IL - FENKATA

• RABBIT TASTING MENU •

€36.00 PER PERSON, MINIMUM 2 PERSONS

ARJOLI • TOMATO PASTE AND GARLIC DIP • **(G, S, F)**
Made with crushed galletti, garlic, tomato paste and anchovies

ŻAQQ TAL FENEK • RABBIT BELLY • **(M, CY)**
Pan-fried rabbit belly simmered in white wine, garlic and thyme

PULPETTI TAL-FENEK • RABBIT MEATBALLS • **(G, M, CY)**
Tasty fritters made with slow cooked rabbit, potatoes,
grated cheese and served with a pea sauce

SPAGETTI BIZ-ZALZA TAL-FENEK • SPAGHETTI RABBIT • **(M, G, 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

FENEK IMTEKTEK • TRADITIONAL RABBIT • **(CY, M)**
Rabbit pan-fried with garlic, then slow-braised with celery, onions,
red wine, bay leaf, thyme, and peas, served with a glazed carrot

PATATA L-FORN • ROAST POTATOES •
Golden roast potatoes with garlic, thyme, fennel seeds, and extra virgin olive oil

MQARET BIL-GĦASEL • DATE FRITTERS • **(G, S, N)**
Crispy date fritters, drizzled with honey

• TASTING MENU •

€35.00 PER PERSON, MINIMUM 2 PERSONS

COLD MIZE

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

BIGILLA BIL-FELFEL • FAVA BEAN DIP •
Traditional paste made from dried fava beans, garlic, oil, vinegar, and a hint of chilli

RIKOTTA • RICOTTA AND LEMON DIP • **(M)**
Fresh local ricotta with mint and lemon zest

KRUSTINI KAPPUNATA • MALTESE BRUSCHETTA • **(G)**
Grilled Maltese bread topped with Kappunata (small aubergine chunks
cooked with onion, capers, olives, and tomatoes)

HOT MIZE

PULPETTI TAL-ĦUT • FISH PATTIES • **(G, F)**
Fresh fish, potatoes, capers and mint fritters

TOQLIJA TAL-GAMBLI U KLAMARI
• DEEP-FRIED SHRIMPS & CALAMARI • **(G, CS, MS, F)**
Crispy deep-fried prawns and calamari, served with a fresh wedge of lemon

IT-TIENI PLATT • MAIN COURSE

SPNOTT MIXWI • GRILLED SEA BASS • **(F)**
Grilled fillets of seabass served with an olive and raisin tapenade

PULPETTI TAĊ-ĊANGA • BEEF PATTIES • **(E, M, CY)**
Beef patties flavoured with pecorino cheese, garlic, and thyme, simmered in red wine

PATATA L-FORN • ROAST POTATOES •
Golden roast potatoes with garlic, thyme, fennel seeds, and extra virgin olive oil

ĦELU • DESSERT

MQARET BIL-GĦASEL • DATE FRITTERS • **(G, N)**
Crispy date fritters, drizzled with honey

Dear Guest,

Let the local stories unfold
through the flavours brought
to you from our homes,
honoured by generations,
tested by time.

The freshest ingredients
from Maltese land and the sea
come together in traditional recipies
to allow you experience
the true taste of Malta today.

gululu
KĊINA MALTIJA

GULULU KCINA MALTIJA

@GULULURESTAURANT

gululu
KĊINA MALTIJA

FOOD MENU

• DIPS •

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

ARJOLI • TOMATO PASTE AND GARLIC DIP • (G, F) — €7.50
Prepared with crushed Galletti biscuits, garlic, anchovies, and rich tomato paste

BIGILLA BIL-FELFEL • FAVA BEAN DIP • — €6.85
Traditional paste made from dried fava beans, garlic, oil, vinegar, and a hint of chilli

RIKOTTA • RICOTTA AND LEMON DIP • (M) — €6.95
Fresh local ricotta with mint and lemon zest

