

DIPS

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

ARJOLI • TOMATO PASTE AND GARLIC DIP • (G/F/S)	€7.15
Made with crushed galletti, garlic, tomato paste and anchovies	
BIGILLA BIL-FELFEL • FAVA BEAN DIP • (S/V)	€6.45
Traditional paste made of dried fava beans, garlic, oil, vinegar, and a hint of chili	
RIKOTTA • RICOTTA AND LEMON DIP • (M/V)	€6.65
Fresh local ricotta, mint, and lemon zest	
TADAM IMQADDED • SUN-DRIED TOMATO DIP • (G/S/V)	€7.15
Sun-dried tomato and marjoram	
TRIO OF DIPS	€18.50
Choose three dips from the above	

L-EWWEL PLATT / STARTERS

PULPETTI TAÇ-ĊANGA • BEEF PATTIES • (E/S/M/CY)	€9.95
Beef patties flavoured with pecorino cheese, garlic and thyme, simmered in red wine	
KRUSTINI KAPPUNATA • MALTESE BRUSCHETTA • (G/S/V)	€6.95
Grilled Maltese bread spread with kappunata (little aubergine chunks cooked with onion, capers, olives, and tomatoes)	
PLATT MALTI • MALTESE PLATTER • (G/S/N/M)	€22.75
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)	€12.75
Deep-fried shrimps and calamari served with a wedge of lemon	
MASKLI • MUSSELS • (CS/F/MS)	€14.50
Cooked in white wine, garlic and parsley with a hint of chilli	
ZALZETT TA' MALTA MIXWI • MALTESE SAUSAGE • (S)	€ 8.75
Grilled traditional Maltese pork and coriander seed sausage	
ĠBEJNA MOQLIJA • FRIED LOCAL CHEESELET • (G/S/E/M/V)	€8.75
Deep-fried fresh peppered sheep's cheeselet	
FWIED TAL-FENEK MOQLI • RABBIT LIVER • (M/S)	€11.65
Rabbit liver fried in garlic, simmered with thyme, orange juice and zest	
ŻAQQ TAL FENEK • RABBIT BELLY • (M/CY)	€ 9.55
Pan-fried rabbit belly simmered in white wine, garlic and thyme	
PULPETTI TAL-HUT • FISH PATTIES • (G/S/F)	€7.85
Fresh fish, potatoes, capers and mint fritters	

INSALATI / SALADS

INSALATA BIL-ĠBEJNA • SHEEP'S CHEESELET SALAD • (G/M/N/V)	€14.95
Peppered fresh sheep's milk cheese, barley, pickled peppers, capers, olives, tomatoes, and walnuts	
INSALATA TAT-TIĠIEĠ • CHICKEN SALAD • (M)	€15.50
Grilled boneless chicken thighs with pickled peppers, mixed leaves, dried peppered sheep's cheeselet with a thyme and garlic dressing	

SOPPA / SOUP

ALJOTTA • FISH SOUP • (F/CS)	€12.95
Traditional fish soup with rice	
KAWLATA (S/CY)	€11.50
A hearty Maltese soup made with smoked pork shank, potatoes, celery, carrots and cabbage	

GHAĠIN / PASTA

SPAGETTI BIZ-ZALZA TAL-FENEK • SPAGHETTI RABBIT • (M/G/S/CY)	Starter Course €15.85 Main Course €17.85
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 €15.85 Main Course €17.85
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 • LINGUINI CALAMARI • (G/CY/F/MS)	Starter Course €17.55 Main Course €19.55
Linguini with calamari, marrows, tomatoes, a hint of chilli and fresh herbs	
RAVJUL TA' L-IRKOTTA • RICOTTA RAVIOLI • (G/E/S/M/CY/V)	Starter Course €15.55 Main Course €17.55
Ricotta ravioli with a tomato, garlic and basil sauce	
FROĠA TAT-TARJA BIZ -ZALZETT MALTI • TYPICAL FRIED PASTA • (G/E/S/M/N)	€13.45
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	
RIGATONI BIL-QARNIT • RIGATONI OCTOPUS • (F/CY/MS/CS)	Starter Course €16.75 Main Course €18.75
Rigatoni with slow-cooked octopus, tomatoes, garlic, olives, chilli and fresh herbs	

IT – TIENI PLATT / MAIN COURSE

Main courses are served with roast potatoes

QARABAGHLI MIMLI • STUFFED MARROW • (S/M/V)	€20.95
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 • (F/S)	€25.50
Grilled fillets of fresh sea bass, with an olive and raisin tapenade	
KLAMARETTI FIT-TAĠEN • SEARED BABY CALAMARI • (MS/S/F)	€27.95
Pan-seared baby calamari with garlic, tomatoes, white wine, marjoram, a hint of chili and lemon juice	
FENEK IMTEKTEK • TRADITIONAL RABBIT • (S/CY/M)	€28.90
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 HADRA • GRILLED FLANK STEAK • (S/F)	€28.50
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)	€25.50
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)	€21.95
Pan seared chicken thighs marinated with garlic, thyme, and coriander seeds cooked in a carob and honey sauce	

XIKEL TAL-MAJJAL • PORK SHANK • (M/CY)	€23.95
Slow-braised pork shank with onions, celery, carrots, white wine and fresh herbs, served with brown lentils and mashed potatoes	

KONTORNI / SIDE DISHES

PATATA L-FORN • ROAST POTATOES • (S/V)	€4.35
Roast potatoes with garlic, thyme, fennel seeds and olive oil	
PATATA MOQLIJA • POTATO CHIPS • (S/G/V)	€4.35
INSALATA FRISKA • FRESH SALAD • (S/V)	€4.65
Mixed leaf salad with tomatoes, olives, lemon and honey dressing	
PATATA MAXX • MASHED POTATOES • (V/M)	€4.35

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

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

ŻAQQ 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

TASTING MENU

€32.75 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 TAĊ-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

gululu
KĊINA MALTĬJA

FOOD MENU



GULULU KĊINA MALTĬJA



@GULULURESTAURANT