



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

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

STARTERS

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

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

PASTA & GRAINS

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

INTERMEDIATE SPHERES AND SORBETS

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

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

MAIN COURSE

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

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

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

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

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

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

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

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

DESSERTS

LEMON MERINGUE

Crown Meringue | Lemon Cream | Lemon Curd | Cinnamon Soil | Lime Gel
€9.00

HONEY SEMI FREDDO

Gozitan Honey | Semifreddo | Peach Gel | Brandy Snaps | Spiced Soil
€9.00

SALTED CARAMEL

Caramel Cream | Crunchy Praline | Carmelize Hazelnuts
€9.00

CHOCOLATE FONDANT

Toffee Ice-Cream | Chocolate Soil
€9.00

COCONUT & WHITE CHOCOLATE PANNA COTTA

Mango Gel | Honeycomb
€9.00

RED FRUIT TARTLET

Custard Cream | Fresh Red Fruit | Lemon Gel | Lemon Verbena
€9.00

CHEESE PLATE

Degustation of our Cheese Selection | Home-made Chutney | Crunchy Breads
€11.00

ICE-CREAM

Toffee | Vanilla | Chocolate
€6.50

SORBETS

Clementine
1 scoop €4.00 / 2 scoops €8