



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

Qarabagħli 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**

Braġġjoli (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**

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 Faqqieghha (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**

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