







Maltese & Grill

Dine Differently!

We follow good food hygiene practices in our kitchens but, due to presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item.

We advise you to speak to a member of staff if you have any food allergies or intolerances.

ANTIPASTI | APPETISERS

-  **Klamar moqli** *CONTAINS - CRUSTACEAN, FISH, SULPHITES* €14.50
Pan fried calamari | garlic | cherry tomatoes | basil | black olives
-  **Stuffat tal-bebbux** *CONTAINS - GLUTEN, CELERY* €11.50
Slow cooked local snails | dark beer | infused smoked ham hock | root vegetables
-  **Insalata Maltija** *CONTAINS - DAIRY, FISH, SOYA, CELERY* €10.00
Soft local goats' cheese | local bean dip | pickled shallots | sundried tomatoes | stuffed olives | caper berries | extra virgin olive oil
-  **Fwied tal-fenek moqli** *CONTAINS - GLUTEN, CELERY, SULPHITES* €12.00
Pan seared rabbit liver | garlic | marjoram | white wine | tomato and orange chutney | garlic | Maltese bread






L-EWWEL PLATT | STARTERS

-  **Spagetti bil-fenek** *CONTAINS - GLUTEN, CELERY, SULPHITES* €13.50
Spaghetti | pulled rabbit | peas | tomato sauce | marjoram | garlic
-  **Ravjul tal-irkotta** *CONTAINS - DAIRY, GLUTEN, CELERY, SULPHITES*  €10.50
Ricotta ravioli | tomato sauce | fresh basil | garlic
-  **Lingwini bil-qarnit** *CONTAINS - MOLLUSC, FISH, GLUTEN, SULPHITES* €14.50
Linguine pasta | octopus | anchovies | black olives | cherry tomatoes | fresh herbs | basil.
-  **Kusksu** *CONTAINS - EGG, GLUTEN, CELERY*  € 8.00
Maltese soup | root vegetables | broad beans | kusksu pasta | poached egg

Gluten free pasta available upon request


All pasta may be served as a main course portion at a supplement of €5.00

PLATTI EWLENIN | MAIN COURSE



-  **Fenek moqli** *CONTAINS – CELERY, SULPHITES* €22.50
Traditional pan-fried Maltese rabbit | majoram | garlic | peas | rabbit gravy
-  **Gurbell fil-forn** *CONTAINS – FISH, CELERY, SULPHITES* €27.00
Brown meagre fillet | orange crunchy fennel | white wine | fresh herbs | tomatoes | olives | caper berries
-  **Stuffat tal-laħam taż-żiemel** *CONTAINS – CELERY, SULPHITES* €23.50
Horse meat stew | red wine | thyme | onions | potatoes | tomatoes
-  **Bżar mimli**  €16.00
Stuffed peppers | rice | broad beans | diced pumpkin | leeks | parsley | vegan cheese

PLATTI EWLENIN MIXWIJIN | GRILLED MAIN COURSES

LAĦAM | MEAT CUTS

- Koxox tat-tigieg** €21.50
Prime grade boneless chicken thighs
-  **Kustilji tal-majjal lokali** €24.50
Local pork chops
- Rib-eye taċ-ċanga** €29.50
Graded Beef Rib-Eye
- Rib-eye taċ-ċanga USDA** €38.50
USDA Beef Rib-Eye
- Stejk Tomahawk** per 100g € 8.50
Tomahawk Beef *

ĦUT | FISH

-  **Tonn frisk lokali** *CONTAINS – FISH* €26.50
Fresh local tuna **
-  **Pixxispad frisk lokali** *CONTAINS – FISH* €23.50
Local swordfish
- Spnott mixwi** *CONTAINS – FISH* €29.00
Grilled whole seabass (400g/450g)
- Ħut frisk** *CONTAINS – FISH* D.M.P
Fresh fish*

* price based on weight and seasonality

** depends on market availability



IXWI MAL-ĦBIEB | COOK YOUR OWN SKEWERS

OUR SPECIALITY INTERACTIVE SECTION - Hibachi tabletop grills will be brought to your table for you to enjoy grilling the skewers to your taste.

