

Starters

Beef carpaccio, baby rucola salad,
Parmigiano Reggiano shavings and truffle oil

€9.50

Cumin crusted prawns, marinated globe artichoke
and celery salad, slow roasted Pachino tomatoes
and caper berry infused vinaigrette

€9.50

Local red prawn carpaccio,
Gozitan extra virgin olive oil and lemon

€10.00 LOCAL DISH

Aromatic duck, on pickled beetroot, Greek feta cheese
and homemade Mediterranean orange marmalade

€9.00

Thin slices of steamed octopus drizzled with olive oil,
scented with pink pepper corns and fresh dill vinaigrette

€9.00

Sautéed mussels & clams in white wine flavored
with peperoncino and fresh herbs

€14.50

Vegetarian Dish

Caramelized onion “Tarte Tatin”,
melted brie and balsamic reduction

€9.00

Soups

Broad bean soup with fresh 'Gbejna'
a traditional local cheeselet and roasted pine nuts

€7.00 LOCAL VEGETARIAN DISH

Aljotta, a typical fish and shellfish broth

€7.50 LOCAL DISH

Pasta & Risotto

Arborio risotto of cauliflower,
scented with cumin and chive mascarpone

€9.00 VEGETARIAN DISH

Homemade agnolotti filled with cottage cheese, pinenuts and
raisins, sautéed Sicilian plum tomatoes and baby spinach leaves

€10.00 VEGETARIAN DISH

Potato gnocchi, sautéed prawns, roasted pumpkin
and wild mushroom velouté

€9.50

Fresh garganelli pasta, sautéed Maltese sausage,
wilted rucola and fresh mint leaves

€8.50

Our signature dish, fresh fettuccine lobster and
prawns, and prepared flambé at your table

€19.50

+

Fish and Seafood

Searched swordfish on grilled asparagus flavored
with mandarin and fresh thyme butter

€17.50

Fresh fish in season, marinated in rosemary and garlic,
chorizo and borlotti bean stew flamed at your table

€22.00

Pan fried sea bass, set on caramelized parsnips and
sweet potatoes with a Barolo wine reduction

€19.50

King prawns, grilled or sautéed in garlic butter accompanied
with wild long grain rice flavored with fresh coriander oil

€19.50

Whole fresh lobster, steamed or grilled
with a garlic butter sauce

€45.00

Daily selection of fresh fish and crustacea, cooked to
your liking, grilled, steamed or 'al cartoccio'

MARKET PRICE APPROX €20.00 FOR 300 GRAMMES

+

Meat and Poultry

Grilled fillet of New Zealand beef, braised leeks,
gremolata and juniper berry sauce

€21.50

Two hours braised local pork belly on aubergine
and lime mash and grilled spicy calamari

€16.50

Grilled veal cutlet, crushed potatoes, artichokes and sage jus

€19.50

Roasted rack of baby lamb, marinated lemon zest,
sautéed porcini mushrooms and spinach leaves

€21.00

Chicken leg filled with figs, chicken liver and chestnuts,
steamed broccoli and apple chutney

€14.00

Side Orders

Mixed Leaf Salad with Citrus Dressing €3.90

Sauté of Spinach with Garlic and Cream €4.40

Rocket Leaves with Balsamic Dressing and Parmigiano €4.00

WHILE ALL PRICES ARE INCLUSIVE OF VAT, SERVICE CHARGE IS LEFT AT YOUR DISCRETION.

COVER CHARGE €2.00. MINIMUM CHARGE €14.00.

PLEASE INFORM OUR STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.

Maltese Set Menu

Balbuljata

*An old traditional Maltese onion, tomato and egg recipe,
cottage cheese and Djerba bean salsa*

Broad Bean Soup

with fresh local goats cheese

Stuffat Taz-Zalzett Malti

A Maltese sausage and potato stew in an appetizing tomato sauce

Torta Tal-Marmurat

*Chocolate and almond tart accompanied with ‘
’Helwa’ a traditional nougat ice cream*

€34.90

Fish Set Menu

A Selection of Mediterranean Seafood Antipasti

Aljotta

A traditional fish and shellfish broth

Seafood Platter

Consisting of fresh fish, grilled octopus, calamari, prawns, mussels and clams

A Trio of Sorbets

€80.00 FOR 2 PERSONS