

PARANGA

Paranga is InterContinental Malta's seaside restaurant, set on teak decking overlooking the rippling Mediterranean Sea. Here one is certain to find an enticing and exclusive atmosphere, where the centre of attention is the pristine and unspoiled natural flavour of the cuisine. Chef de Cuisine Jake Mangani presents a menu characterised by a superb array of stimulating and diverse Italian and Mediterranean creations, interpreted in both a traditional and contemporary style. Fresh fish and shellfish arrive daily from local fishermen, creating with certainty, a peak of individual interest or the ideal fare for a special occasion; all of which may be enjoyed with an ideally selected and impeccably paired wine, aperitif or digestif.

Isabel Ciucci, Operations Manager for InterContinental Malta's beach operations and outlets, her passion, skill and continual aspiration for unparalleled customer service has led rapidly to the entire team providing faultless attention to detail that perfectly complements throughout the dining experience the creations of the kitchen.

We treat food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Please advise your server if you have any food allergies.

ANTIPASTI

HORS D' OEUVRES

PARANGA

- Frittelle di Neonata, Chutney al Pomodoro, Yogurt al Melone** € 9.50
Whitebait fritters served with a tomato relish, smoked aubergine puree, sweet melon yogurt dip
- Carpaccio di Polpo, Fragole, Olio profumato alla Menta** € 12.50
Octopus carpaccio, cucumber relish, fresh strawberries, mint dressing
- Cozze alla Birra e Sentori di Maggiorana** € 15.50
½ kg fresh mussel sauté pot, in pale ale with shallots, tomatoes & marjoram, grilled artisan Maltese bread
- Carpaccio di Vitello, Uvetta in Agrodolce, Pinoli, Scaglie di Pecorino** € 14.00
Veal carpaccio, rose grape relish, pine-nuts, Pecorino cheese shavings, Italian dressing
- Crudo di Gamberi Rossi, Salmone e Tartare di Pesce Bianco** € 19.00
Marinated fresh local Scarlet prawns in lemon and chives infused olive oil, beetroot cured fresh salmon, white fish tartare, citrus gel
- Carpaccio di Barbabietole Rosse, Albicocche e Noci Caramellate** € 8.50
Beetroot carpaccio, diced dry apricots in agro dolce, beetroot crisps, apricot puree, walnuts, rocket salad leaves
- Burratina, Zucca e Pancetta su Letto di Insalata** € 13.50
Seasonal green leaves with burrata cheese, pancetta coppata, roasted red kuri squash, sunflower seeds and honey dressing
- Capesante e Gamberi Rossi alla Piastra** € 17.50
Pan roasted prawns and scallops, apple puree, olive powder, dill gel
- ZUPPE**
SOUPS
- Vellutata di Zucca al Profumo d'Arancia, Mandorle Tostate** € 8.50
Pumpkin and orange soup, roasted almond slivers
- Guazzetto di Pesce e Crostacei** € 13.00
Mediterranean fish broth with fresh clams, mussels, prawns, squid and filleted white fish

Kindly advise our staff of any allergies and other dietary requirements.

