

ROBERTO'S BAR & RESTAURANT

# A LA CARTE

## DINNER MENU

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WINTER 2025

Prices displayed include GST and quoted in GBP.

'A discretionary 10% service charge will be added to your bill'



Our accomplished Chef, Vilanca Rodrigues, whose passion for Mediterranean cuisine is reflected in every dish he creates. Was born in Angola and raised in Lisbon. Chef Vilanca developed a love for fresh and seasonal ingredients, honing his culinary skills alongside some of the world's most renowned chefs, including Heston Blumenthal and Phil Howard.

Chef Vilanca's philosophy for wholesome and nutritious ingredients, coupled with a flair for modern dietary trends, results in remarkable dishes that are both traditional and contemporary in style.

Join us on a culinary journey of indulgence and savour Chef Vilanca's expertly crafted cuisine, designed to delight the senses and satisfy the palate.

Bon Appetit!

## TO START

### Jersey Shack | 15

Hand-dived Jersey scallops and local chancre crab with lime, orange velouté and crispy scallop nuggets.

*Allergens: Crustacean, Molluscs, Egg, Soya*

### 24-Hour Braised Lamb Croquette | 14

Tender braised lamb croquette with piccalilli gel, sourdough, mint butter, and parmesan- dressed gem leaves.

*Allergens: Cereal, Egg, Milk, Mustard, Sulphites*

### Coronation Chicken Crêpe | 12

Free-range coronation chicken with silky avocado cream, pickled banana shallots, fresh micro herbs, and a drizzle of chicken and coconut nectar.

*Allergens: Cereal, Egg, Milk, Sulphites*

### Smoked Salmon Roulade | 13

Loch Fyne hot-smoked salmon with Japanese panko-crusting king prawns, homemade kimchi-style mayonnaise, and crispy fried banana shallots.

*Allergens: Cereal, Crustaceans, Fish, Egg, Milk, Sulphites*

### Beetroot Salad V, VG | 10

Local Jersey red, golden, and candy beetroot served with mild Dutch Bettine goat's cheese, crystallized walnuts, and aged Italian balsamic.

*Allergens: Milk, Nuts, Sulphites*

### Angolan Bean Soup V, VG | 9

Organic mixed beans slow-cooked with aromatic spices, tomatoes, and carrots, served with a fresh bread roll.

*Allergens: Cereal, Sulphites*

## TO FOLLOW

### **Fillet of Beef Wellington | 30**

Irish Sheelin beef wrapped in delicate pastry, served with whole cream and thyme-infused dauphinoise, winter root vegetables, and a rich beef jus.

*Allergens: Celery, Cereal, Egg, Milk, Mustard, Sulphites*

### **Pork Belly | 24**

Slow-cooked pork belly served with mustard-infused désirée potato mousseline, local honey and wholegrain mustard-glazed parsnips, and a rich red wine and beef jus.

*Allergens: Celery, Milk, Sulphites, Mustard*

### **Market Fish | 24**

Served with king prawns, a silky fish velouté, aromatic rice, wilted spinach, and crispy fried garlic.

*Allergens: Celery, Cereal, Milk, Fish, Molluscs, Crustaceans, Soya, Sulphites*

### **Pan-Roasted Chicken Fillet | 23**

Succulent pan-roasted chicken fillet served with confit tournée agria potatoes and thyme- infused Madeira jus.

*Allergens: Milk, Sulphites*

### **Vegetable Wellington V,VG | 19**

A medley of seasonal vegetables encased in flaky puff pastry, served with Jersey royal new potatoes and a rich vegan red wine jus.

*Allergens: Milk, Nuts, Mustard, Sulphites*

## STEAKS

Savour our steaks paired with triple-cooked chips, grilled flat cap mushrooms and a mixed leaved salad, seasoned to perfection.

### **Ribeye 9 oz | 28**

Expertly seared ribeye, prized for its tender and marbled meat.

