



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-Qargha Hamra (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 Pikranti (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-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 (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-Qargha Hamra (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 Pikranti (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/CS/S) - Traditional fish soup with rice - €9.95

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

Għagin / 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**

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 - **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-Qargha Hamra (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

Qarabaghli 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 Hadra (S) - Grilled flank steak with a rough salsa of mint, parsley, marjoram, red chili, capers, garlic, red wine vinegar and olive oil - €25.50

Braġjoli (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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