



CAVIAR & BULL  
MALTA

Marvin Gauci is the renowned Maltese chef who started his journey in the culinary arts in his early childhood. With his audacious extraordinary skills and creative artistry, Chef Marvin takes his guests on a gastronomic journey that infuses Mediterranean and artisanal ingredients balanced harmoniously with international flair.

Marvin Gauci is a vocal advocate for sustainable, organic, and locally-sourced ingredients in his restaurants - Caviar and Bull, Sole Seabar - by Tarragon, Dinner in the Sky and Don Royale - which are the preferred culinary destination for those seeking an authentic and flavourful dining experience.

Chef Marvin believes in supporting local farmers and producers and embracing farm-to-fork dining philosophy to showcase healthy, fresh and flavour-packed ingredients, seasonally sourced from local farmers.

Caviar and Bull brings a warm and inviting atmosphere that exudes the results of an ever-evolving menu curated by Chef Marvin, who uses his culinary skills to infuse bold flavours into his dishes. Guests can expect to savour local produce, internationally reclaimed meat, and caviar that is expertly prepared, plated and served by the professional team, with a resume of cooking for a long list of celebrity guests, diplomats and royalty.

Enjoy Marvin's collection of recipes on Culinary Trailblazer (€40) and Currated Cocktail Collections (€25).



## SELECTION OF PREMIUM STURGEON CAVIAR

### Kaluga Caviar

€130 per 50gr can

€13 per 5gr spoon [G][D]

### Oscietra Caviar – Caspian Sea

€180 per 50gr can

€18 per 5gr spoon [G][D]

### Rare ‘Huso Huso’ Beluga

€410 per 50gr can

€41 per 5gr spoon [G][D]

### White Pearl – Rare Albino ‘Ruthenus’

€220 per 50gr can

€22 per 5gr spoon [G][D]

### Platinum Hybrid Caviar – Mixed Breed

€170 per 50gr can

€17 per 5gr spoon [G][D]

### Journey of Caviar

A taster spoon of all our premium selection of caviar served with condiments

€95 per person [G][D]

## SELECTION OF OYSTERS

### Gillardeau Oysters

Flavours: Salmon Roe & Ginger Vinaigrette, Lemon or Plain

€7 per oyster

### Divine Oysters

Flavours: Salmon Roe & Ginger Vinaigrette, Lemon or Plain

€7 per oyster

[G] Contains Gluten; [D] Contains Dairy; [N] Contains Nuts  
Kindly speak to your server if you have any specific food requirements.

## SELECTION OF TARTARE

<b>Tuna Tartare</b>	€15
Local Bluefin Tuna   Crunchy Savory Cone   Soya Caramel   Lime Gel [G]	
<b>Salmon Tartare</b>	€15
Atlantic Salmon   Crunchy Savory Cone   Creme Fraiche   Mustard Seeds [G][D]	
<b>Black Angus Beef Tartare</b>	€17
Black Angus Beef   Crunchy Savory Cone   Kaluga Caviar   Egg Yolk Emulsion [G]	
<b>Plant Based Tartare</b>	€15
Beetroot   Crunchy Savory Cone   Pickle mushrooms   Mustard Seeds [G]	
<b>Tartare Collection</b>	€16
Tuna Tartare   Black Angus Beef Tartare   Atlantic Salmon Tartare   Plant Base Tartare   Crunchy Savory Cones [G]	

