

WELCOME

CAPSO CRUDO

YOU ARE ABOUT TO EXPERIENCE A SYMPHONY OF CULINARY DELIGHT
WITH AN EXPRESSION TO OUR CUISINE.

A SOULFUL GASTRONOMIC EXPERIENCE IS ABOUT TO BEGIN!

A FUSION , EXQUISITELY EXECUTED.
EVERY DELICATE PROCESS CELEBRATING THE SUPERLATIVE SKILLS FROM
OUR KITCHEN BRIGADE.

FOR YOU, WE'VE SOURCED THE FRESHEST AND BEST PRODUCE THAT WILL
EXCITE YOUR PALATE AND INTRIGUE YOU WITH ITS ARCHITECTURE,
COLOUR AND TEXTURE .
HIGHLIGHTING THE RELATIONSHIP BETWEEN THE NATURE, RAW
PRODUCE AND OUR HISTORY.

BUT THERE IS MUCH MORE TO COME ...

THE CONTENTS OF OUR MENU HAVE BEEN CAREFULLY CRAFTED TO GIVE
THAT EXTRA DIMENSION TO OUR GUESTS AND ENSURE A UNIQUE
EXPERIENCE ON EVERY OCCASION.

INDULGE THE MOMENT AND SAVOUR EVERY BITE.
ALL OF THIS HAS BEEN CREATED FOR YOU AND YOU ONLY.



BEST CHEF AWARD 2018

WINE EXPERIENCE OF THE YEAR 2018

AWARD FOR PARTICIPATION CIBA NOSTRUM 2018

AWARDS FOR THE 30 BEST RESTAURANTS IN THE MALTESE ISLANDS 2018

AWARD FOR PARTICIPATION CIBA NOSTRUM 2018

AWARD WINNER MOST POPULAR FOR BUSINESS ENTERTAINMENT 2018

AWARD FOR THE TOP BEST 50 RESTAURANTS MALTA 2019

AWARD FOR PARTICIPATION SICILIA DA GUSTARE SILVER SPOON AWARD 2019

FRONT OF HOUSE MANAGER ACHIEVEMENT AWARD RESTAURANT AWARD WINNER
2019

AWARD FOR PARTICIPATION COOKIN'MED

AWARD FOR PARTICIPATION CIBA NOSTRUM 2019

CHEFS AWARD FOR ARTISTIC PRESENTATION 2019


MICHELIN
2020

THE PLATE MICHELIN 2020
THE PLATE MICHELIN 2021

MICHELIN
2021

Cruzo

CAVIAR ECSTASY

BELUGA	168€ PER 10GRMS
WHITE PEARL	90€ PER 10GRMS
OSCIETRA	96€ PER 10GRMS
STURGEON	72€ PER 10GRMS

SERVED WITH :

VINEGAR TRUFFLE POTATO CHIPS UMEBOSHI - BLINIS - BLACK GARLIC CRÈME FRAICHE - OYSTER MAYO - NORI SEAWEED - FENNEL & CORIANDER SAUCE - CELERY ROOT SOUBISE

SALMON ROE	12€ PER 10GRMS
TROUT ROE	12€ PER 10GRMS
HERRING ROE	12€ PER 10GRMS

OYSTERS ARETE

GILLARDEAU OYSTERS	6€
CHERRY WOOD SMOKED GILLARDEAU OYSTERS	7€
GILLARDEAU OYSTERS WITH GRANITA	8€
FLAVOURED TONICS - FRUITS	
WINE - CRAFT BEER	
GILLARDEAU OYSTERS ROYALE	
OYSTERS WITH SILVER LEAF	10€
OYSTERS WITH GOLD LEAF	15€