*Allergens: Celery, Ngci, Milk, Sulphites*

### **Fillet 9oz | 34**

Succulent and high-quality cut of beef fillet, chargrilled to your desired degree.

*Allergens: Celery, Ngci, Milk, Sulphites*

### **Tomahawk 35oz | 64**

Sharing the ultimate indulgence of a perfectly grilled tomahawk steak, with its impressive long bone and succulent meat, is a delightful experience.

*Allergens: Celery, Ngci, Milk, Sulphites*

## SAUCE OPTIONS

### **Peppercorn**

Bold pepper flavour and creamy texture elevate the indulgence of your steak with a rich classic sauce.

*Allergens: Milk, Sulphites*

### **Bearnaise**

Creamy sauce, with fresh tarragon, egg yolks, butter, and a hint of vinegar, enhances the flavour of your meat.

*Allergens: Milk, Sulphites*

### **Cafe De Paris Butter**

Our handcrafted Café de Paris butter made with premium ingredients, blending Dijon mustard, herbs, and spices for a tantalizing balance of tanginess and umami.

*Allergens: Milk, Sulphites*

## **ASSIAN**

### **Indian Curry | 20**

#### **Chicken / Lamb / Prawns**

Indian curry with homemade naan, aromatic basmati rice, mango pickle and chutney.

*Allergens: Celery, Cereal, Mustard, Sulphites*

### **Peking Duck | 20**

Experience the taste of China , duck with aromatic noodles stir-fried vegetables, coated in a savoury Peking-style sauce.

*Allergens: Celery, Ngci, Mustard*

### **Gochujang Pork | 22**

South Korean-style crispy pork belly, infused with gochujang sauce, served alongside egg fried rice and fresh apple.

*Allergens: Ngci, Egg, Sesame, Soya, Sulphites*

## **SALADS**

### **Roberto's Caesar Salad V | 14**

Crisp, baby gems tossed in creamy caesar dressing topped with parmesan cheese and croutons.

*Allergens: Cereal Egg, Milk, Sulphites*

### **Greek Salad V | 17**

Cucumbers, tomatoes, olives, red onion , feta cheese, olive oil and lemon dressing.

*Allergens: Cereal, Milk, Sulphites*

### **Waldorf Salad V | 18**

A refreshing mix of crisp apples, celery and toasted walnuts, toassed in our signature dressing and served on a bed of fresh greens.

*Allergens: Celery, Nuts, Sulphites*

### **Add Grilled Chicken or Prawns | 5**

### **Extra Side Dishes | 5**

Garden Vegetables | Jersey New Potatoes

Truffle Parmesan Chips | Green Salad | Garlic Naan Bread

## TO FINISH

### **Chef Signature Bites | 9**

Trio of mini doughnuts: one plain, one filled with salted caramel, and one filled with passion fruit, served with a rich chocolate sauce.

*Allergens: Cereal, Milk, Soya*

### **Fruit Cake Sundae | 10**

Layers of rich fruit cake, vanilla ice cream, spiced custard, and a drizzle of brandy syrup, topped with baked meringue.

*Allergens: Cereal, Egg, Milk, Sulphites*

### **Sticky Toffee Knickerbocker Glory | 10**

Sticky toffee pudding with ice cream, caramel sauce, Chantilly cream, caramelised nuts.

*Allergens: Egg, Milk, Soya, Sulphites*

### **Cheese Board | 13**

Artisanal cheese selection with biscuits, chutney, nuts, and celery.

*Allergens: Celery, Cereal, Milk, Nuts, Sulphites*

### **Chocolate Delice V,VG | 10**

Decadent Callebaut chocolate paired with mixed winter berries and served with sorbet.

*Allergens: Cereal, Sulphites*

### **Rice Pudding V,VG | 10**

Coconut-infused rice pudding topped with mango compote and toasted coconut flakes.

*Allergens: Sulphites*



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