TADAM IMQADDED • SUN-DRIED TOMATO DIP • (G, N) — €7.50
Sun-dried tomato and marjoram

TRIO OF DIPS — €19.25
Choose any three dips from the above selection

L-EWWEL PLATT • STARTERS •

KRUSTINI KAPPUNATA • MALTESE BRUSCHETTA • (G) — €7.25
Grilled Maltese bread topped with Kappunata (small aubergine chunks cooked with onion, capers, olives, and tomatoes)

ĠBEJNA MOQLIJA — €9.25
• FRIED LOCAL CHEESELET • (G, E, M)
Deep-fried fresh peppered sheep's cheeselet

ZALZETT TA' MALTA MIXWI • MALTESE SAUSAGE • — €9.25
Grilled traditional Maltese pork and coriander seed sausage

PULPETTI TAL-ĦUT • FISH PATTIES • (G, F) — €8.50
Fresh fish, potatoes, capers and mint fritters

TONN IMMARINAT • TUNA TARTARE • (G, F) — €10.95
Fresh tuna tartare, flavoured with olives, tomato paste, fresh mint, and fermented chilli, served with grilled Maltese bread

QARNIT BIT-TEWM • OCTOPUS IN GARLIC • (MS, F) — €13.95
Tender pan-fried octopus with garlic, olives, parsley, mint, marjoram, and extra virgin olive oil

TOQLIJA TAL-GAMBLI U KLAMARI — €13.95
• DEEP-FRIED SHRIMPS & CALAMARI • (G, CS, F, MS)
Crispy deep-fried prawns & calamari, served with a wedge of lemon

MASKLI • MUSSELS • (MS, F) — €14.85
Mussels simmered in white wine, garlic, and parsley, with a touch of chilli

PLATT MALTI • MALTESE PLATTER • (G, M) — €23.95
A traditional Maltese platter with bigilla (dried fava bean paste), Kappunata (small aubergine chunks cooked with onions, capers, olives, and tomatoes), grilled Maltese pork and coriander seed sausage, fresh local peppered sheep's cheeselet, and grilled Maltese bread spread with tomato paste

FWIED TAL-FENEK MOQLI • RABBIT LIVER • (M) — €11.95
Rabbit liver fried in garlic, simmered with thyme, orange juice & zest

ŻAQQ TAL FENEK • RABBIT BELLY • (M, CY) — €10.50
Pan-fried rabbit belly simmered in white wine, garlic and thyme

PULPETTI TAĊ-ĊANGA • BEEF PATTIES • (E, M, CY) — €10.55
Beef patties flavoured with pecorino cheese, garlic, and thyme, simmered in red wine

INSALATI • SALADS •

INSALATA TAT-TONN FRISK • TUNA SALAD • (N, F) — € 16.50
Seared pink tuna, served on a bed of mixed leaves with pomegranate, orange segments, black olives, pickled fennel, and toasted almonds, all tossed in a carob dressing

INSALATA BIL-ĠBEJNA — €15.25
• SHEEP'S CHEESELET SALAD • (G, M, N)
Fresh peppered sheep's milk cheese with barley, pickled peppers, capers, olives, tomatoes, and walnuts, tossed in a honey and extra virgin olive oil dressing

INSALATA TAT-TIĠIEĠ • CHICKEN SALAD • (G) — €15.95
Grilled boneless chicken thighs with pickled mixed peppers, tomatoes, basil, broad beans, and Maltese bread croutons, tossed in a fresh lemon dressing

SOPPA • SOUP •

ALJOTTA • FISH SOUP • (CS, CY, F) — €13.50
Traditional fish soup served with rice

GĦAĠIN • PASTA •

SPAGETTI BIZ-ZALZA TAL-FENEK — *Starter* €16.00 / *Main* €19.00
• SPAGHETTI RABBIT • (M, G, 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

LINGWINI BIL-KLAMARI — *Starter* €18.00 / *Main* €20.00
• LINGUINE CALAMARI • (G, CY, MS, CS, F)
Linguine with calamari, marrows, tomatoes, a hint of chilli and fresh herbs

