

T A K E A W A Y M E N U

Cold Mizè

Mizè similar to Mezze in eastern Mediterranean countries, is used to describe a number of different appetisers taken with a pre-lunch drink or a couple of beers when socialising, or simply as an antipasto.

Dipping Pastes - Served with crisp *Galletti* (Maltese water biscuits) and crunchy Maltese bread

• **Ricotta, Basil & Lemon Zest (M)** - €2.75

• **Arjoli (C/F/N/S)** - with crushed galletti, garlic, onions, tomato paste and anchovies - €2.75

• **Bigilla (S)** - Traditional paste of dried fava beans, garlic, oil and vinegar - €2.75

• **Kappunata Purée (S)** - Aubergines, celery, onions, garlic, capers, olives, green peppers and tomatoes - €2.90

A mix of all four pastes - €8.50

Żebbuġ fit-Taġen (S) - Pan-fried olives with garlic and thyme - €5.50

Warm Mizè

Ġbejna Moqlija (C/E/S/M/CY/MD) - Deep-fried fresh peppered sheep's cheeselet, served with homemade tomato chutney - €6.45

Pulpetti tat-Tonn taż-Żejt (C/F/S) - Tuna and potato patties flavoured with garlic, lemon and fresh mint - €4.45

Zalzett ta' Malta Mixwi (S/MD/SE) - Grilled traditional Maltese pork and coriander seed sausage - €4.75

Insalati / Salads

Insalata Mħawra (S/M/N/MD) - Beetroot, peppered sheep's cheese, cucumber, walnuts, figs and mixed salad leaves all tossed in a fig vinaigrette dressing - €9.50

Insalata Kappunata u Inċova (S/CY/F) - Aubergines, celery, onions, garlic, capers, olives, green peppers, tomato, anchovies and mixed salad leaves all tossed in olive oil - €8.50

Għaġin / Pasta

Ravjul ta' l-Irkotta (C/E/S/M) - Ricotta filled ravioli with a tomato, garlic and basil sauce - €7.95

Spagetti tal-Pixxispad (F/S/C/CY) - Spaghetti tossed with a sauce of fresh swordfish, white wine, fresh fennel, black olives, garlic, mint and a hint of chilli - €8.95

Għaġin Grieg (C/S/M/CY) - *An old family speciality* - Little pasta beads cooked with minced pork, finely chopped onions and garlic, white wine, parsley and a generous dose of butter and grated cheese - €8.85

Spagetti biz-Zalza tal-Fenek (C/E/S/CY) - *This dish is one of the more popular and most traditional of Maltese dishes forming part of the celebrated Fenkata meal* - Spaghetti with rabbit, onions, garlic, white wine, tomato sauce and marrowfat peas - €9.90

The above pasta dishes can be served as a main course at a supplement of €2.00.

Froġa tat-Tarja (C/E/S/M) - 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 - €7.50 Also available with chopped bacon at an extra charge of €1.00

It-Tieni Platt / Main Course

Brunġiel Mimli (S/M/CY) - Baked aubergine filled with a delicious mixture of garlic, onion, fennel seeds, cumin seeds, basmati rice, topped with fresh ricotta and raisins and served with a tomato sauce - €13.50

Klamaretti Moqlijin bit-Tewm (F/MS/S/CY) - Pan-seared calamaretti in garlic, cherry tomatoes, white wine and marjoram - €22.50

Koxox tat-Tiġieġ (S/CY) - Pan-seared boneless chicken thighs braised with olives, chunky tomatoes, white wine, garlic and carob syrup - €14.85

Braġġoli (C/E/S/M) - Thin slices of tender beef rolled with a tasty stuffing of breadcrumbs, finely chopped boiled eggs, ham, parsley, garlic and Parmesan cheese, simmered in a wine and onion gravy - €15.95

Fenek Stuffat (S/CY) - Rabbit fried with garlic, then slow-braised with carrots, celery, onions, white wine, bay leaf, thyme and served with marrowfat peas - €21.95

Wardiet tal-Majjal (S/CY) - Pork cheeks slow-braised with carrots, celery, onions, garlic, white wine, bay leaf and thyme - €19.50

All main courses are served with one choice of potatoes and vegetables.

Patata / Potatoes

Patata l-Forn (S) - Roast new potatoes with garlic, thyme, fennel seeds and olive oil - €2.50

Patata Moqlija (S/C) - Potato fries - €2.75

Insalata u Haxix / Salads & Vegetables

Insalata Friska (S/MD) - Mixed leaf salad with cherry tomatoes, olives, honey and balsamic dressing - €2.75

Zunnarija bl-Għasel (S) - Honey-glazed carrots with fennel seeds and rosemary - €2.75

Għat-Tfal / For the Kids

Penne biz-Zalza tad-Tadam (S/C) - Penne with tomato sauce and grated cheese - €4.50

Froġa tat-Tarja (C/E/S/M) - A smaller version of our 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 - €4.95

Koxox tat-Tiġieġ (S/C) - Grilled boneless chicken thigh and fries - €5.50

Helu/ Desserts

Mqaret bl-Għasel (C/P/M/S/N/SE) - Date fritters dripped with local honey - €3.50

Kannoli tal-Irkotta (C/P/M/N) - Deep-fried sweet pastry tubes suffed with sweet ricotta cream mixed with candied peel, dark chocolate and almond flakes - €5.50



Allergy Note - The following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or suffer from any allergies, kindly inform a member of our staff when your order is being taken.

(C) - Cereals (CS) - Crustaceans (E) - Eggs (F) - Fish (P) - Peanuts (S) - Soya (M) - Milk (N) - Nuts (CY) - Celery (MD) - Mustard (SE) - Sesame (MS) - Molluscs