



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

Dips

Pastes served with crisp *galletti* (Maltese water biscuits) and crunchy Maltese bread.

- **Arjoli** (C/F/S) - Made with crushed *galletti*, garlic, tomato paste and anchovies - **€4.50**
- **Bigilla bil-Felfel** (S) - Traditional paste of dried fava beans, garlic, oil, vinegar and a hint of chilli - **€3.80**
- **Brunġiel** (S) - Aubergine, garlic, lemon, thyme and extra virgin olive oil - **€4.95**
- **Rikotta** (M) - Fresh local ricotta, mint, and lemon zest - **€3.50**

Mizè & Starters

Żebbuġ Imħawwar (S) - Marinated black olives in garlic, thyme and a hint of chilli - **€4.90**

Fażola Bajda (S) - Cannellini beans with lemon, garlic, and parsley - **€3.50**

Kappunata (S/C) - Little aubergine chunks cooked with onion, capers, olives and tomato - **€4.50**

Fritturi tal-Pastard (C/S/M) - Tasty fritters made with cauliflower, potato, black olives, pecorino cheese, lemon and thyme - **€4.50**

Insalati / Salads

Insalata bil-Ġbejna (M/N) - Peppered fresh sheep's milk cheese, mixed leaves, peppers, capers, olives, cherry tomato, walnuts and pickled red onions - **€11.00**

Insalata tat-Tonn Frisk (F/S) - Fresh tuna belly with olives, pickled onions, capers, tomato and a vinaigrette dressing - **€11.95**

Għaġin / Pasta

Spagetti biz-Zalza tal-Fenek (M/C/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 - **€13.95**

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 grated cheese - **€11.50**

Kusksu bil-Maskli u Zalzett Malti (C/S/MS/N) - Little pasta beads cooked with fresh mussels and Maltese sausage, white wine, garlic, chilli, fresh chopped tomatoes, lemon juice and parsley - **€12.50**

Penne bil-Pesto (C/N/S/M) - Penne with homemade pesto made from local wild peppery rucola, parsley, marjoram, garlic, sundried tomatoes, and local pecorino cheese, all blended with almonds, lemon juice and olive oil - **€10.50**

Lingwini bl-Inċova Friska (C/F/S) - Linguine with anchovies, lemon and *galletti* crumbs - **€13.50**

It-Tieni Platt / Main Course

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

Koxox tat-Tiġieġ (C/S) - Grilled boneless chicken thighs with kappunata (little aubergine chunks cooked with onion, capers, olives and tomato) - **€16.50**

Fenek Imtektek (S/CY/M) - Rabbit fried with garlic, then slow-braised with celery, onions, red wine, bay leaf, thyme and peas - **€24.50**

Żaqq tal-Fenek (M/CY/S) - Pressed rabbit belly with a typical rabbit sauce, honey, peas and chargrilled leek - **€24.50**

Braġġoli (S/M/C/E) - 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 - **€16.50**

All main courses are served with roast potatoes and seasonal vegetables.

Kontorni / Side Dishes

Patata l-Forn (S) - Baked potatoes with garlic, thyme, fennel seeds and olive oil - **€3.50**

Patata Moqlija (S/C) - Chips - **€3.50**

Insalata Friska (S) - Mixed leaf salad with tomatoes, olives, lemon and honey dressing - **€3.50**

Haxix Mixwi (S) - Roast seasonal vegetables - **€3.50**

Ftira / Rustic Maltese Style Pizza

FROM OUR TRADITIONAL WOOD-BURNING BREAD OVEN WITH VARIOUS DELICIOUS TOPPINGS

Ftira is the Maltese village version of a pizza. A flattened sour dough with a hole punched through the middle – this allows for more consistent baking all round – is topped with delicious ingredients and baked on the sweet-stone base of a traditional wood-burning oven. The exterior is beautifully crunchy, the inside aerated and soft. It is ideal to eat as part of the Mizè, the shared starters, or on its own as a main course. *Ftira* is a Semitic word and means to break the fast, to eat, similar to the Arabic festival Eid al Fitr when the long fasting period of Ramadan comes to an end.

Ftira Faqqiegħha (C/M) - Tomato sauce, mozzarella, mushrooms, fennel seed and rucola - **€11.45**

Ftira Kappunata (C/M/S) - Little aubergine chunks, onion, garlic, capers, olives, tomatoes and sheep's cheeselet - **€11.95**

Ftira Lippina (C/M/F/S) - Tuna, anchovies, black olives, capers, tomatoes, raw onions, mint, marjoram and mozzarella - **€12.50**

Ftira Tqaqqieqa (C/M/S/F) - Succulent chicken thigh, caramelized onions, garlic, thyme, herb dressing and mozzarella - **€11.95**

Ftira Zalzetta (C/M/S/N) - Maltese sausage, roast potatoes, olives and mozzarella - **€11.95**

Ftira Tal-Majjal (C/M/S) - Slow-cooked pulled pork, caramelised onions, sheep's cheeselet, parsley and mozzarella - **€12.50**

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