## STARTERS

<b>Beef Carpaccio</b>	€17
Oak-Smoked Black Angus Beef   Chutney   Roasted Hazelnuts   Amaretto Caviar Béarnaise Drops [D][N]	
<b>Cured Salmon Gravlax [In house]</b>	€17
Fresh dill   Beetroot textures   Crème Fraîche [D]	
<b>Burrata and Heirloom Tomato</b>	€14
Kalamata Olives Spheres   Fresh Herbs   Basil Granita [D][N]	
<b>Watermelon and Cucumber Gazpacho</b>	€14
Compressed Watermelon   Pickled Onions   Granny Smith Apple   Tomato Gel [N][G]	
<b>Caviar &amp; Bull</b>	€29
Wagyu Beef Tartare   Pickled Mushrooms   Platinum Sturgeon Caviar [G]	
<b>Seared Scallops</b>	€19
Pan-Seared Scallops   Cauliflower Purée   Miso Caviar   Burnt Orange Segments Beurre Blanc [D]	
<b>Foie Gras Escallop</b>	€23
Pan-Seared Foie Gras   Toasted Brioche   Roasted Apple Purée   Redcurrant Caviar Walnut Soil [G][D][N]	
<b>Lord Prawn Thermidor</b>	€22
King Prawns   Thermidor Sauce   Roast Dandelion Salsify   Miso Emulsion [D]	
<b>Mushroom &amp; Truffle Croquette</b>	€18
Mushrooms   Kaluga Caviar   Truffle Emulsion [D]	

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## PASTA & GRAINS

	Starter / Main
<b>Tortellacci</b> Beef   Roasted Pine Nuts   Pecorino Fondue   Beef Jus [D][G][N]	€17 / €24
<b>Cappellacci</b> Wild Mushrooms   Mushroom Sauce   Roasted Pumpkin Seeds   Sage [D][G]	€17 / €24
<b>Tagliatelli</b> Red Prawns   Calamari   Scallops   Creamy Prawn Bisque [D][G]	€21 / €28
<b>Risotto</b> Acquerello Risotto   Saffron   Fermented Lemons   Creamy Burrata [D][G]1	€17 / €22
<b>Vegan Risotto</b> Acquerello Risotto   Caramelized Cauliflower   Muscat Grapes Roasted Almonds [N]	€16 / €22

## INTERMEDIATE SPHERES AND SORBETS

<b>Sorbets</b>	
Clementine Sorbet	€4
Granny Smith apple sorbet	€4
<b>Molecular Sphere</b>	
Maltese Sour	€4
Mojito	€4
New York Sour (Non-Alcoholic Sphere)	€4

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## MAIN COURSE

<b>Angus Beef Rib Eye</b>	€34
Black Angus   Hasselback Potato   Glazed Onions   Caramalised Celeriac Purée [D]	
<b>Angus Beef Fillet</b>	€36
Black Angus   Hasselback Potato   Glazed Onions   Caramalised Celeriac Purée [D]	
<b>Bull &amp; Caviar</b> * <i>Marvin Gauci Signature dish</i>	€65
Black Angus Fillet   Toasted Brioche   15g Kaluga Caviar   Port Gel [D]	
<b>Angus Beef Cheeks</b>	€28
Beef Cheeks   Buttery Mashed Potatoes   Herbs Pangrattato [D][G]	
<b>Brick Lamb</b>	€30
Lamb Shoulder   Potato Dauphinoise   Burnt Spiced Carrot Purée   Lamb Jus [D] <i>Golden Brick of lamb for an addition of €10</i>	
<b>Pan Seared Duck Breast</b>	€28
Duck Breast   Orange Chicory Purée   Port Reduction   Confit Leeks [G][D] <i>Foie Gras Escalope for an addition of €7</i>	
<b>Swish Meager</b>	€28
Meager Fish   Noisette Butter   Bitter Citrus Purée   Roasted Fennel [D]	
<b>Fish al Sale</b>	€33
Sea Bass in Rock Salt   Flamed Sambuca   Hasselback Potato   Glazed Onions Caramalised Celeriac Purée [D]	
<b>Plant Based Wellington</b>	€33
Butternut Squash Pumpkin   Mushroom Duxelle   Green Cabbage   Jus [D]	

### **Dry Aged Meats**

*Choose from a selection of cuts, cured in our Dry Ager.  
Price according to weight. Ask your server for availability.*

