



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

Krustini Kappunata (C/S/V) - Grilled Maltese bread spread with *Kappunata* (little aubergine chunks cooked with onion, capers, olives and tomatoes)

HOT MIZÈ

Fritturi tal-Qargħa Ħamra (C/S/M/V) - Tasty fritters made with pumpkin, thyme, parsley and cumin with a sheep's cheese sauce

Zalzett ta' Malta Mixwi (S/N) - Grilled traditional Maltese pork and coriander seed sausage

IT-TIENI PLATT / MAIN COURSE

Sfineċ tal-Bakkaljaw biz-Zalza Pikkanti (F/C/E/S) - Deep-fried battered salt cod with a traditional mildly spiced tomato, caper, onion and garlic sauce

Wardiet tal-Majjal (S/CY) - Pork cheeks slow-braised with carrots, celery, onions, garlic, red wine, carob syrup, bay leaf and thyme

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

DESSERT

Mqaret bl-ghasel (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 (V) - Vegetarian



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 - **€4.70**

Bigilla bil-Felfel (S/V) - Traditional paste of dried fava beans, garlic, oil, vinegar and a hint of chilli - **€4.00**

Żebbuġ u Żbib (C/S/V) - Olives, raisins, marjoram and garlic - **€4.95**

Rikotta (M/V) - Fresh local ricotta, mint and lemon zest - **€3.70**

Mizè & Starters

Żebbuġ Imħawwar (S/V) - Marinated black olives in garlic, thyme and a hint of chilli - **€5.80**

Krustini biż-Żejt u Tadam (C/S/V) - Grilled Maltese bread spread with ripe tomatoes and topped with capers, mint, olives and local extra virgin olive oil - **€4.80**

Krustini Kappunata (S/C/V) - Grilled Maltese bread spread with *Kappunata* (little aubergine chunks cooked with onion, capers, olives and tomato) - **€4.80**

Maltese Platter (C/S/N/M) - A traditional platter consisting of *Bigilla* (traditional paste made of dried fava beans), *Kappunata* (little aubergine chunks cooked with onion, capers, olives and tomato), grilled traditional Maltese pork and coriander seed sausage, fresh local peppered sheep's cheeslet and grilled Maltese bread spread with a tomato paste - **€16.50**

Fritturi tal-Qargħa Ħamra (C/S/M/V) - Tasty fritters made with pumpkin, thyme, parsley and cumin with a sheep's cheese sauce - **€5.50**

Sfineċ tal-Bakkaljaw biz-Zalza Pikkanti (F/C/E/S) - Deep-fried battered salt cod with a traditional mildly spiced tomato, caper, onion and garlic sauce - **€8.50**

Zalzett ta' Malta Mixwi (N/S) - Grilled traditional Maltese pork and coriander seed sausage - **€5.50**

Ġbejna Moqlija (C/S/E/M/V) - Deep-fried fresh peppered sheep's cheeselet - **€6.90**

Fwied tal-Fenek Moqli (M/S) - Rabbit liver fried in garlic, then simmered with thyme, orange juice and zest - **€8.95**

Insalati / Salads

Insalata bil-Ġbejna (M/N/V) - Peppered fresh sheep's milk cheese, mixed leaves, peppers, capers, olives, cherry tomatoes, walnuts and pickled red onions - **€12.50**

Insalata tal-Klamari (S/MS) - Warm calamari with pomegranate seeds, steamed potatoes, roast zucchini and parsley oil - **€12.95**

Soppa / Soup

Aljotta (F/C/S/S) - Traditional fish soup with rice - **€9.95**

Soppa tal-Ġħads (C/S/CY/V) - Hearty soup of lentils, carrots, celery, onions and garlic - **€8.50**

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 - **Starter €12.50, Main Course €14.50**

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 - **Starter €11.50, Main Course €13.50**

Lingwini bil-Klamari (C/S/F/MS) - Linguini with calamari, marrows, tomato, hint of chilli and fresh herbs - **Starter €12.50, Main Course €14.50**

Penne bil-Qargħa Ħamra (C/S/M/V) - Penne with pumpkin, sun dried tomato, pecorino cheese and a hint of chilli - **Starter €10.50, Main Course €12.50**

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 - **€9.80**

Froġa tat-Tarja bl-Inċova (C/E/S/M/F) - 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 - **€9.80**

It-Tieni Platt / Main Course

Qarabagħli bil-Ġbejna (C/S/M/V) - Marrows stuffed with fresh sheep's cheese, rice, tomato sauce and served with toasted *galletti* (Maltese water biscuits) and ricotta - **€16.95**

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, a hint of chilli and lemon juice - **€23.50**

Koxox tat-Tiġieġ (C/S) - Grilled boneless chicken thighs with *Kappunata* (little aubergine chunks cooked with onion, capers, olives and tomato) - **€17.50**

Fenek Imtektek (S/CY/M) - Rabbit fried with garlic, then slow-braised with celery, onions, red wine, bay leaf, thyme and peas - **€25.95**

Wardiet tal-Majjal (S/CY) - Pork cheeks slow-braised with carrots, celery, onions, garlic, red wine, carob syrup, bay leaf and thyme - **€22.50**

Falda Mixwija biz-Zalza Ħadra (S) - Grilled flank steak with a rough salsa of mint, parsley, marjoram, red chili, capers, garlic, red wine vinegar and olive oil - **€25.50**

Braġġjoli (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 - **€19.50**

Main courses are served with roast potatoes and seasonal vegetables.

Kontorni / Side Dishes

Patata l-Forn (S/V) - Baked potatoes with garlic, thyme, fennel seeds and olive oil - **€3.70**

Patata Moqlija (S/C/V) - Chips - **€3.70** • **Ħaxix** (S/V) - Seasonal vegetables - **€3.70**

Insalata Friska (S/V) - Mixed leaf salad with tomatoes, olives, lemon and honey dressing - **€3.70**

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

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

Ftira Zalzett (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**

AVAILABLE ONLY ON FRIDAY, SATURDAY AND SUNDAY

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