



DE MONDION

◆ XARA ◆

THE DE MONDION RESTAURANT

Set atop Mdina's centuries-old bastions, within the Xara Palace Relais & Châteaux, the de Mondion offers a unique fine dining experience.

This One MICHELIN Star restaurant is enhanced by truly spectacular panoramic views of the island from the terraces and charming features served in elegant surroundings.

Consistently rated amongst the top restaurants in Malta for the soul nourishing cuisine, refinement, and excellence, the de Mondion promises discreet yet impeccably attentive service thus allowing patrons the time and privacy to savour the cuisine, the company, and the view.

This One Michelin Star Restaurant offers Fine Modern Mediterranean cuisine combining the best seasonal locally sourced products with innovation and expertise to create tantalizing dishes and a vast selection of wines to complement the scrumptious dishes.



Friday, 22nd September 2023

On behalf of the Zammit Tabona family,
with over 40 years of combined experience
Executive Chef Clint Grech and Head-Chef Gabriel Caruana
would like to welcome you to
the de Mondion One Michelin Star restaurant
part of The Xara Palace Relais & Châteaux

Hashtag: #deMondionRestaurant
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TANTALIZERS

“Sturia” –Osetra Caviar (30grs)
(Serves 2)
Crumpets, Hen Egg, Red Onion

€ 125.00

STARTERS

Tagliolini
Cuttlefish, Mint Emulsion, ‘Aljotta’
(Add “Sturia” Osetra Caviar Supplement of €15)



Foie Gras
Jerez Vinegar, Hibiscus, Miso



Veal Sweetbreads
Cauliflower, Morels, Persilade
(Add Summer Truffle at a supplement of €15)

MAIN COURSES

Fish of the Day
Carrot, Lardo, Beurre Blanc
(Add “Sturia” Osetra Caviar Supplement of €15)



Scottona Beef Fillet
Rarebit, ‘Bahrija’ Onion, Albufera
(Add Summer Truffle at a supplement of €15)



(V) Charlotte
Mimolette, Black Garlic, Hazelnut

DESSERTS

Soufflé
Lemon, Meringue, Yoghurt



Trinitario 70% Chocolate
Pear, Piedmont Hazelnut, Granola



3 Types of Cheese
Chutney, Artisanal Bread

Two-Course

€ 75.00

or

Three-Course

€ 95.00
