

## FLAVOURS OF MALTA

TASTING MENU

To Share (Minimum 2 persons) - €32.50 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 KAPPUNATA** (G/S/V) - Grilled Maltese bread spread with Kappunata (little aubergine chunks cooked with onion, capers, olives, and tomatoes)

### HOT MIZE

**FRITTURI TAL-QARABAGHLI** (G/E/M/S/V) - Tasty fritters made with zucchini, capers, peppered sheep's cheeslet , thyme and marjoram

**GAMBLI U MAKKU MOQLI** (F/S/G/CS) - Deep fried shrimps and whitebait, served with a wedge of lemon

### IT-TIENI PLATT / MAIN COURSE

**SPNOTT MIXWI** (F/S) - Grilled fillets of seabass served with an olive and raisin tapenade

**PULPETTI TAC-CANGA** (G/E/S/M/CY) - Beef patties flavoured with pecorino cheese, garlic and thyme, simmered in red wine

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

### ĦELU / DESSERT

**MQARET BIL-GĦASEL** (G/S/N) - Date fritters drizzled with honey

## DIPS

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

**ARJOLI** (G/F/S) - Made with crushed galletti, garlic, tomato paste and anchovies - €6.50

**BIGILLA BIL-FELFEL** (S/V) - Traditional paste made of dried fava beans, garlic, oil, vinegar, and a hint of chili - €5.85

**RIKOTTA** (M/V) - Fresh local ricotta, mint, and lemon zest - €5.85

**TADAM IMQADDED** (G/S/V) - Sun-dried tomato and marjoram - €6.50

**TRIO OF DIPS** – Choose three dips from the above - €16.50

## L-EWWEL PLATT / STARTERS

**PULPETTI TAC-CANGA** (G/E/S/M/CY) - Beef patties flavoured with pecorino cheese, garlic and thyme, simmered in red wine - €9.25

**KRUSTINI BL-IMBARRAZ** (G/S/V) – Grilled Maltese bread spread with tomato paste and topped with cannellini beans, mint, olives, capers, parsley and local extra virgin olive oil - €6.50

**KRUSTINI KAPPUNATA** (G/S/V) – Grilled Maltese bread spread with kappunata (little aubergine chunks cooked with onion, capers, olives, and tomatoes) - €6.50

**PLATT MALTI** (G/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 - €20.50

**FRITTURI TAL-QARABAGHLI** (G/E/M/S/V) - Tasty fritters made with zucchini, capers, peppered sheep's cheeslet , thyme and marjoram - €6.95

**TOQLIJA TAL GAMBLI, MAKKU U KLAMARI** (F/S/G/CS) - Deep fried shrimps, whitebait and calamari served with a wedge of lemon - €10.95

**ZALZETT TA’ MALTA MIXWI** (N/S) – Grilled traditional Maltese pork and coriander seed sausage - €8.25

**ĠBEJNA MOQLIJA** (G/S/E/M/V) - Deep-fried fresh peppered sheep’s cheeselet - €7.95

**FWIED TAL-FENEK MOQLI** (M/S) – Rabbit liver fried in garlic, simmered with thyme, orange juice and zest - €10.95

## INSALATI / SALADS

**INSALATA BIL-ĠBEJNA** (G /M/N/V) - Peppered fresh sheep’s milk cheese, barley, pickled peppers, capers, olives, tomatoes, and walnuts - €14.50

**INSALATA TAT-TIĠIEĠ** (S/M) - Grilled boneless chicken thighs with roast pumpkin, mixed leaves, local Pecorino cheese with a thyme and garlic dressing - €14.50

## SOPPA / SOUP

**ALJOTTA** (F/CS/S) - Traditional fish soup with rice - €11.95

**KAWLATA** (S/CY) - A hearty Maltese soup made with smoked pork shank, potatoes, celery, carrots and cabbage - €10.95

## GHAGIN / PASTA

**SPAGETTI BIZ-ZALZA TAL-FENEK** (M/G/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 - €14.85, Main Course - €16.85

**GĦAĠIN GRIEG** (G/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 - €14.75, Main Course - €16.75

**LINGWINI BIL-KLAMARI** (G/S/F/MS) - Linguini with calamari, marrows, tomatoes, a hint of chilli and fresh herbs. Starter - €16.50, Main Course - €18.50

**RAVJUL TA' L-IRKOTTA** (G/E/S/M/CY/V) - Ricotta ravioli with a tomato, garlic and basil sauce. Starter - €14.50, Main Course - €16.50

**FROĠA TAT-TARJA BIZ -ZALZETT MALTI** (G/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 - €12.50

## IT-TIENI PLATT / MAIN COURSE

**QARABAGHLI MIMLI** (G/S/M/V) - Marrows stuffed with rice, tomato sauce, olives, capers and served on a sheep’s cheese sauce - €18.75

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

**SPNOTTA MIXWIJA** (G/F/S) - Grilled fillets of fresh sea bass, with an olive and raisin tapenade - €24.50

**KLAMARETTI FIT-TAĠEN** (MS/S/F) - Pan-seared baby calamari with garlic, tomatoes, white wine, marjoram, a hint of chili and lemon juice - €27.40

**KOXOX TAT-TIĠIEĠ** (G/S) - Grilled boneless chicken thighs with kappunata (little aubergine chunks cooked with, onions, capers, olives, and tomatoes) - €20.95

**FENEK IMTEKTEK** (S/CY/M) - Rabbit pan-fried with garlic, then slow-braised with celery, onions, red wine, bay leaf, thyme, and peas - €28.50

**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 - €26.50

**BRAĠJOLI** (S/M/G/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 - €24.50

**WARDIET TAL-MAJJAL** (S) - Grilled pork cheeks served with sauteed cabbage, red onion and plum chutney - €25.50

**XIKEL TAL - HARUF IL - FORN** (S/M/CY) – Slow-braised lamb shank with vegetables, white wine and herbs served with mashed potatoes - €25.50

*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/G/V) - Chips - €3.90

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

**ĦAXIX** (S/V) - Seasonal vegetables - €3.90