhone, France Grenache	59.50		
Ornellaia 'Le Volte' - Tuscany, Italy Merlot/Sangiovese/Cabernet Sauvignon	79.00		
Luca Delle Vite 'Lucente' - Tuscany, Italy Sangiovese/Merlot	82.50		
Tenuta Il Poggione Brunello di Montalcino - Tuscany, Italy Sangiovese	99.00		
Fontanafredda Barolo 'Serralunga' - Piedmonte, Italy Nebbiolo	99.00		

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750ml	250ml	150ml
€	€	€

ROSÉ

Chatelain Desjacques Rose d'Anjou - Loire, France Grolleau	22.00	10.50	8.00
Chateau Minuty 'M de Minuty' Rose - Provence, France Grenache/Cinsault/Syrah	38.00		

DESSERT WINE

Castello d Poggio Moscato D'Asti - Piemonte, Italy Moscato	33.50
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750ml	125ml
€	€

PROSECCO

Zonin Prosecco - Veneto, Italy Glera	28.50	8.25
Guerrieri Rizzardi Prosecco - Veneto, Italy Glera	38.50	10.00

CHAMPAGNE

Heidseick & Co 'Silver Top' Monopole NV - Champagne, France	85.00	17.00
Moet et Chandon - Champagne, France	115.00	
Moet et Chandon Rose - Champagne, France	180.00	
Louis Roederer 'Cristal' - Champagne, France	520.00	

X

Hilton