



Menu

Nenu l-Furnar

Carmel Debono, magħruf aktar bħala Nenu, twieled fil-ħamsinijiet. Nenu tgħalliem is-sengħa ta' furnar mingħand missieru u qraba oħra l-ħobża tradizzjonali Maltija, kif ukoll il-ftira.

L-imħabba u l-passjoni li għandu Nenu lejn is-sengħa tiegħu, inkluż kif jaħmi ġieghlitu jtejjeb il-forn tiegħu f'Hal Qormi. Il-viżjoni li għandu Nenu tal-kċina lokali għandha l-ikel tradizzjonali Malti bħala l-fulkru. L-impenn ta' Nenu biex iħares ir-riċetti u l-mod kif kienu jsajru u jieklu missirijietna fil-passat, wassluh biex joħloq dik l-esperjenza ta' ikel f' **NENU THE ARTISAN BAKER**, li din tagħti ġieħ lill-ikel tradizzjonali Malti msajjar f'forn antik ta' madwar mitt sena.

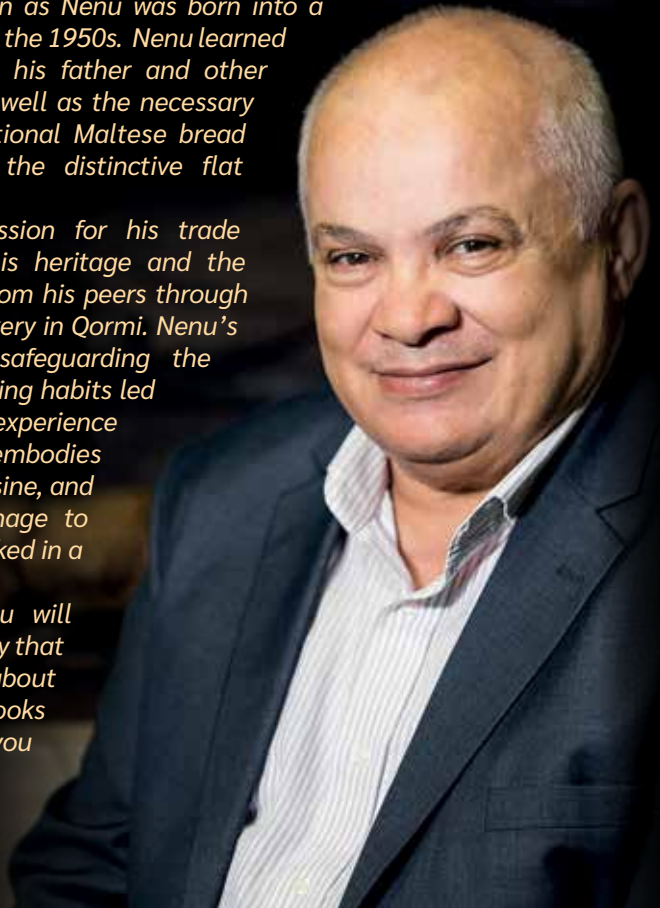
Nenu jittama li tapprezza dan il-vjaġġ kulinarju li ser jipprezentalek l-Artisan Baker, u jistenna bil-herqa li jerga jarak mill-ġdid fil-futur.

Nenu the Artisan Baker

Carmel Debono, known as Nenu was born into a family of Qormi bakers in the 1950s. Nenu learned the baker's trade from his father and other close relatives skills, as well as the necessary for producing the traditional Maltese bread (Ħobża tal-Malti) and the distinctive flat bread (ftira).

*Nenu's love and passion for his trade made him safeguard his heritage and the artisan skills acquired from his peers through improvements at his bakery in Qormi. Nenu's commitment towards safeguarding the recipes and the past eating habits led him to create an eating experience at **NENU THE ARTISAN BAKER** that embodies the heritage of local cuisine, and unashamedly pays homage to traditional local food baked in a 100-year-old oven.*

Nenu hopes that you will enjoy the culinary journey that the Artisan Baker is about to give you, and he looks forward to hosting you again in the future.



