



# Gozo Picnic

## Salads

Buddha Bowl salad with crisp tofu and sweet and sour dressing  
(Vegan, Gluten free)  
14 Euro

Green lentils and chorizo salad with carrots, celery and herbs  
(Gluten free, dairy free)  
10 Euro

Pink quinoa salad with beetroot, caramelised walnuts, feta cheese and classic vinaigrette dressing  
(Gluten free)  
12 Euro

Vietnamese rice noodles salad with shredded vegetables, peanuts and honey lime dressing  
(Vegan, Gluten free)  
12 Euro

Citrus shrimp and avocado salad with crouton and caper cream  
(Gluten free)  
15 Euro

## **Nori Rolls Quinoa or Sushi Rice**

6 Vegan Nori rolls with assorted veggies  
(Vegan, Gluten free)  
13 Euro

6 California Style Nori rolls with crab stick, avocado, cream cheese  
15 Euro

6 Nori rolls with cucumber and avocado  
(Vegan, Gluten free)  
10 Euro

6 Nori rolls with sushi rice and wild fish of the day  
(Gluten free)  
15 Euro

*(All Nori rolls come with wasabi, marinated ginger, soya sauce and chopsticks)*

## **Main Course**

Rabbit stew with wild thyme, tamari and pomegranate sauce  
(Gluten and dairy free)  
22 Euro

Lemony chicken with figs and apples  
(Gluten and dairy free)  
20 Euro

Spicy squid stew with pearl couscous  
(Dairy free)  
18 Euro

Hawaiian style Mahi mahi or fish of the day in aromatic coconut and pineapple  
sauce  
(Dairy and gluten free)  
25 Euro

Chunky Veggie Curry served with coriander and mango chutney  
(*Vegan*)  
19 Euro

**Prepared for Your BBQ**

Fish of the day, filleted marinated and prepared for Your BBQ

Meat cuts of your choice, marinated and prepared Your for BBQ  
(Price depending on the order)

Vegetable kebabs

Seasonal fruit kebab drizzled with carob syrup

**Garnish:**

Basmati OR Orange blossom rice  
8 Euro

Potato wedges with sweet paprika and rosemary  
8 Euro

Cashew cream polenta with crushed black pepper  
(*Vegan*)

**Soups:**

Carrot coconut and ginger soup  
(*Vegan*)  
10 Euro

Yellow lentils soup served with lemon wedges and flat bread  
(*Vegan*)  
10 Euro

Fish soup  
13 Euro

\*There is always soup of the week available

**Dips:**

Homemade Humus dip  
*(Vegan)*  
5 Euro

Tuna dip  
(Daily free)  
7 Euro

Bigilla dip  
*(Vegan)*  
5 Euro

*Galletti (traditional crackers) or fresh bread*  
2 Euro

**Sweets that are good for you:**

“Enjoy our sweet treats with benefits for your health and a real boost of energy”

12 Dates and nuts delight bliss balls  
*(Vegan)*  
10 Euro

12 Dried apricots, pumpkin seeds and fresh turmeric energy bliss balls  
*(Vegan)*  
10 Euro

Coconut chia seeds pudding served in a jar  
(*Vegan*)  
8 Euro

Home made Classic Tiramisu served in a jar  
10 Euro

Our ingredients are always of the finest quality, selected from organic and local farms where possible.

Wild and freshly caught fish is our kind of catch. All our meat is organic and free range and is provided by our Sicilian butcher.

We are environmentally friendly and do our part to keep this beautiful island free of single-use plastic.

Please, do let us know if you have any food allergies or food intolerances and we will adjust your order.



**Contact us for bookings and orders via:**

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**Facebook @Ana Kisling or @Gozo Picnic**

**Instagram #Gozo Picnic**

*With sunny smiles,  
Ana*