

FLAVOURS OF MALTA

TASTING MENU

To Share (Minimum 2 persons) - €29.90 per person

COLD MIZE

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 MIZE

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

FLETT TAL-MAJJAL MOQLI (S/C) - Pan seared pork fillet

PATATA L-FORN (S/V) - Roast potatoes with garlic, thyme, fennel seeds and olive oil

HELU / DESSERT

MQARET BIL-ĠHASEL (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 - €5.95

BIGILLA BIL-FELFEL (S/V) - Traditional paste made of dried fava beans, garlic, oil, vinegar, and a hint of chilli - €5.50

RIKOTTA (M/V) - Fresh local ricotta, mint, and lemon zest - €5.50

TADAM IMQADDED (C/S/V) - Sun-dried tomato and marjoram - €5.50

MIZE & STARTERS

TONN IMMARINAT (C/F) - Fresh tuna tartare flavoured with capers, olives, marjoram, and lemon juice - €9.95

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 - €5.80

KRUSTINI KAPPUNATA (C/S/V) - Grilled Maltese bread spread with kappunata (little aubergine chunks cooked with onion, capers, olives, and tomatoes) - €5.80

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 cheeselet and grilled Maltese bread spread with a tomato paste - €18.50

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 - €6.80

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

INSALATA TAT-TONN FRISK (F/S) - Fresh tuna salad with olives, pickled onions, capers, and tomatoes with a vinaigrette dressing €13.50

SOPPA / SOUP

ALJOTTA (F/CS/S) - Traditional fish soup with rice €10.95

GHAGIN / 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 - €12.90, Main Course - €14.90

GHAĠIN 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 - €12.90, Main Course - €14.90

LINGWINI BIL-KLAMARI (C/S/F/MS) - Linguini with calamari, marrows, tomatoes, a hint of chilli and fresh herbs Starter - €14.50, Main Course - €16.50

RAVJUL TA' L-IRKOTTA (C/E/S/M/CY/V) - Ricotta ravioli with a tomato, garlic and basil sauce Starter - €12.50, Main Course - €14.50

GHAĠIN ISMAR BIL-BRUNĠIEL (C/S/M/V) - Whole wheat rigatoni with aubergine, marjoram, walnuts, and grated sheep's cheese 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 - €10.80

IT-TIENI PLATT / MAIN COURSE

QARABAGHLI MIMLI (C/S/M/V) - Marrows stuffed with rice, tomato sauce, olives, capers and served on a sheep's cheese sauce - €16.50

HUT FRISK SKOND IS-SAJDA (F/S) - Fresh fish - Take a look at our daily offering on display

SPNOTTA MIXWIJA (C/F/S) - Grilled fillets of fresh sea bass, with an olive and raisin tapenade - €22.50

TONN MIXWI BIZ-ZALZA PIKKANTI (F/S/CY) - Fillet of fresh tuna, seared pink and served with a traditional salsa of roasted tomatoes, capers, parsley, marjoram and lemon juice -t €22.95

KLAMARETTI FIT-TAĠEN (MS/S/F) - Pan-seared baby calamari with garlic, tomatoes, white wine, marjoram, a hint of chili and lemon juice - €25.50

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

FENEK IMTEKTEK (S/CY/M) - Rabbit pan-fried with garlic, then slow-braised with celery, onions, red wine, bay leaf, thyme, and peas - €26.95

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 - €26.50

BRAĠJOLI (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 - €22.95

FLETT TAL-MAJJAL MOQLI (S/C) - Pan seared pork fillet with pan-fried marrows - €22.50

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 - €3.90

PATATA MOQLIJA (S/C/V) - Chips - €3.90

INSALATA FRISKA (S/V) - Mixed leaf salad with tomatoes, olives, lemon and honey dressing - €3.90

HAXIX (S/V) - Seasonal vegetables - €3.90

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