L-ewwel platt Starters

Ġbejna friska tal-ħalib tan-nagħaġ 🍷 🌿

€8.50

Ġbejna friska, servuta bit-tadam, żebbuġ immarinati iswed u aħdar, basal aħdar, insalata, ħabaq u sugu tal-ħarrub

Fresh Sheep's milk cheeselet

Fresh sheep's milk cheeselet, tomatoes, marinated green & black olives, spring onions, salad leaves, basil & carob dressing

Xiklun mixwi 🌿 🍷 🍴 🌿 🍷 🍴 🌿

€5.50

Bezzun tal-Malti mixwi, kapunata, tadam, żebbuġ, kappar, basal u ħwawar friski

Toasted Maltese bread

Toasted Maltese bread, caponata, tomato, olive, capers, onions, fresh herbs

Bebbux fiz-zalza ta' Nenu 🌿 🍷 🌿 🍴 🍷 🍴

€7.50

Bebbux imsajjar fiz-zalza tat-tadam mhawra, u ħobż tal-Malti.



Local snails in Nenu's special sauce

Snails cooked in an aromatic tomato sauce & served with Maltese bread

Fwied tal-fenek moqli 🌿 🍴 🌿 🍷

€7.50

Fwied tal-fenek moqli, pruna, anizett, grejvi tal-fenek, bużbież fil-meraq tač-čitru u krostati bit-tewm

Fried rabbit liver

Fried rabbit liver, prunes, anisette, rabbit gravy, citrus pickled fennel & garlic crostini

Žaqq tal-majjal ta' Malta 🍷 🍴 🍴 🌿 🍷

€7.50

Žaqq tal-majjal ta' Malta moħmija bil-mod u glajżjata bl-ghasel, purè tat-tuffieħ, ġhads marinat u ġbejna tal-bżar

Maltese-grown Pork Belly

Local slow-roasted honey glazed pork belly, apple purée, marinated lentils & peppered cheeselet

Għal allergeni ara l-aħħar paġna
For allergens check last page

Għal tnejn min-nies To share between two persons

Platt tipiku Malti



€16.00

Bigilla, tadam imqadded, żebbuġ mimli, fażola bajda mill-kbira mmarinata, zalzett Malti, basal tal-pikles, kapunata, ġbejniet tal-bżar, kunserva ħelwa tat-tadam, żejt taż-żebbuġa, galletti u ħobż tal-Malti

Typical Maltese platter

Bigilla (Djerba-bean dip), sun-dried tomatoes, stuffed olives, marinated butter beans, Maltese sausage, pickled onions, caponata, peppered sheep's milk cheeselet, sweet tomato purée, olive oil, Maltese water-biscuits & bread

Insalati Salads

Pixxispad fuq il-grilja



€13.50

Pixxispad mixwi, fażola bajda mmarinata, tadam imqadded, kappar, żebbuġ, basal, weraq tal-inslata, mħawwra bil-meraq tal-lumi u n-nagħniegħ

Grilled Swordfish steak

Grilled swordfish, marinated white beans, sundried tomatoes, capers, olives, onions, salad leaves, lemon & mint dressing

Ċiċri u ġbejniet tal-bżar



€12.50

Insalata taċ-ċiċri u tal-ġbejniet tal-bżar, tadam imqadded, ġidra tal-bużbież fil-hall, basal aħdar u weraq tal-insalata, mħawwrin bil-merqtux

Peppered cheeselets and chickpeas

Chickpea & peppered cheeselet salad, sun-dried tomatoes, pickled fennel, spring onions, salad leaves & marjoram dressing

Brunġiela mixwija,



€10.50

servuta bil-ġulepp tal-ħarrub, ġewż imkisser, tamal taċ-ċappa

Grilled aubergine,

served with carob syrup, crushed walnuts and a date pāte

Għagin Pasta

Spagetti biz-zalza tal-fenek



€9.50

Spagetti biz-zalza tal-laħam tal-fenek, tadam u l-piżelli.