*MINIMUM ORDER 2 OYSTERS

<p>CRUDI PRAWNS & BURRATA</p> <p>SHELL OFF LOCAL RED PRAWNS BURRATINA & TRUFFLE PEARLS</p>	22€
<p>TRIS DI CARPACCI</p> <p>WILD SEABASS - CANADIAN SCALLOPS - SWORDFISH CEVICHE MATCHA FOAM</p>	30€
<p>BEETROOT TARTARE [V]</p> <p>RADDICCHIO DI TREVISO - BELGIAN ENDIVE SHALLOTS- CHIVES - CHERVIL CRÈME FRAÎCHE BONFIRE SALT - OLIVE OIL RYE BREAD CRISPS</p>	10€
<p>SWORDFISH CARPACCIO</p> <p>LOCAL SWORDFISH CARPACCIO - MYOGA - FRIED GARLIC YUZU - KOMBU - CAPOCRUDO EXTRA VIRGIN OLIVE OIL LEMON PEARLS</p>	20€
<p>TUNA TARTARE</p> <p>BLUE FIN TUNA TARTARE - MISO - POMEGRANATE GELÉE LEMON ZEST & TAMARI</p>	18€
<p>SALMON TARTARE</p> <p>HICKORY SMOKED TORCHED SALMON TARTARE - YUZUPON CANDIED CITRUS & PICKLED GINGER</p>	16€
<p>BEEF TARTARE</p> <p>BEEF FILLET TENDERLOIN TARTARE SHALLOTS - RADISHES - KEWPIE MAYO GOLD EGG YOLK SPREAD BLACK LAVA SALT</p>	22€



CRUDO PLATTER

40€

[SERVES 2]

CHEESE PLATTER

TAGLIERE DI FORMAGGI

3 TYPES OF EXCLUSIVE CHEESES

ACCOMPANIEMENTS

20 €

* REQUEST FOR EXTRA BREAD - 4.50€ *

Cleanse

PALATE CLEANSER

MOJITO	5 €
MELON	5 €
CRANBERRY - ORANGE - THYME	5 €
SPICED LEMON & GINGER	5 €
MINT & ROSEWATER	5 €
TANGERINE & PROSECCO	6 €
CHAMPAGNE & BLUEBERRY	15 €

Starter

QUATTRO OF PUFFED RICE BALLS PRAWN BISQUE PARMESAN FOAM & TRUFFLE SHAVINGS [V] FERMENTED GHERKINS ESPUMA [V] CHORIZO ESPUMA	16€
BUCKWHEAT BLINIS SMOKED TROUT - GRIBICHE KEWPIE - OYSTER MAYO IKURA & CHERVIL	15€
RISOTTO FRESCO [V]* PERSIAN CUCUMBER RISOTTO BUTTERMILK MADE IN-HOUSE - WATERCRESS PURÉE- DILL WILD GARLIC CHIVES	18€

*RECOMMENDED WITH CAVIAR

<p>UNE AUTRE FOIE FOIE GRAS GANACHE - POMEGRANATE GELÉE CHAMPAGNE VINEGAR & CRUNCHY MUSTARD SEEDS</p>	24€
<p>CAPRESE AL CAPO [V] SMOKED TOMATOES BURRATINA ESPUMA- BASIL OIL BALSAMIC PEARLS</p>	16€
<p>DECONSTRUCTED PARMIGIANA [V] AUBERGINE - TOMATO PURÉE- CROSTINI PARMIGIANO ESPUMA BASIL OIL & MICROHERBS</p>	18€
<p>SHELLFISH POT SCOTTISH MUSSELS - ITALIAN VONGOLE - RAZOR CLAMS BASIL - RED CHILLI - KAFFIR LIME LEAVES - LEMON GRASS COCONUT MILK</p> <p><i>Russell Crowe's Favourite</i></p>	22€
<p>PORK CHEEKS SOUS VIDE PORK CHEEKS CELERY ROOT PURÉE & PICKLED GRANNY SMITH APPLES</p>	18€
<p>MARSEILLE BOUILLABAISSE TRADITIONAL FRENCH STYLE SOUP</p>	18€

Pasta

ACQUARELLO & WILD FOREST MUSHROOMS [V]

