

Flavours of Malta - Tasting Menu

To share (minimum 2 persons) - €27.50 per person

COLD MIZÈ

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

Bigilla bil-Felfel (S/V) - Traditional paste made 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 onions, capers, olives and tomatoes)

HOT MIZÈ

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

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

IT-TIENI PLATT / MAIN COURSE

Tonn Mixwi (F/S/CY) - Fillet of fresh tuna, seared pink and served with a rough salsa of roasted tomatoes, capers, parsley, marjoram and lemon juice

Żaqq tal-Majjal Mimli (S/N/CY) - Pork belly stuffed with Maltese sausage, prunes and thyme

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

HELU / DESSERT

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

Dips

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

Arjoli (C/F/S) - Made with crushed *galletti*, garlic, tomato paste and anchovies - €5.20

Bigilla bil-Felfel (S/V) - Traditional paste made of dried fava beans, garlic, oil, vinegar and a hint of chilli - €4.50

Żebbuġ u Żbib (C/S/V) - Olives, raisins, marjoram and garlic - €5.20

Rikotta (M/V) - Fresh local ricotta, mint and lemon zest - €4.50

Mizè & Starters

Żebbuġ Imħawwar (S/V) - Marinated black olives in garlic, thyme and a hint of chilli - €5.95

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 - €5.20

Krustini Kappunata (C/S/V) - Grilled Maltese bread spread with *kappunata* (little aubergine chunks cooked with onions, capers, olives and tomatoes) - €5.20

Platt Malti (C/S/N/M) - A traditional Maltese platter consisting of *bigilla* (traditional paste made of dried fava beans), *kappunata* (little aubergine chunks cooked with onions, capers, olives and tomatoes), 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 Hamra (C/S/M/V) - Tasty fritters made with pumpkin, thyme, parsley and cumin with a sheep’s cheese sauce - €5.95

Makku Moqli (F/S) - Crispy fried whitebait, served with a wedge of lemon - €6.50

Pastizzotti ta’ l-Irkotta (C/S/M/V) - Fried pastry pockets with a ricotta filling, flavoured with marjoram, parsley and black pepper - €6.50

Zalzett ta’ Malta Mixwi (N/S) - Grilled traditional Maltese pork and coriander seed sausage - €5.95

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, simmered with thyme, orange juice and zest - €9.50

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 tat-Tonn Frisk (F/S) - Fresh tuna with olives, pickled onions, capers and tomatoes with a vinaigrette dressing - €12.95

Soppa / Soup

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

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 - 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 €12.50, Main Course €14.50

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

Bebbux ta’ l-Għaġin bl-Irkotta (C/N/M/V) - Little pasta shells with ricotta, creamy peppered sheep’s cheese and walnuts - Starter €12.50, Main Course €14.50

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

It-Tieni Platt / Main Course

Bżar Aħdar Mimli (M/C/S/V) - Baked green peppers with rice, tomatoes, olives, garlic, capers and sheep’s cheese filling - €16.50

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

Tonn Mixwi (F/S/CY) - Fillet of fresh tuna, seared pink and served with a rough salsa of roasted tomatoes, capers, parsley, marjoram and lemon juice - €22.50

Klamaretti fit-Taġen (MS/S/F) - Pan-seared baby calamari with garlic, tomatoes, white wine, marjoram, a hint of chilli and lemon juice - €23.95

Koxox tat-Tiġieġ (C/S) - Grilled boneless chicken thighs with *kappunata* (little aubergine chunks cooked with onions, capers, olives and tomatoes) - €17.95

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

Falda Mixwija biz-Zalza Hadra (S) - Grilled flank steak with a rough salsa of mint, parsley, marjoram, red chilli, capers, garlic, red wine vinegar and olive oil - €25.95

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 - €20.50

Main courses are served with roast potatoes and seasonal vegetables.

Kontorni / Side Dishes

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

Patata Moqlija (S/C/V) - Chips - €3.70

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

Haxix (S/V) - Seasonal vegetables - €3.70

Allergy Note - The followng are indications of food allergens that some dishes may contain. Should you have any dietary requirments 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