RIGATONI BIL-QARNIT — *Starter* €18.00 / *Main* €20.00
• RIGATONI OCTOPUS • (CY, MS, G, F)
Rigatoni with tender slow-cooked octopus, tomatoes, garlic, raisins, chilli, and fresh herbs

RAVJUL TA' L-IRKOTTA — *Starter* €15.85 / *Main* €17.85
• RICOTTA RAVIOLI • (G, E, S, M, CY)
Ricotta-filled ravioli served with a tomato, garlic, and basil sauce

RIGATONI BIZ-ZALZETT MALTI (G, M) — *Starter* €15.95 / *Main* €17.95
• RIGATONI WITH MALTESE SAUSAGE •
Rigatoni with Maltese sausage, garlic, fennel seeds, fresh parsley, a touch of chilli, and pecorino cheese

FROĠA TAT-TARJA BIZ -ZALZETT MALTI — €13.85
• TYPICAL FRIED PASTA • (G, E, M)
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

COVER CHARGE OF €1.50 PER PERSON

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 Vegetarian Vegan Fish, Seafood

IT-TIENI PLATT • MAIN COURSE •

Main courses are served with roast potatoes

ĦUT FRISK SKOND IS-SAJDA — PRICED BY WEIGHT
• FRESH FISH OF THE DAY • (F)
Take a look at our daily offering on display

QARABAGĦLI MIMLI • STUFFED MARROW • — €20.95
Stuffed marrows with rice, tomato sauce, olives, and capers, served on a creamy sheep's cheese sauce

TONN MIXWI BIZ-ZALZA ĦADRA — € 25.95
• GRILLED TUNA • (F)
Seared pink tuna fillet with cannellini beans, capers, and olives, served with a rustic herb salsa of mint, parsley, marjoram, red chilli, anchovies, garlic, red wine vinegar, and olive oil

SPNOTTA MIXWIJA • GRILLED SEA BASS • (F) — €25.95
Grilled fillets of fresh sea bass, with an olive and raisin tapenade

KLAMARETTI FIT-TAĠEN — €28.55
• SEARED BABY CALAMARI • (MS, F)
Pan-seared baby calamari with garlic, tomatoes, white wine, marjoram, a hint of chilli, and lemon juice

FENEK IMTEKTEK • TRADITIONAL RABBIT • (CY, M) — €29.50
Rabbit pan-fried with garlic, then slow-braised with celery, onions, red wine, bay leaf, thyme, and peas, served with a glazed carrot

BRAĠJOLI • BEEF OLIVES • (M, CY, E) — €25.95
Thin slices of tender beef rolled with a flavourful stuffing of finely chopped hard-boiled eggs, ham, parsley, garlic, and Parmesan cheese, simmered in a wine and onion gravy, served with charred onions

KOXOX TAT-TIĠIEĠ • CHICKEN THIGHS • (M) — €22.65
Tender pan-seared chicken thighs, marinated with garlic, thyme, and coriander seeds, finished in a sweet carob and honey sauce

GĦONQ TAL-MAJJAL • GRILLED PORK COLLAR • — € 24.50
Grilled pork collar with fried marrows, onions, fennel, and coriander seeds

FALDA MIXWIJA BIZ-ZALZA ĦADRA — €29.50
• GRILLED FLANK STEAK • (F)
Grilled flank steak with a rustic salsa of mint, parsley, marjoram, red chilli, capers, anchovies, garlic, red wine vinegar, and olive oil, served with charred onions

KONTORNI • SIDE DISHES •

PATATA L-FORN • ROAST POTATOES • — €4.50
Golden roast potatoes with garlic, thyme, fennel seeds, and extra virgin olive oil

PATATA MOQLIJA • POTATO CHIPS • (G) — €4.50

INSALATA FRISKA • FRESH SALAD • — €4.70
Fresh mixed leaves with tomatoes and olives, drizzled with a lemon and honey dressing