

L-Ikła mal-Fbieb għand il-Gululu

Starters (to share)

A selection of dips served with galletti (Maltese water biscuits) and fresh bread

Ftira Lippina - Tuna, anchovies, black olives, capers, mint, marjoram, chopped tomatoes and mozzarella.

Ftira Bambolina - Caponata, potatoes, grated goat's cheese and mozzarella.

Fritturi tal-pastard – Cauliflower fritters.

Pulpetti tat-tonn taż-żejt – Tuna cakes with potato, lemon and fresh herbs.

Middle Course (to share)

Għagin Grieg – Little pasta beads cooked with minced pork, finely chopped onions, parsley and a generous dose of Parmesan cheese.

Main Course (to share)

Pulpetti tal-laħam – Beef and pork meat balls simmered in red wine and bay leaf.

Fenek moqli bit-tewm u mtektek bl-inbid - Fried rabbit in garlic, simmered in white wine, rosemary and marrow fat peas.

Tigieġa Fgata - Literally 'suffocated chicken'. Juicy chicken thighs pot roasted with onion, lemon and coriander seed

Haxix u patata l-forn – Roast vegetables in rosemary oil and baked potatoes with fennel seeds.

Desserts (to share)

Kannoli tar-rikotta - Deep fried sweet pastry tubes stuffed with sweet ricotta, candied peel, chocolate and almonds.

Mqaret - Date fritters.

Free flowing wine , free flowing water and free flowing beer *

**Free flowing wine, water and beer will only be available until dessert is served,*

Digestivi and liquors are available by the bottle at favourable prices. Pre order is required upon confirmation of booking