



TASTING MENU

€32.50 PER PERSON, MINIMUM 2 PERSONS

COLD MIZE

Pastes are served with crisp Galletti (Maltese water biscuits) and crunchy Maltese bread

BIGILLA BIL-FELFEL • FAVA BEAN DIP • (S/V)

Traditional paste made of dried fava beans, garlic, oil, vinegar, and a hint of chilli

RIKOTTA • RICOTTA AND LEMON DIP • (M/V)

Fresh local ricotta, mint, and lemon zest

KRUSTINI KAPPUNATA • MALTESE BRUSCHETTA • (G/S/V)

Grilled Maltese bread spread with Kappunata (little aubergine chunks cooked with onion, capers, olives, and tomatoes)

HOT MIZE

PULPETTI TAL-HUT • FISH PATTIES • (G/S/F)

Fresh fish, potatoes, capers and mint fritters

TOQLIJA TAL-GAMBLI U KLAMARI

• DEEP-FRIED SHRIMPS & CALAMARI • (F/S/G/CS)

Deep-fried shrimps and calamari served with a wedge of lemon

IT-TIENI PLATT • MAIN COURSE

SPNOTT MIXWI • GRILLED SEA BASS • (F/S)

Grilled fillets of seabass served with an olive and raisin tapenade

PULPETTI TAÇ-ĊANGA • BEEF PATTIES • (E/S/M/CY)

Beef patties flavoured with pecorino cheese, garlic and thyme, simmered in red wine

PATATA L-FORN • ROAST POTATOES • (S/V)

Roast potatoes with garlic, thyme, fennel seeds and olive oil

HELU • DESSERT

MQARET BIL-GHASEL • DATE FRITTERS • (G/S/N)

Date fritters drizzled with honey

DIPS

Pastes are served with crisp Galletti (Maltese water biscuits) and crunchy Maltese bread

ARJOLI • TOMATO PASTE AND GARLIC DIP • (G/F/S)

Made with crushed galletti, garlic, tomato paste and anchovies

BIGILLA BIL-FELFEL • FAVA BEAN DIP • (S/V)

Traditional paste made of dried fava beans, garlic, oil, vinegar, and a hint of chilli

RIKOTTA • RICOTTA AND LEMON DIP • (M/V)

Fresh local ricotta, mint, and lemon zest

TADAM IMQADDED • SUN-DRIED TOMATO DIP • (G/S/V)

Sun-dried tomato and marjoram

TRIO OF DIPS

Choose three dips from the above

L-EWWEL PLATT / STARTERS

PULPETTI TAÇ-ĊANGA • BEEF PATTIES • (E/S/M/CY)

Beef patties flavoured with pecorino cheese, garlic and thyme, simmered in red wine

KRUSTINI KAPPUNATA • MALTESE BRUSCHETTA • (G/S/V)

Grilled Maltese bread spread with kappunata (little aubergine chunks cooked with onion, capers, olives, and tomatoes)

PLATT MALTI • MALTESE PLATTER • (G/S/N/M)

A traditional Maltese platter consisting of bigilla (traditional paste made of dried fava beans), Kappunata (little aubergine chunks cooked with, onions, capers, olives, and tomatoes), grilled traditional Maltese pork and coriander seed sausage, fresh local peppered sheep's cheeslet and grilled Maltese bread spread with a tomato paste

TOQLIJA TAL-GAMBLI U KLAMARI

• DEEP-FRIED SHRIMPS & CALAMARI • (F/S/G/CS)

Deep-fried shrimps and calamari served with a wedge of lemon

MASKLI • MUSSELS • (CS/F/MS)

Cooked in white wine, garlic and parsley with a hint of chilli

ZALZETT TA' MALTA MIXWI • MALTESE SAUSAGE • (S)

Grilled traditional Maltese pork and coriander seed sausage

ĠBEJNA MOQLIJA • FRIED LOCAL CHEESELET • (G/S/E/M/V)

Deep-fried fresh peppered sheep's cheeselet

FWIED TAL-FENEK MOQLI • RABBIT LIVER • (M/S)

Rabbit liver fried in garlic, simmered with thyme, orange juice and zest

ŽAQQ TAL FENEK • RABBIT BELLY • (M/CY)

Pan-fried rabbit belly simmered in white wine, garlic and thyme

PULPETTI TAL-HUT • FISH PATTIES • (G/S/F)

Fresh fish, potatoes, capers and mint fritters

TONN IMMARINAT • TUNA TARTARE • (F/S/G)

Fresh tuna tartare flavoured with capers, olives, tomato paste, and fermented chilli served with grilled Maltese bread

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.

