

L-Ikła mal-Hbieb ghand il-Gululu

Starters (to share)

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

Ricotta Basil & Lemon Zest (L/V) | Charred Green Pepper (V/GC) | Arjoli (G/GC) - with crushed galletti, garlic, onions and anchovies | Bigilla (V/GC) - traditional paste of dried fava beans, garlic, oil and vinegar, and a pinch of red pepper

Fażola Bajda (V/GC) - Cannellini beans dressed with olive oil, lemon juice, garlic and parsley

Żebbuġ Imħawwar (V/GC) - Local olives flavoured in thyme and garlic

Ftira Bertu (V/L/G/GC) - Open Ftira from our wood-burning oven, topped with roast garlic, roast potatoes, onions, charred green peppers, tomatoes, rosemary and mozzarella

Pasta

Froġa tat-Tarja (V/G/L)

A crisp, flat pasta cake resembling an omelette made of strands of fine spaghetti mixed with egg, a generous dose of grana cheese, finely chopped parsley and roughly ground pepper

Main Course (to share)

Tigieġa l-Forn (L/GC) - Garlic, lemon and rosemary flavoured chicken leg confit, oven roasted with onions

Wardiet tal-Majjal (L/GC) - Tender pork cheeks, slow-braised with carrots, celery, onions, garlic, white wine, bay leaf and thyme

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

Desserts (to share)

Mqaret - Date fritters

Helwa tat-Tork - A traditional sweet made with crushed sesame seed and sugar

Beverages

*Free flowing local wine, water and Cisk Lager**

**Service of the beverages will start once all guests are at the table and will end once the dessert is served*

Digestivi and liquors are available by the bottle at favourable prices.

Pre order is required upon confirmation of booking