

## TASTING MENU

€32.50 PER PERSON, MINIMUM 2 PERSONS

### 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

#### PULPETTI TAL-HUT (G/E/S/F)

Fresh fish, potatoes, capers and mint fritters

#### 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 TAĊ-ĊANGA (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

### HELU / DESSERT

#### MQARET BIL-GHASEL (G/S/N)

Date fritters drizzled with honey

## DIPS

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

<b>ARJOLI (G/F/S)</b> Made with crushed galletti, garlic, tomato paste and anchovies	<b>€6.95</b>
<b>BIGILLA BIL-FELFEL (S/V)</b> Traditional paste made of dried fava beans, garlic, oil, vinegar, and a hint of chili	<b>€6.20</b>
<b>RIKOTTA (M/V)</b> Fresh local ricotta, mint, and lemon zest	<b>€6.40</b>
<b>TADAM IMQADDED (G/S/V)</b> Sun-dried tomato and marjoram	<b>€6.95</b>
<b>TRIO OF DIPS</b> Choose three dips from the above	<b>€18.00</b>

## L-EWWEL PLATT / STARTERS

<b>PULPETTI TAĊ-ĊANGA (G/E/S/M/CY)</b> Beef patties flavoured with pecorino cheese, garlic and thyme, simmered in red wine	<b>€9.75</b>
<b>KRUSTINI KAPPUNATA (G/S/V)</b> Grilled Maltese bread spread with kappunata (little aubergine chunks cooked with onion, capers, olives, and tomatoes)	<b>€6.80</b>
<b>PLATT MALTI (G/S/N/M)</b> 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	<b>€22.00</b>
<b>TOQLIJA TAL-GAMBLI, MAKKU U KLAMARI (F/S/G/CS)</b> Deep fried shrimps, whitebait and calamari served with a wedge of lemon	<b>€12.50</b>
<b>ZALZETT TA' MALTA MIXWI (N/S)</b> Grilled traditional Maltese pork and coriander seed sausage	<b>€8.60</b>
<b>ĠBEJNA MOQLIJA (G/S/E/M/V)</b> Deep-fried fresh peppered sheep's cheeselet	<b>€8.60</b>
<b>FWIED TAL-FENEK MOQLI (M/S)</b> Rabbit liver fried in garlic, simmered with thyme, orange juice and zest	<b>€11.50</b>
<b>PULPETTI TAL-HUT (G/E/S/F)</b> Fresh fish, potatoes, capers and mint fritters	<b>€6.95</b>
<b>TONN IMMARNAT (F/S/G)</b> Fresh tuna tartare flavoured with capers, olives, tomato paste, and fermented chilli served with grilled Maltese bread	<b>€10.50</b>

### 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.

(G) - Gluten (CS) - Crustaceans (E) - Eggs (F) - Fish (P) - Peanuts (S) - Soya (M) - Milk (N) - Nuts (CY) - Celery (MD) - Mustard (SE) - Sesame (MS) - Molluscs (V) - Vegetarian

## INSALATI / SALADS

<b>INSALATA BIL-ĠBEJNA (G /M/N/V)</b> Peppered fresh sheep's milk cheese, barley, pickled peppers, capers, olives, tomatoes, and walnuts	<b>€14.90</b>
<b>INSALATA TAT-TIĠIEĠ (S/M)</b> Grilled boneless chicken thighs with pickled peppers, mixed leaves, dried peppered sheep's cheeselet with a thyme and garlic dressing	<b>€14.90</b>
<b>INSALATA TAT-TONN (G/F/S)</b> Fresh tuna salad with mixed leaves, olives, capers, tomatoes served with grilled Maltese bread and a vinaigrette dressing	<b>€14.90</b>

## SOPPA / SOUP

<b>ALJOTTA (F/CS/S)</b> Traditional fish soup with rice	<b>€12.80</b>
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## GĦAĠIN / PASTA