 Vegetarian dishes

PRIMI – PASTA & RISO
STARTERS – PASTA & RICE

- | | | |
|--|---|---------------|
| <p>Linguine Artigianali di Gragnano IGT con Pesce Bianco, Purè di Melanzane e Basilico, Marmellata di Pomodorini al Timo</p> |  | <p>€12.50</p> |
| <p><i>Artisan Gragnano flat pasta with white fresh fish in a delicate spicy white wine and wild fennel sauce, aubergine and basil puree, cherry tomato & thyme marmalade</i></p> | | |
| <p>Ravioli di Cinghiale su Vellutata di Burrata</p> | | <p>€15.00</p> |
| <p><i>Wild boar ravioli tossed in rosemary butter, courgette puree, burrata cheese velouté</i></p> | | |
| <p>Spaghettoni Artigianali di Gragnano IGT alla Carbonara</p> | | <p>€12.50</p> |
| <p><i>Thick Gragnano spaghetti with crispy smoked cured pork cheek, Pecorino Romano cheese and egg yolk</i></p> | | |
| <p>Calamarata allo Scoglio</p> | | <p>€16.50</p> |
| <p><i>Fresh short tube pasta tossed in a light prawn bisque with fresh clams, mussels, Squid and fish fillets</i></p> | | |
| <p>Strigoli alla Marinara (ricetta classica) ✓</p> | | <p>€ 9.00</p> |
| <p><i>Strigoli pasta with a fresh roasted tomato sauce, oregano and basil</i></p> | | |
| <p>Linguine Artigianali di Gragnano IGT alle Vongole</p> | | <p>€16.00</p> |
| <p><i>Flat long artisan Gragnano pasta in a slightly spicy white wine sauce, fresh clams cherry tomatoes and basil.</i></p> | | |
| <p>Bauletti all’Astice e Granchio, Bisque di Gamberi</p> | | <p>€18.00</p> |
| <p><i>Fresh pasta parcels filled with lobster and crab, concentrated bisque sauce, fresh asparagus, tomato concasse</i></p> | | |
| <p>Risotto Acquerello Zucca e Taleggio ✓</p> | | <p>€10.50</p> |
| <p><i>Acquerello risotto with pumpkin puree, Taleggio cheese, candied cashews and a hint of sage</i></p> | | |
| <p>Risotto Acquerello Seppia, Purea di Piselli, Limone</p> | | <p>€16.00</p> |
| <p><i>Acquerello risotto with cuttlefish, pea puree, preserved lemon, fresh chives</i></p> | | |

Kindly advise our staff of any allergies and other dietary requirements.

✓ Vegetarian dishes

SECONDI DI MARE
MAIN COURSE – FISH & SHELLFISH

Pesce Fresco del Giorno

D.M.P

Fresh fish from our daily catch, cooked in a variety of ways of your choice

Al Sale - Baked in a salt crust // **Alla Pentola** – In casserole //

Al Acqua Pazza – Poached in a broth with cherry tomatoes, basil an onion //

Ai Ferri – Barbecued // **Alla Mugnaia** – In butter and lemon //

Alla Livornese – Pan fried with onion, tomato, garlic and parsley.

Ask you server for the recommended cooking method to your choice of fish



Crudo di Pesce e Crostacei del Giorno

D.M.P

Select your Crudo of fresh fish and shellfish from our daily catch

Ombrina al Profumo di Basilico

€28.00

Poached Black Meager fillets infused with basil, Wakame seaweed, red pepper coulis

Fritto Misto

€23.00

Deep fried platter of fresh fish fillet bites, prawns, squid and white-bait, lemon-chive mayo

Misto Mare

€26.50

Griddle roasted fresh fish fillets and prawns, flame grilled squid, basil infused olive oil dressing, orange gel

Polpo ai Ferri

€27.50

Barbecued octopus, on a fennel and chicory salad, basil oil, tomato gel and finished with a dash of paprika

Filetto di Salmone in Padella

€19.50

Pan seared fillet of fresh salmon served with lemongrass and celeriac puree, grilled peaches



Aragosta // Astice alla Catalana

D.M.P

Poached fresh lobster, tomato concasse, red onion, Kalamata olives, fresh basil, chilli, lemon juice and garlic

Kindly advise our staff of any allergies and other dietary requirements.

D.M.P – Daily Market Price per 100g at the counter

SECONDI DI TERRA
MAIN COURSE – MEATS // VEGETARIAN

Tagliata di Manzo, Rucola e Pomodorini  €30.00
250g sliced griddle roasted Kildare prime grade Irish beef fillet with sliced rocket leaves, Parmesan cheese shavings, tomato confit, balsamic vinaigrette.

Controfiletto alla Griglia, Salsa al tartufo  €27.50
Grilled rib-eye, creamed truffle jus, forrest mushrooms
Vitella di Latte – Milk-fed Veal 300g €38.00
USDA Black Angus Pregiato – 300g Prime Cut USDA Black Angus

Suprema di Pollo Ruspante Cotta a Bassa Temperatura €20.50
Baked corn-fed chicken supreme, creamy sweetcorn puree, grilled asparagus, pulled chicken and mascarpone beignet, jus gras

Lonza di Maiale Bardata con Guanciale Affumicato €23.00
Slow cooked pork loin wrapped in smoked pork cheeks seasoned with crushed fennel seeds, parsnip puree, crispy kale, French mustard jus

Sella d’Agnello Arrosto, Salsa al Porto e Profumo d’Anice  €24.00
Roasted lamb chump served with pea ragout, carrot puree, goat cheese mousse, port and aniseed jus

Fungo Portobello Grigliato, Polenta Fritta agli Aromi di Tartufo e Aglio,  €16.00
Cipolle e Cavolo Cinese Arrostiti, Purea di Sedano Rapa
Grilled Portobello mushroom with twice cooked roasted garlic and truffle polenta, roasted onions, wilted Bok-choi, tomato relish served on celeriac puree.

