



BROOKIES

RESTAURANT

The 300 year old farmhouse has been extensively refurbished and converted by the new owner **Carmel Cordina** & Family, open for business since August 2015.

Brookies Restaurant and Music Café Lounge, managed by Cordina Family with the assistance of well-trained team, would like to offer you the full experience of an elegant and relaxing meal.

Malta Tourism Authority Awards

2016/17 – Quality Assured Restaurant

2016 – Best in Class Award

2017 – Best in Class Award

2018/19 – Quality Assured Restaurant

Gozo Tourism Association Awards

2016 – Gozo Young Tourism Worker of the Year:
Chef Moira Debrincat

Trip Advisor

2017 – Certificate of Excellence



Daily Specials

Daily specials, to make every day a special day! Please don't forget to ask one of our attendants for our daily specials. (Prices Vary)

Starters

Soup of the Day

(Prices Vary)

Please ask for our daily soup.

Seared Beef Carpaccio (G)

€10.00

Thinly sliced beef fillet, topped with crispy capers, radishes and rocket leaves served and a creamy parmesan dressing.

Sea Bream Fillets (G)

€9.25

Local poached sea bream fillet/s set on an olive and lemon chutney drizzled with olive oil.

Chicken and Liver Terrine

€8.75

A rich terrine consisting of pressed chicken mince and chicken livers enhanced with thyme and lemon, served with tomato jam and toasted bread, garnished with salad leaves.

(Also available in gluten free version)

Honey Baked Brie (G) (V)

€9.50

A soft cow's milk cheese, topped with honey and pistachios, served with sesame seed dressing and salad leaves.

Marinated Octopus (G)

€8.25

Slow cooked octopus marinated in olive oil, thyme and lemon zest served with pickled carrots, crispy prosciutto and flaked almonds.

(Served cold)

Items marked as (G) are gluten free.

Items marked as (V) are vegetarian.

Please ask staff for further assistance in case of other allergies.

Fresh Pasta

	Starter	Main
Chicken Garganelli <i>Slanted edged pasta tubes tossed with onions, pieces of chicken, sundried tomatoes and pine nuts finished with parsley pesto.</i>	€9.50	€13.50
Vegetable Risotto (V) <i>Creamy arborio rice cooked with white wine and vegetable stock mixed with sweet potato, walnuts and gorgonzola cheese, finished with butter.</i>	€8.95	€12.95
Seafood Tagliatelle <i>Flat pasta strips tossed with king prawns, black mussels, clams, octopus and calamari cooked in herbs, cherry tomatoes and white wine.</i>	€10.50	€14.50
Beef Strozzapretti <i>Hand twisted pasta tossed with beef strips, onions, garlic and mushrooms cooked in pale ale finished with cream.</i>	€9.95	€13.95
Salmon Calamarata <i>Calamari rings shaped pasta (hence the name) tossed with pieces of salmon, garlic, spinach, peas and saffron infused creamy sauce.</i>	€9.75	€13.75
Pumpkin Cappellacci (V) <i>Pumpkin and parmesan filled pasta tossed in butter and sage topped with crushed amaretti biscuits.</i>	€8.50	€12.50

Note: gluten free pasta is also available.

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From the Sea

Salmon (G) €17.95

Baked supreme of salmon served with a white chocolate sauce topped with caviar.

Sautéed Calamari (G) €17.00

Calamari chunks lightly stewed in white wine, sweet paprika, black olives, bell peppers and tomato sauce.

Local King Prawns (G) (Market Price)

Stir fried local king prawns with garlic, french beans, baby corn, leeks and teriyaki sauce.

(Please ask for availability and price as this may vary according to market value)

Fish Combo (G) €23.50

Baked fillet of fish served with grouper stuffed rettangoli and black mussels in a fish and shellfish broth.

(Please note: fish fillet may vary according to market availability)

Please Ask For Daily Catch.

(Availability depends on market)

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From the land

Rabbit Hunter-Style <i>Local bred rabbit, braised in red wine enhanced with mushrooms, bacon, touch of chilli, black olives and tomato pulp.</i>	€17.50
Duck Breast (G) <i>Roasted Barbary duck breast served with strawberry and fig sauce set on sweet & sour cabbage.</i>	€18.50
Rib-eye <i>Char-grilled seasoned beef rib-eye steak cooked to your liking. (Choose from mushroom, pepper or gorgonzola sauce) (Please note that sauces are not gluten and lactose free)</i>	€22.50
Fillet <i>Char-grilled seasoned beef tenderloin cooked to your liking. (Choose from mushroom, pepper or gorgonzola sauce) (Please note that sauces are not gluten and lactose free)</i>	€23.50
Pork Belly (G) <i>Crispy milk braised pork belly served with blueberry sauce.</i>	€16.75
Braised Lamb Shanks <i>Fall of the bone lamb shank/s, cooked in red wine with root vegetables, soft butterbeans, tangy chorizo sausage and tomato pulp.</i>	€17.95
Grilled Chicken Breast (G) <i>Herb marinated char-grilled chicken breast served with a garlic and mixed cheese sauce.</i>	€15.50
Satay Sweet Potato Curry (G)(V)(Lactose Free) <i>A warm mild curry made of sweet potato chunks cooked with onions, chickpeas, touch of chili, spinach, ginger and curry finished with peanut butter and coconut milk. (Also suitable for vegans)</i>	€14.50

All main courses are served with roasted potatoes and seasonal vegetables.

*For a good tender meat, the best way of cooking is blue, rare, medium-rare or medium.
We cannot guarantee the meat to be as tender when ordered medium-well or well-done.*

Note that we are not a fast food restaurant, quality food takes time!

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Kids Menu

Mini Beef Burger Served With Chips.	€5.00
Home Made Chicken Strips Served With Chips.	€5.00
Penne With Cream.	€5.00
Penne With Tomato Sauce.	€5.00
Pizza (please ask for availability).	(Price Vary)

Dessert

Please ask one of our attendants for our daily homemade desserts.

If a gluten/lactose free dessert is preferred, please order prior dining.

(Prices Vary)

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