

ANTIPASTI & TAPAS

MARINATED KALAMATA OLIVES (v) OLIVES MARINATED IN GARLIC AND HERBS	€4.50
ONION BHAJI (v) ONIONS FRIED IN BATTER AND SPICES SERVED WITH TZATSIKI SAUCE	€8.00
VEGETABLES TEMPURA (v) BATTERED VEGETABLES SERVED WITH CURRY MAYO	€8.50
HUMMUS FRITTERS (v) FRIED DOUGH STUFFED WITH HUMMUS SERVED WITH TAHINI AND BASIL VELOUTE	€8.00
MUSHROOMS ARANCINI (v) MUSHROOMS AND THYME RICE BALLS SERVED WITH GORGONZOLA SAUCE	€8.00
GBEJNIET AND BIGILLA (v) TRADITIONAL PEPPERED CHEESELETS AND BEAN DIP	€5.50
FIORI DI ZUCCA, BOCCONCINI DI MELANZANE FRITTI ZUCCHINI FLOWERS STUFFED WITH MOZZARELLA & ALICI, AUBERGINES FRIED IN BATTER	€8.50
TRIO OF DIPS A SELECTION OF THREE DIFFERENT DIPS SERVED WITH FRIED BREAD AND BISCUITS	€12.00
BEEF CARPACCIO THIN SLICES OF BEEF DRIZZLED WITH LEMON JUICE AND EXTRA VIRGIN OIL WITH SALAD LEAVES AND GRANA SHAVINGS	€12.50
CURED DUCK SLICES OF DUCK DRIZZLED WITH A FRESH HOMEMADE LEMON CURD AND BEETROOT CRISPS	€12.50
BATTERED SAUSAGE VEAL AND PARMESAN CHEESE SAUSAGE SERVED WITH PORT SAUCE AND CARROT PUREE	€10.50
RABBIT PIE TRADITIONAL RABBIT STEW PIE SERVED WITH THYME SAUCE	€10.50
LAMB SPRING ROLL PASTRY STUFFED WITH LAMB SERVED WITH MINT MAYO SAUCE	€10.50
CHICKEN SFINEG FRIED CHICKEN, ONIONS, MUSHROOMS SERVED WITH HICKORY SAUCE	€12.50
SHRIMP TEMPURA BATTERED SHRIMPS SERVED WITH PRAWN MAYO SAUCE	€10.50
HOME MADE FISH CAKES BREADED FISH SERVED WITH ROASTED LEMON MAYO	€11.50
CALAMARI FRITTI BATTERED CALAMARI SERVED WITH TARTAR SAUCE	€13.50
SALMON CARPACCIO THIN SLICES OF SALMON DRIZZLED WITH LEMON, HONEY AND EXTRA VIRGIN OIL SERVED WITH SALAD LEAVES	€12.50
MERLUZZ SFINEG FRIED COD FILLETS SERVED WITH TARTAR SAUCE	€10.50
24 MONTHS OLD PARMIGIANO REGGIANO (v) 100G AGED PARMIGIANO REGGIANO SERVED WITH NUTS AND HONEY	€9.50
GORGONZOLA CHEESE (v) 100G GORGONZOLA SERVED WITH HOME-MADE FRUIT CHUTNEY	€9.50
OVEN BAKED BRIE (v) DRIZZLED WITH HONEY AND SERVED WITH SALAD LEAVES	€10.50

PLATTERS (SERVES 2)

CHEESE BOARD (v) A SELECTION OF FIVE DIFFERENT CHEESES, DIP, NUTS, HOME-MADE FRUIT CHUTNEY AND WATER BISCUITS	€18.00
CURED MEATS A SELECTION OF FIVE DIFFERENT CURED MEATS, DIP, NUTS AND WATER BISCUITS	€18.00
MALTESE PLATTER PEPPERED GOAT CHEESELETS, MALTESE SAUSAGE, MARINATED OLIVES, CAPERS, SUNDRIED TOMATOES, BUTTER BEANS AND BIGILLA	€19.50
CHARCUTERIE MIXED PLATTER FOUR TYPES OF CHEESES, FOUR TYPES OF CURED MEATS, TWO DIPS, NUTS, FRUITS, HONEY AND WATER BISCUITS	€23.50
HOT FOOD PLATTER DUCK SPRING ROLLS, PULLED PORK BITES, CHICKEN PAKORA, CHICKEN DRUMSTICKS, BEER BATTERED ONION RINGS, JALAPENO PEPPERS, NACHOS BITES, FRIES, BBQ SAUCE, SWEET CHILLI SAUCE	€25.00

SALADS

AVOCADO AND BRIE CHEESE SALAD (v) MIXED LETTUCE, CHERRY TOMATOES, BLACK EYED BEANS AND ITALIAN DRESSING	€13.50
HERRING SALAD SALAD LEAVES, CHERRY TOMATOES, ORANGE SLICES, CAPERS, PICKLED ONIONS AND BASIL DRESSING	€13.50

PASTA

PAPPARDELLE MALTESE SAUCE MALTESE SAUSAGE, SUNDRIED TOMATOES, ONIONS, GOAT CHEESE AND CREAM	€15.50
RISOTTO GAMBERI PRAWNS, ASPARAGUS AND FRESH PRAWN BISQUE	€16.00
GNIOCCHI VONGOLE POTATO GNIOCCHI SERVED WITH FRESH VONGOLE SAUCE	€16.00

MAIN COURSES

BIL- GUNGLIEN BAKED MALTESE BREAD DOUGH STUFFED WITH PORK, RICOTTA AND OREGANO SPRINKLED WITH SESAME SEEDS	€14.50
HOME MADE SPECIAL BURGER BEEF PATTY, RED LEICESTER CHEESE, MUSHROOM SAUCE AND FRIES	€14.50
ROASTED PORK BELLY SLOW COOKED PORK BELLY WITH THYME JUS	€18.50
PAN SEARED BARBARY DUCK DUCK BREAST WITH RED WINE AND BALSAMIC SAUCE	€18.50
PAN FRIED RED SNAPPER RED SNAPPER FISH FILLET SERVED WITH VONGOLE AND FISH VELOUTE'	€19.50