

Flavours of Malta - Tasting Menu

To share (minimum 2 persons) - €29.50 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 bl-Imbarraz (C/S/V) - Grilled Maltese bread spread with tomato paste and topped with cannellini beans, mint, olives, capers, parsley and local extra virgin olive oil

HOT MIZÈ

Fritturi tal-Pastard (C/S/M/V) - Tasty fritters made with cauliflower, potatoes, thyme and capers 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

Spnott Mixwi (F/S) - Grilled fillets of seabass served with an olive and raisin tapenade

Pressed Rabbit Belly (M/CY/S) - Served with a traditional Maltese rabbit sauce and peas

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 - €5.70

Bigilla bil-Felfel (S/V) - Traditional paste made of dried fava beans, garlic, oil, vinegar and a hint of chilli - €4.80

Rikotta (M/V) - Fresh local ricotta, mint and lemon zest - €4.80

Mizè & Starters

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

Krustini bl-Imbarraz (C/S/V) - Grilled Maltese bread spread with tomato paste and topped with cannellini beans, mint, olives, capers, parsley and local extra virgin olive oil - €5.50

Krustini Kappunata (C/S/V) - Grilled Maltese bread spread with kappunata (little aubergine chunks cooked with onions, capers, olives and tomatoes) - €5.50

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 - €17.50

Fritturi tal-Pastard (C/S/M/V) - Tasty fritters made with cauliflower, potatoes, thyme and capers with a sheep's cheese sauce - €5.95

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

Pulpetti taċ-Ċanga (E/S/M/CY) - Beef patties flavoured with pecorino cheese, garlic and thyme, simmered in red wine - €8.45

Zalzett ta' Malta Mixwi (N/S) - Grilled traditional Maltese pork and coriander seed sausage - €6.95

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 - €9.95

Insalati / Salads

Insalata bil-Ġbejna (C/M/N/V) - Peppered fresh sheep's milk cheese, barley, pickled peppers, capers, olives, tomatoes, and walnuts - €13.50

Soppa / Soup

Aljotta (F/CS/S) - Traditional fish soup with rice - €10.50

Soppa tal-Pastard bil-Ġbejna (S/M/CY/V) - A hearty soup made with cauliflower, peas, onions, potatoes, tomatoes, parsley, mint and fresh sheep's cheese - €9.95

Ġħaġin / 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

Ġħaġin 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 €13.50, Main Course €15.50

Ravjul ta' l-Irkotta (C/E/S/M/CY/V) - Ricotta ravioli with a tomato, garlic and basil sauce - Starter €11.50, Main Course €13.50

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 - €10.45

It-Tieni Platt / Main Course

Qargħa Hamra bl-Ġhads (S/M/CY/V) - Grilled pumpkin with a sweet and spicy glaze, served with brown lentils and grated sheep's cheese - €14.95

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

Spnotta Moqlija (C/F/S) - Pan seared fillets of fresh sea bass with an olive and raisin tapenade - €21.50

Klamaretti fit-Taġen (MS/S/F) - Pan-seared baby calamari with garlic, tomatoes, white wine, marjoram, a hint of chilli and lemon juice - €24.50

Koxox tat-Tiġieġ (C/S) - Grilled boneless chicken thighs with kappunata (little aubergine chunks cooked with onions, capers, olives and tomatoes) - €18.50

Fenek lmtektek (S/CY/M) - Rabbit fried with garlic, then slow-braised with celery, onions, red wine, bay leaf, thyme and peas - €26.50

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

Stuffat tal-Laħam (S/CY) - Slow-cooked beef stew with potatoes, carrots, onions, thyme, celery, tomato paste and Cisk beer - €23.95

Braġġjoli (S/M/C/E) - Thin slices of tender beef rolled with a tasty stuffing of finely chopped hard-boiled eggs, ham, parsley, garlic and Parmesan cheese, simmered in a wine and onion gravy - €21.95

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 - €3.85

Patata Moqlija (S/C/V) - Chips - €3.85

Insalata Friska (S/V) - Mixed leaf salad with tomatoes, olives, lemon and honey dressing - €3.85

Haxix (S/V) - Seasonal vegetables - €3.85

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