Parmigiana di Melanzana Tradizionale  €16.00
Fried and baked sliced aubergine layered with tomato sauce, basil, Parmesan cheese and Mozzarella

CONTORNI

SIDE DISHES

Verdure alla Griglia  € 3.50
Grilled seasonal vegetables

Insalata di Rucola, Pomodorini e Scaglie di Parmigiano  € 3.50
Rocket leaf and tomato salad with Parmesan cheese shavings

Insalata Mista  € 3.00
Seasonal mixed leaf salad

Cavolfiori Gratinati  € 3.50
Cauliflower au gratin

Patate Fritte  € 2.50
Potato fries

Cubetti di Patate in Camicia al Forno  € 2.50
Diced baked potato skins with coarse black pepper and a hint of garlic

PARANSA

We treat food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Please advise your server if you have any food allergies.

DOLCI
DESSERTS

PARANGA

Frangelico Crème Brûlée, Zucchero Caramellato e Nocciole €6.00
Frangelico crème brûlée coated with caramelized sugar, crushed hazelnuts

Delizia Tropicale €7.00
Tropical Delight with a pineapple and coconut cremeux, chocolate breton biscuits
Served with a mango compote

Opera al Pistacchio €7.00
Pistachio opera, layers of almond sponge cake with pistachio, ganache layers,
butter cream with pistachio extract, berry gel

Tiramisù Classico €6.00
Tiramisù with savoiardi biscuit, mascarpone cheese and espresso

Panna Cotta al Cioccolato €6.00
Chocolate panna cotta, berry layer (allergen free)

Tortino al Cioccolato Bianco €7.00
White chocolate fondant (requires 15/18 minutes of cooking time)

Macedonia di Frutta Fresca €5.50
Fresh seasonal fruit salad

Gelati e Sorbetti a Scelta
Selection of ice-cream and sorbet

1 scoop €2.50

2 scoops €4.50

3 scoops €6.00

Gluten and alergen free flavours available

Kindly advise our staff of any allergies and other dietary requirements

VINO DA DESSERT
DESSERT WINE

PARANZA



Dolce Vita, Late Harvest D.O.K
Camilleri Winery, Malta 50cl

€ 26.00

This blend of locally-grown Vermentino, Viognier and Sauvignon Blanc offers an enticing, syrupy aroma of stewed apples. On the palate one finds a soft, seductive sweetness which reinforces the apple notes yet is further enriched by a full fruit-basket of flavours. Harvesting these grapes late has ensured that their level of ripeness is much higher than usual, resulting in an elegant sweetness which makes this wine an ideal dessert compliment yet perfectly enjoyable on its own.

Guze Passito
Shiraz, Marsovin – Malta 50cl

€ 45.00

Guze passito is a naturally sweet, intense and complex red wine produced from partially raisined, locally grown Shiraz grapes. Guze is reminiscent of intense black fruit, chocolate aromas with sweet, spicy, jammy prune flavours. Delicious with cheese, game and chocolate-based dessert.

Passito di Pantelleria, 'Ben Rye'
Donnafugata, Sicily – Italy 37.5cl

€ 59.00

The wine displays its extraordinary personality and depth initially with its bright amber colour; the bouquet offers sweet sensations of dried figs, honey, herbs and mineral notes. The wine is impressive on the palate, with its outstanding complexity due to a fusing of sweetness, sapidity and softness, it also has a prolonged finish.

Muscat de Beaumes de Venise

€ 11.25 € 45.00

Georges Duboeuf, Burgundy – France 75cl

This dessert wine is medium orange in colour, with pronounced aromas of roses, Turkish delight and lychees. The palate is sweet with honey and floral, medium acid, full body and a decent length.