-  **Qarnit** CONTAINS – MOLLUSC, FISH €24.50
Chargrilled octopus (3pcs)
-  **Gambli ta' Malta** CONTAINS – CRUSTACEAN, FISH €33.50
Local prawns (3pcs)
-  **3 tipi ta' zalzett** CONTAINS - SOYA, CELERY, SULPHITES, MUSTARD €22.50
Local trio of sausage (pork, chicken and lamb)
- Ċanga** CONTAINS - DAIRY, GLUTEN, SOYA, SUPHITES €28.50
Soya and butter basted beef (3pcs)
- Ħaxix u gobon** CONTAINS - DAIRY, CELERY  €19.00
Vegetables and halloumi (3pcs)

KONTORNI | SIDES




- Insalata friska** € 2.50
Mixed salad leaves | cherry tomatoes | onions | olives
- Ħaxix mixwi** CONTAINS – CELERY € 3.00
Grilled seasonal vegetables
-  **Bżar biz-zalza tat-tadam** CONTAINS – CELERY, SULPHITES € 3.00
Roasted peppers | tomato pulp | capers | olives | fresh herbs
- Patata moqlija bil-qoxra** € 3.00
Skin on fries
-  **Patata fil-forn** CONTAINS – CELERY € 3.00
Roasted Maltese sliced potatoes with fennel seeds



ZLAZI | SAUCES

- Zalza tal-bżar** CONTAINS – DAIRY, MUSTARD  € 2.00
Pepper sauce
- Zalza barbikju** CONTAINS – GLUTEN, SOYA, CELERY, SULPHITES, MUSTARD  € 2.00
House BBQ sauce
- Zalza tal-faqqieġ** CONTAINS – DAIRY, MUSTARD,  € 2.00
Mushroom cream sauce
-  **Zalza tal-kappar** CONTAINS – SOYA, CELERY, SULPHITES  € 2.00
Olive, caper and tomato dressing

TAT-TFAL | KIDS' OPTIONS

- Popcorn tat-tigieġ** *CONTAINS – EGG, DAIRY, FISH, CEREAL, SOYA, CELERY, SULPHITES, MUSTARD* € 9.00
Crisp Chicken Popcorn with BBQ mayo dipping sauce and fries
- Pulpetti żgħar tal-patata u tal-ħut** *CONTAINS – EGG, DAIRY, FISH, GLUTEN, CELERY, MUSTARD* € 9.00
Mini Rösti and Fish Bites with lemon scented mayo dipping sauce
- Għaġin biz-zalza tat-tadam** *CONTAINS – EGG, DAIRY, GLUTEN*  € 9.50
Tagliatelle with plain tomato sauce and Parmesan cheese

HELU | DESSERTS

-  **Trifle Malti** *CONTAINS – SOYA, PEANUTS, NUTS, DAIRY, GLUTEN* € 7.00
Chocolate and vanilla custard complimented with a homemade peach compote and local cream
-  **Imqaret bil-ġelat tal-vanilla** *CONTAINS - PEANUTS, NUTS, EGG, DAIRY, GLUTEN* € 6.00
Traditional date fritter served with vanilla ice-cream
- Kejk tal-ġellewż** *CONTAINS – PEANUTS, NUTS, EGG, DAIRY, GLUTEN* € 7.50
Hazelnut cake with banana cream and nut croquant
- Krema taċ-ċikkulata** *CONTAINS – PEANUTS, NUTS, EGG, DAIRY, GLUTEN* € 7.50
Chocolate and pistachio mousse served with 75% dark chocolate sauce
- Krema tal-frawli u lanġas** *CONTAINS – PEANUTS, NUTS, EGG, DAIRY, GLUTEN* € 7.50
Strawberry and pear mousse with light pear ganache and pear gel
- Torta tal-frott tal-passiflora u mango** *CONTAINS – PEANUTS, NUTS, EGG, DAIRY, GLUTEN* € 7.50
Passion fruit and mango tart with chocolate ganache and mango gel



Maltese produce and traditional dishes

The flag of Malta “Il-Bandiera ta' Malta” is a bicolour, with white in the hoist and red in the fly. A representation of the George Cross, awarded to Malta by George VI in 1942, is carried, edged with red, in the canton of the white stripe. The flag was first recognized in the May of 1952.



Vegan dish



Vegetarian dish