



## Tasting Menu

To share (*minimum 2 persons*) - **€25.00** per person

### COLD MIZÈ

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
- **Bigilla bil-Felfel** (S) - Traditional paste of dried fava beans, garlic, oil, vinegar and a hint of chilli
- **Rikotta** (M) - Fresh local ricotta, mint and lemon zest

**Krustini biż-Żejt u Tadam** (C/S) - Grilled Maltese bread spread with ripe tomatoes and topped with capers, mint, olives and local extra virgin olive oil

### HOT MIZÈ

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

**Ġbejna Moqlija** (C/S/E/M) - Deep-fried fresh peppered sheep's cheeselet

### IT-TIENI PLATT / MAIN COURSE

**Tonn Frisk Imħawwar** (F/S) - Fresh local loin of tuna, seared rare, with a *zalza ħadra* (fresh green herbs, caper, anchovy, and garlic dressing)

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

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

### DESSERT

**Mqaret bl-għasel** (C/S/N) - Date fritters drizzled with honey

**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

## 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**

**Krustini biż-Żejt u Tadam** (C/S) - Grilled Maltese bread spread with ripe tomatoes and topped with capers, mint, olives and local extra virgin olive oil - **€4.50**

**Krustini biz-Zalzett Malti u Kunserva** (C/S) - Grilled Maltese bread spread with tomato paste and topped with cured Maltese sausage (pork with coriander seed, garlic, and parsley) - **€4.95**

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

**Tonn Frisk Imħawwar** (F/S) - Fresh local loin of tuna, seared rare, with a *zalza ħadra* (fresh green herbs, caper, anchovy, and garlic dressing) - **€8.50**

**Toqlija tal-Gambli** (S/CS/F) - Deep-fried local shrimps - **€6.50**

**Ġbejna Moqlija** (C/S/E/M) - Deep-fried fresh peppered sheep's cheeselet - **€6.50**

**Fwied tal-Fenek Moqli** (M/S) - Rabbit liver fried in garlic, then simmered with thyme, orange juice and zest - **€8.50**

## Soppa / Soup

**Aljotta** (CS/F/S) - Traditional fish soup with rice - **€9.50**

## 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 - **€11.95**

**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 - **€9.50**

**Kusksu bil-Maskli u Zalzett Malti** (C/S/MS/N) - Little pasta beads cooked with fresh mussels and Maltese sausage, white wine, garlic, chili, fresh chopped tomatoes, lemon juice and parsley - **€10.50**

**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 - **€8.50**

**Lingwini bl-Inċova Friska** (C/F/S) - Linguine with anchovies, lemon and galletti crumbs - **€11.50**

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

**Froġa tat-Tarja biz-Zalzett Malti** (C/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 - **€8.95**

**Froġa tat-Tarja bl-Inċova** (C/E/S/M/N) - A crisp flat pasta cake resembling an omelette made of strands of fine spaghetti mixed with egg, anchovy fillets, a generous dose of grana Padano cheese, finely chopped parsley and roughly ground pepper - **€9.50**

## 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 tal-Klamari** (S/MS) - Warm calamari with pomegranate seeds, steamed potatoes, roast zucchini and parsley oil - **€12.50**

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

## It-Tieni Platt / Main Course

**Qarabaghli bil-Ġbejna** (C/S/M) - Marrows stuffed with fresh sheep's cheese, toasted galletti and a tomato sauce - **€15.50**

**Ħut Frisk skond is-Sajda** (F/S) - Fresh fish - Take a look at our daily offering on display

**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 char-grilled leek - **€24.50**

**Braġġoli** (C/E/S/M) - 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**

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**

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

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

**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

