

Rosamí

AT THE VILLA

Signature Cuisine at the Villa

ROSAMÍ is a produce-driven restaurant pushing the boundaries of fine-dining idealism. It is a space to discover exquisite flavours and experience food as art.

The name ROSAMÍ is inspired by the delicate and majestic nature of the ROSE and the word AMÍ which signifies the celebration of friendship.



Flavours of the world

As a team of young passionate chefs led by Chef Cliff Borg, the menu prepared merges skill and technique with inspiration from their childhood memories, personal experiences, travel and their love of food.

The dishes are created using the freshest produce from the Xara Gardens, and from a team of trusted local suppliers. The ingredients are then paired together in a distinctive way to entice conversation amongst guests.



Choose your Menu

Our chefs have prepared 4 distinct menus for you to choose from. The Leaf menu is a vegetarian experience that can be adapted with all other 3 menus.



Stem

€75

Beverage pairing
€45



Petal

€90

Beverage pairing
€60



Bulb

€105

Beverage pairing
€75



Leaf

€90













































Beverage pairing
€60



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Menu

	Stem	Petal	Bulb	Leaf
Xara Egg				
French Bean, Red Currant, Pike Roe				
Octopus XO, Aubergine, Mussel Sauce				
Pork, Tonnato, Leek				
Veal Sweetbread, Courgette, Coconut	OR 	OR 		
Lamb Rump, Endive, Mole				
Beef, Tomato, Gochujang	OR 	OR 	OR 	
Amberjack, Paimpol Beans, Red Pepper				
Beetroot Puff, Burrata, Lentils	OR 	OR 	OR 	
Noagnlailich, Pumpkin Seeds, Celery				
Ginger Marshmallow, Raspberries, Basil				
Mulberry, Kombu, Mandarin				
Sea Buckthorn, Black Olive, Babinella	OR 	OR 	OR 	
Peach, Cereal, Matcha				

Chef's Signature Chawanmushi at a supplement of €12.00