ACQUARELLO RISOTTO 18€
WILD FOREST MUSHROOMS
[SHIMENJI - ENOKI - BUTTON - OYSTER - CHANTERELLE]
CHICKEN BONE MARROW GELÉE
MASCARPONE & PARMIGIANO ESPUMA

ACQUARELLO & BUTTERNUT SQUASH [V]

ACQUARELLO RISOTTO - THYME - BUTTERNUT SQUASH 16€
ROASTED PUMPKIN SEEDS - CREAM CHEESE

LINGUINE ALLE VONGOLE

VONGOLE - CHORIZO & IKURA OLIVE OIL 18€

TAGLIATELLE LOBSTER

SAN MARZANO TOMATOES FOAM- SUNKISSED CHERRY TOMATOES -
MICRO BASIL

-HALF LOBSTER - 48€
- WHOLE LOBSTER - 75€

SPAGHETTI ALLA CARBONARA

100 DAY AGED COLLEMAGGIORE GUANCIALE 20€
LOCAL ORGANIC FREE RANGE EGGS
SERVED IN A 36 MONTHS AGED PARMIGIANO REGGIANO D.O.P
WHEEL

[SERVED ONLY AS A STARTER PORTION]

RISOTTO VERDE [V]

ACQUARELLO RISOTTO 22€
SCOTTISH MUSSELS - ITALIAN VONGOLE
LEMON ZEST - LEMON GRASS - COCONUT MILK
PRAWN CRACKERS

Main-Course

LAND

BEEF RIB-EYE TRIPLE A GRADE 5 ARGENTINIAN RIB-EYE COFFEE BUTTER & POMME PURÉE BABY ASPARAGUS & BABY CARROTS ZUCCHINI & BROCCOLI	40€
TRIO OF PORK SOUS VIDE SLOW COOKED PORK BELLY , PORK NECK & PORK SHOULDER POMME PURÉE - GREENS - PORK JUS	24€
TENDERLOIN OF BEEF TRIPLE A GRADE 5 ARGENTINEAN BEEF FILLET PAK CHOI & BABY CARROTS ASPARAGUS & BROCCOLI POMME PURÉE DEMI - GLAZE	40€
RACK OF LAMB HERB CRUSTED NEW ZEALAND FRENCH RACK MADAGASCAR VANILLA MASH & BUTTERMILK FLUID GEL SPICED HONEY GLAZED CARROT & ASPARAGUS MINT SAUCE & POMEGRANATE GELÉE	30€
WILD GAME PHEASANT MEAT MARIS PIPER POTATOES DAUPHINOISE HONEY ROASTED CARROTS ORANGE FLUID GEL & RED WINE SAUCE	38€
GRADE A 5+ AUSTRALIAN OR JAPANESE WAGYU MIBRASA CHAR- GRILLED	PRICE ON REQUEST

S E A

LOBSTER THERMIDOR 750GRMS - 1KG FRESH CANADIAN LOBSTER CORIANDER BLOSSOM & ASPARAGUS NASTURITUM & GRAPEFRUIT BRÛLÉE HOLLANDAISE SAUCE & FOAM	90€
POLPO PACIFICO PACIFIC OCTOPUS & SMOKED POMME PURÉE GREENS	22€
BLACK MEAGRE FRESH FILLET OF MEAGRE GREEN PEA & MINT RISOTTO RICOTTA ESPUMA	26€
CATCH OF THE DAY FRESH FISH OF THE DAY AL SALE	6€ / 100GRMS



DAILY SPECIALS

VARY DEPENDING ON :
SEASONALITY , TEXTURE AND AVAILABILITY

PRICE ON REQUEST

**** SPECIAL DIETARY REQUIREMENTS ****

PLEASE INFORM YOUR ORDER- TAKER OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS THAT WE SHOULD BE MADE AWARE OF WHEN PREPARING YOUR FOOD

VEGAN & VEGETERIAN OPTIONS AVAILABLE

Thank you