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

INSALATI / SALADS

INSALATA BIL-ĠBEJNA • SHEEP'S CHEESELET SALAD • (G/M/N/V)

€14.90

Peppered fresh sheep's milk cheese, barley, pickled peppers, capers, olives, tomatoes, and walnuts

INSALATA TAT-TIĠIEĠ • CHICKEN SALAD • (M)

€14.90

Grilled boneless chicken thighs with pickled peppers, mixed leaves, dried peppered sheep's cheeselet with a thyme and garlic dressing

INSALATA TAT-TONN • TUNA SALAD • (G/F)

€14.90

Fresh tuna salad with mixed leaves, olives, capers, tomatoes served with grilled Maltese bread and a vinaigrette dressing

SOPPA / SOUP

ALJOTTA • FISH SOUP • (F/CS)

€12.80

Traditional fish soup with rice

GHAĠIN / PASTA

SPAGETTI BIZ-ZALZA TAL-FENEK

Starter Course

€15.50

• SPAGHETTI RABBIT • (M/G/S/CY)

Main Course

€17.50

This dish is one of the more popular and most traditional of Maltese dishes, forming part of the celebrated Fenkata meal – Spaghetti with a rabbit sauce

GHAĠIN GRIEG (G/S/M/CY)

Starter Course

€15.50

An old family speciality - little pasta beads cooked with minced pork, finely chopped onions and garlic, white wine, parsley, and a generous dose of grated cheese

LINGWINI BIL-KLAMARI

Starter Course

€16.95

• LINGUINI CALAMARI • (G/S/F/MS)

Main Course

€18.95

Linguini with calamari, marrows, tomatoes, a hint of chilli and fresh herbs

RAVJUL TA' L-IRKOTTA

Starter Course

€14.95

• RICOTTA RAVIOLI • (G/E/S/M/CY/V)

Main Course

€16.95

Ricotta ravioli with a tomato, garlic and basil sauce

FROĠA TAT-TARJA BIZ -ZALZETT MALTI

€12.95

• TYPICAL FRIED PASTA • (G/E/S/M/N)

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

KONTORNI / SIDE DISHES

PATATA L-FORN • ROAST POTATOES • (S/V)

€4.20

Roast potatoes with garlic, thyme, fennel seeds and olive oil

PATATA MOQLIJA • POTATO CHIPS • (S/G/V)

€4.20

Chips

INSALATA FRISKA • FRESH SALAD • (S/V)

€4.50

Mixed leaf salad with tomatoes, olives, lemon and honey dressing

IT - TIENI PLATT / MAIN COURSE

Main courses are served with roast potatoes

QARABAGHLI MIMLI • STUFFED MARROWS • (S/M/V)

€19.80

Marrows stuffed with rice, tomato sauce, olives, capers and served on a sheep's cheese sauce

HUT FRISK SKOND IS-SAJDA • FRESH FISH • (F/S)

Fresh fish - Take a look at our daily offering on display

SPNOTTA MIXWIJA • GRILLED SEA BASS • (G/F/S)

€25.00

Grilled fillets of fresh sea bass, with an olive and raisin tapenade

KLAMARETTI FIT-TAĠEN • SEARED BABY CALAMARI • (MS/S/F)

€27.80

Pan-seared baby calamari with garlic, tomatoes, white wine, marjoram, a hint of chili and lemon juice

FENEK IMTEKTEK • TRADITIONAL RABBIT • (S/CY/M)

€28.70

Rabbit pan-fried with garlic, then slow-braised with celery, onions, red wine, bay leaf, thyme, and peas served with a glazed carrot

FALDA MIXWIJA BIZ-ZALZA ĦADRA • GRILLED FLANK STEAK • (S/F)

€27.50

Grilled flank steak with a rough salsa of mint, parsley, marjoram, red chili, capers, anchovies, garlic, red wine vinegar and olive oil served with charred onions

BRAĠJOLI • BEEF OLIVES • (S/M/CY/E)

€24.95

Thin slices of tender beef rolled with a tasty stuffing of finely chopped hard-boiled eggs, ham, parsley, garlic, and Parmesan cheese, simmered in a wine and onion gravy served with charred onions

KOXOX TAT-TIĠIEĠ • CHICKEN THIGHS • (M/N)

€21.50

Pan seared chicken thighs marinated with garlic, thyme, and coriander seeds cooked in a carob and honey sauce

TONN MIXWI BIZ-ZALZA PIKKANTI • GRILLED TUNA STEAK • (F/S)

€24.95

Fillet of fresh tuna, seared pink and served with a traditional salsa of roasted tomatoes, capers, parsley, marjoram and lemon juice

IL - FENKATA • RABBIT TASTING MENU

€35.00 PER PERSON, MINIMUM 2 PERSONS

ARJOLI • TOMATO PASTE AND GARLIC DIP • (G/F/S)

Made with crushed galletti, garlic, tomato paste and anchovies

ŽAQQ TAL FENEK • RABBIT BELLY • (M/CY)

Pan-fried rabbit belly simmered in white wine, garlic and thyme

PULPETTI TAL-FENEK • RABBIT MEATBALLS • (G/M/CY)

Tasty fritters made with slow cooked rabbit, potatoes, grated cheese and served with a peas sauce

SPAGETTI BIZ-ZALZA TAL-FENEK • SPAGHETTI RABBIT • (M/G/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 a rabbit sauce

FENEK IMTEKTEK • TRADITIONAL RABBIT • (S/CY/M)

Rabbit pan-fried with garlic, then slow-braised with celery, onions, red wine, bay leaf, thyme, and peas served with a glazed carrot

PATATA L-FORN • ROAST POTATOES • (S/V)

Roast potatoes with garlic, thyme, fennel seeds and olive oil

MQARET BIL-GHASEL • DATE FRITTERS • (G/S/N)

Date fritters drizzled with honey