Tokaj Aszu 6 Puttonyos

€ 78.00

Baron Bornemiza, Tokaj – Hungary 50cl

Light golden amber in colour, spicynotes on the nose. There is an excellent balance of fruit and acidity, with dominant flavours of honey, combined with mineral and toasty characteristics, and touches of tea.

1982 Don Px Gran Reserva

€ 50.00

Toro Albala, Montilla-Morilles – Spain 37.5cl

Amber greenish colour, elongated teardrop wine shows sensations of dried fruit, such as figs, strips of dried peach, dates and raisins. The alcohol odour gives way to honey, cacao smell and lightly citric sensations. On the palate, it is a sweet-toothed wine, with strong sweetness typical for grapes at the vineyards of the Px. To the palate it is extensive, full of sensations, satisfying the pleasure. It is long-finishing, greasy and persistent. It remains bitter and lightly astringent to the palate reminding of the carob bean, giving balance with flavour of raisins, honey and dates.

Sauternes, Grand Cru Classé

€ 72.00

Chateau Rieussec – France 37.5cl

Beautiful sparkling yellow colour, already deepening, but still with a few green glints of youth. The nose is delicate, with scents of wild flowers. There are also notes of candied citrus fruit and melon. The wood is well-integrated. On the palate, the attack is subtle and the wine then develops substantial volume. It reveals a pleasant acidity, with a good balance between freshness and richness. Citrus fruit is again present, with notes of orange. The long, fresh finish develops classic notes of candied apricots. While having a good potential to improve with age, this is also a wine that can be enjoyed relatively young.

Icewine

€ 89.00

Vidal Blanc, Peller Estates – Canada 37.5cl

An exceptionally well-balanced icewine exhibiting sophistication and elegance. The clean fruit flavours of peach, pear juice, tangerine and a drizzle of honey excite the palate. Lemon drops, apricot and candied citrus peel linger through on the finish.



Paranga New Year's Eve Menu

Cenone di Capodanno

€95 per person

Lo Stuzzichino - Amuse-bouche

Ostrica con Caviale d'Arancia e "Pipette" all'Aceto di Ciliegie e Scalogno

Fresh Gillardeau oyster with orange caviar, cherry vinegar and shallot dressing

Antipasto - Appetiser

Tentacoli di Polpo alla Griglia, Purea di Melanzana Affumicata, Gel di Barbabietola e Caviale di Salmone

Grilled octopus tentacles served on a smoked aubergine puree, beetroot gel and keta caviar, selected greens

Primo - Starter

Tortellacci al Tartufo Ripieni con Funghi Porcini e Noci

Truffled tortellacci, filled with porcini mushrooms and walnuts set on a spinach puree and finished with pecorino espuma

Intermezzo - Intermediate

Cotechino con Lenticchie in Umido

Lentil ragout with Cotechino sausage

(A symbolic, Italian traditional dish "which promises wealth and banishes bad luck for the year ahead")

Secondo - Main course

Filetto di Vitello alla Piastra, Costina di Manzo Cotta a Bassa Temperatura, Crocchetta di Coda di Bue e Formaggio Affumicato, Puré di Patate, Verdurine Grigliate, Purea di Zucca

Duo of pan seared veal fillet and slow cooked glazed beef short rib, oxtail and smoked cheese croquette served with mashed potatoes, grilled baby vegetables, pumpkin puree and port wine jus

Or

Ombrina Al Forno, Mezz'Astice al Vapore Aromatizzata al Basilico, Capasanta Arrosto, Beignet di Granchio e Aragosta, "Pommes Fondant e Purea di Broccoli

Oven baked meagre, slow cooked lobster infused in basil oil, served on broccoli puree with pan seared scallop, Atlantic crab and lobster beignet, thyme and tomato potato cake and baby carrots

Dolce - Dessert

Mousse al Cioccolato Bianco e Frutti di Bosco

White chocolate and forest fruit mousse

Caffé e Piccola Pasticceria

Coffee and Petit Fours

Champagne e Uva a Mezza Notte

Champagne and grapes at midnight

Seated at 20:00, Amuse-bouche served at 20:30
Allergen free options available for all courses
Menu only applicable for 2022 New Year's Eve Dinner

