

MIZÈ

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

- ✦ ● **Arjoli (C/F/S)** - with crushed galletti, garlic, onions, tomato paste and anchovies - €3.50
- ✦ ● **Bigilla bil-Felfel (S)** - Traditional paste of dried fava beans, garlic, oil, chili, and vinegar - €3.50
- ✦ ● **Kappunata Purée (CY/S)** - Aubergines, celery, onions, garlic, capers, olives, green peppers, and tomato - €3.50
- **Gbejna Purée (M)** - Local peppered sheep's milk cheese - €3.90

A mix of all four Mizè - €10.00

- ✦ **Krustini biz-Zalzett Malti u Kunserva (C)** - Grilled Maltese bread spread with tomato paste and topped with cured Maltese sausage - €4.95

Krustini bil-Fwied tal-Fenek (M/C/S) - Grilled Maltese bread topped with sautéed rabbit liver pâté, cooked with garlic and thyme, flamed with wine and a drizzle of carob syrup - €6.90

Pastizzoti (M/C/S) - Filo pastry filled with soft sheep's cheese, sautéed mushrooms, peas, garlic, and fresh herbs - €5.20

The eight-pointed Maltese Cross indicates the traditional Maltese dishes.

All the other dishes are created by Gululu Chef Steve Mamo, using the best local ingredients in season.

gululu

GHAGIN / PASTA

✦ **Spagetti biz-Zalza tal-Fenek (M/C/S)** - This dish is one of the more popular and most traditional of Maltese dishes forming part of the celebrated Fenkata meal - spaghetti with rabbit, sautéed rabbit livers, onions, garlic, white wine, and peas - €14.50

✦ **Għagin 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 grated cheese - €10.50

Kusksu with fresh Mussels and Maltese Sausage (C/S/MS/CY) - Little pasta beads cooked with fresh mussels and Maltese sausage, white wine, garlic, fermented chili paste, fresh chopped tomatoes, lemon juice and parsley - €11.50

Penne with a Maltese Pesto (C/N/M) - Penne with homemade pesto, made from local wild peppery rucola, parsley, marjoram and fennel tops, garlic, sundried tomatoes, and local pecorino cheese, all blended with almonds, lemon juice, and olive oil - €11.50

IT-TIENI PLATT / MAIN COURSE

Tonn Mixwi biz-Zalza Hadra (F/S/CY) - Seared fresh tuna loin, charred on the grill, with a rough salsa of charred green peppers, green chilis, capers, parsley, marjoram, lovage, and lemon juice - €21.50

Pagell biz-Zebbug (F/S) - Pan fried fillet of red snapper with a puree of green olives and lemon - €26.50

✦ **Klamaretti fit-Tagen (MS/S)** - Pan-seared little calamari with garlic, cherry tomatoes, white wine, marjoram, and lemon juice - €22.50

✦ **Braġġjoli (C/CY/MS)** - Thin slices of tender beef rolled with a tasty stuffing of breadcrumbs, finely chopped hard-boiled eggs, ham, parsley, garlic, and Parmesan cheese, simmered in a wine and onion gravy - €15.90

✦ **Fenek Imtektek (S/CY)** - Rabbit fried with garlic, then slow-braised with carrots, celery, onions, red wine, bay leaf, thyme, and peas - €23.50

Pressed Rabbit Belly (M/CY/S) - with a traditional Maltese rabbit sauce, roasted honey, thyme glazed carrot, and triple fried thick chips - €19.75

Summien bit-Tin u s-Saghtar (S) - Chargrilled boneless quail, marinated with fresh thyme, and brushed with a sweet and sour fig glaze - €26.50

Main courses are served with roast potatoes and vegetables

SIDE DISHES

Roast potatoes with garlic, thyme, fennel seeds and olive oil - €2.90

Potato fries - €2.90

Mixed leaf salad - €2.90

Seasonal Vegetables - €2.90

DESSERTS

Fig Cheesecake - €5.50

Almond and Limoncello cake with roasted peaches - €4.90

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) – Mollusc