### **Fresh Fish**

*Fresh fish of the Day cooked according to Chef's recommendation.  
Price subject to market availability.*

### **Live Lobster** \**Marvin Gauci Signature dish*

*Options: Lobster Popcorn, Thermidor or Grill  
Price according to weight.*

## SIDE ORDERS

Black Truffle Roasted Potato	€5
Buttery Mashed Potato [D]	€5
Panache of Vegetables	€5
Mixed Salad	€5

## SAUCES

Roasted Peppercorn Sauce [D][G]	€5
Mushroom Sauce [D][G]	€5
Red Wine Jus [D][G]	€5
Béarnaise [D]	€5

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# CAVIAR TASTING MENU

## Amuse Bouche

### In-house Cured Salmon Gravlax

Fresh Dill | Beetroot Textures | Crème Fraîche [D]

## Seared Scallops

Pan-Seared Scallops | Cauliflower Purée | Miso Caviar | Burnt Orange Segments  
Beurre Blanc [D]

## Palate Cleanser

Molecular Sphere

A daily creation by our mixologist

## Tagliatelli

Red Prawns | Calamari | Scallops | Creamy Prawn Bisque [D][G]

## Swish Meager

Meager Fish | Noisette Butter | Bitter Citrus Purée | Roasted Fennel [D]

## Lemon Tart

Crown Meringue | Lemon Cream | Lemon Curd | Cinnamon Soil | Lime Gel

## Petit Fours

€75 per person

Wine Pairing €50 per person

## Selection of Cheese

Degustation of our cheese selection | Home-made Chutney | Crunchy breads  
€10

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# BULL TASTING MENU

## Amuse Bouche

### Beef Carpaccio

Oak-Smoked Black Angus Beef | Chutney | Roasted Hazelnuts | Amaretto Caviar  
Béarnaise Drops [D][N]

### Foie Gras Escallop

Pan-Seared Foie Gras | Toasted Brioche | Roasted Apple Purée | Redcurrant Caviar  
Walnut Soil [G][D][N]

### Palate Cleanser

Molecular Cocktail

A daily creation by our mixologist

### Tortellacci

Beef | Roasted Pine Nuts | Pecorino Fondue | Beef Jus [D][G][N]

### Black Angus Beef Cheeks

Beef Cheeks | Buttery Mash Potatoes | Herbs Pangrattato [D][G]

### Salted Caramel

Caramel Cream | Crunchy Praline | Caramelized Hazelnuts

### Petit Fours

€75 per person

Wine Pairing €50 per person

### Selection of Cheese

Degustation of our cheese selection | Home-made Chutney | Crunchy breads  
€10

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# CAVIAR & BULL TASTING MENU

## Amuse Bouche

## Oyster & Caviar

Sturgeon Caviar in a Rosette frits | Gillardeau Oyster | Rice Wine Vinaigrette | Salmon Roe

## Beef Carpaccio

Oak-Smoked Black Angus Beef | Chutney | Roasted Hazelnuts | Amaretto Caviar  
Béarnaise Drops [D][N]

## Caviar & Bull

Wagyu Beef Tartare | Pickled Mushrooms | Kaluga Sturgeon Caviar [G]

## Seared Scallops

Pan-Seared Scallops | Cauliflower Purée | Miso Caviar | Burnt Orange Segments  
Beurre Blanc [D]

## Palate Cleanser

Molecular Sphere  
A daily creation by our mixologist

## Swish Meager

Meager Fish | Noisette Butter | Bitter Citrus Purée | Roasted Fennel [D]

## Beef Fillet

Black Angus | Hasselback Potato | Glazed Onions | Caramalised Celeriac Purée [D]

## Chocolate Fondant

Toffee Ice-Cream | Chocolate Soil

## Petit Fours

€95.00 per person

Wine Pairing €75 per person

## Selection of Cheese

Degustation of our cheese selection | Home-made Chutney | Crunchy breads  
€10

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