<b>SPAGETTI BIZ-ZALZA TAL-FENEK (M/G/S/CY)</b> 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	<i>Starter Course</i>	<b>€15.50</b>
	<i>Main Course</i>	<b>€17.50</b>
<b>GĦAĠIN GRIEG (G/S/M/CY)</b> 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	<i>Starter Course</i>	<b>€15.50</b>
	<i>Main Course</i>	<b>€17.50</b>
<b>LINGWINI BIL-KLAMARI (G/S/F/MS)</b> Linguini with calamari, marrows, tomatoes, a hint of chilli and fresh herbs	<i>Starter Course</i>	<b>€16.95</b>
	<i>Main Course</i>	<b>€18.95</b>
<b>RAVJUL TA' L-IRKOTTA (G/E/S/M/CY/V)</b> Ricotta ravioli with a tomato, garlic and basil sauce	<i>Starter Course</i>	<b>€14.95</b>
	<i>Main Course</i>	<b>€16.95</b>
<b>FROĠA TAT-TARJA BIZ -ZALZETT MALTI (G/E/S/M/N)</b> 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		<b>€12.95</b>

## KONTORNI / SIDE DISHES

<b>PATATA L-FORN (S/V)</b> Roast potatoes with garlic, thyme, fennel seeds and olive oil	<b>€4.20</b>
<b>PATATA MOQLIJA (S/G/V)</b> Chips	<b>€4.20</b>
<b>INSALATA FRISKA (S/V)</b> Mixed leaf salad with tomatoes, olives, lemon and honey dressing	<b>€4.50</b>

## IT - TIENI PLATT / MAIN COURSE

*Main courses are served with roast potatoes*

<b>QARABAGHLI MIMLI (G/S/M/V)</b> Marrows stuffed with rice, tomato sauce, olives, capers and served on a sheep's cheese sauce	<b>€19.80</b>
<b>HUT FRISK SKOND IS-SAJDA (F/S)</b> Fresh fish - Take a look at our daily offering on display	
<b>SPNOTTA MIXWIJA (G/F/S)</b> Grilled fillets of fresh sea bass, with an olive and raisin tapenade	<b>€25.00</b>
<b>KLAMARETTI FIT-TAĠEN (MS/S/F)</b> Pan-seared baby calamari with garlic, tomatoes, white wine, marjoram, a hint of chili and lemon juice	<b>€27.80</b>
<b>FENEK IMTEKTEK (S/CY/M)</b> Rabbit pan-fried with garlic, then slow-braised with celery, onions, red wine, bay leaf, thyme, and peas served with a glazed carrot	<b>€28.70</b>
<b>FALDA MIXWIJA BIZ-ZALZA HADRA (S)</b> Grilled flank steak with a rough salsa of mint, parsley, marjoram, red chili, capers, anchovies, garlic, red wine vinegar and olive oil served with charred onions	<b>€27.50</b>
<b>BRAĠJOLI (S/M/G/E)</b> 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 served with charred onions	<b>€24.95</b>
<b>TIĠIEĠA FGATA (G/S/N/M)</b> Pot roasted chicken thighs, with onions, lemon, marjoram and coriander seeds served with sauteed broccoli	<b>€21.50</b>
<b>TONN MIXWI BIZ-ZALZA PIKKANTI (F/S)</b> Fillet of fresh tuna, seared pink and served with a traditional salsa of roasted tomatoes, capers, parsley, marjoram and lemon juice	<b>€24.95</b>

### ZINGLA HUT - €39.00 per person, minimum 2 persons

#### FISH PLATTER TO SHARE

**ARJOLI** – made with crushed galletti, garlic, tomato paste and anchovies

**PULPETTI TAL-HUT** - Fresh fish, potatoes, capers and mint fritters

**MASKLI** – Mussels cooked in white wine, garlic and parsley with a hint of chilli

**KLAMARETTI FIT-TAGEN** – Pan-seared baby calamari with garlic, tomatoes, white wine, marjoram, a hint of chilli and lemon juice

**PIXXISPAD MIXWI** – Grilled swordfish

**TONN MIXWI** – Grilled fillet of fresh tuna

**PATATA L-FORN** - Roast potatoes with garlic, thyme, fennel seeds and olive oil

**ZALZA HADRA** – Rough salsa of mint, parsley, marjoram, anchovies, red chilli, capers, garlic, olive oil and red wine vinegar

**ZALZA PIKKANTI** - Traditional salsa of roasted tomatoes, capers, parsley, marjoram and lemon juice