Tista tordna iktar biċċiet tal-fenek (+€2.80 'il biċċa)



Spaghetti with rabbit sauce

Spaghetti with slow cooked rabbit meat, tomato sauce, green peas. Add rabbit pieces (+@€2.80 price per piece)

Spagetti bil-qarnit



€10.50

Spagetti bl-istuffat tal-qarnit – żebbuġ, kappar, tadam u naghniegh frisk.

Spaghetti with octopus sauce

Spaghetti with Maltese octopus stew, olives, capers, tomatoes and fresh mint

Ravjul tal-ġbejniet



€10.50

Ravjul tal-ġbejniet, zalza tat-tadam u l-ħabaq u ġbejniet tal-bżar maħkuka



Ravioli stuffed with sheep's milk cheeselets

Sheep cheese ravioli, tomato-basil sauce, grated and peppered cheeselets

Lażanja biz-zalzett tal-Malti



€9.50

Lażanja biz-zalza taz-zalzett tal-Malti u bil-krema tal-gobon tal-moghża.

Maltese-sausage Lasagne

Lasagne with Maltese sausage ragù & local goat's cheese cream.

Rigatoni biz-zalza



€8.50

Rigatoni biz-zalza tad-tadam, kappar u żebbuġ

Rigatoni with sauce

Rigatoni with tomato sauce, capers and olives

Jekk trid porzjon ta' platt principali +€5.50

For main course portions +€5.50

Noffru għagin mingħajr glutina +€2.00

We offer gluten-free pasta +€2.00

Ftajjar Tradizzjonali Maltin

Traditional Maltese Ftajjar

Ta' Nenu 🌿 🍷 🌱

€12.50

Ftira bl-ghagina tal-hobż tal-Malti bit-tadam imqadded, żebbuġ iswed, ġbejniet tal-bżar maħkuka, basal, zalzett tal-Malti, kappar, sagħtar u ġunġlien.

Maltese bread dough topped with sundried tomatoes, black olives, grated peppered Maltese cheeselet, onions, Maltese sausages, capers, thyme and sesame seeds.



Ta' Ġorġ ir-Raġel 🌿 🍷 🌱

€12.50

Ftira bl-ghagina tal-hobż tal-Malti bil-patata, biċċiet tal-majjal, irkotta, ful, bajd imħabbat, klin frisk u ġunġlien.

Maltese bread dough topped with potatoes, pork belly strips, ricotta, broad beans, beaten eggs, fresh rosemary and sesame seeds.

Karmni s-Sultana 🌿 🍷 🌱

€12.50

Ftira bl-ghagina tal-hobż tal-Malti bil-patata mqatta' irqiqa, tadam, incova, basal, kappar, żebbuġ, naghniegħ frisk, żerriegħa tal-bużbież u ġunġlien.

Maltese bread dough topped with thin sliced potatoes, tomatoes, anchovies, onions, capers, olives, fresh mint, fennel and sesame seeds.

Ta' Żeppi ċ-Ċirwilla 🌿 🍷 🌱

€12.50

Ftira bl-ghagina tal-hobż tal-Malti bil-patata mqatta' irqiqa, ċanga l-forn, tadam, tewm, tursin frisk u ġunġlien.

Maltese bread dough topped with thin sliced potatoes, roast beef, tomatoes, garlic, fresh parsley and sesame seeds.

Tal-Baldas 🌿 🍷 🌱

€12.50

Ftira bl-ghagina tal-hobż tal-Malti bil-biċċiet tat-tiġieġ, tadam, basal, salvja friska, żebbuġ iswed, żejt taż-żebbuġa u ġunġlien.

Maltese bread dough topped with sliced chicken, tomatoes, onions, fresh sage, black olives, olive oil and sesame seeds.

Fra Ġużepp



€12.50

Ftira bl-għaġina tal-ħobż tal-Malti bil-qarabagħli, brunġiel, basal, bżar aħdar, tadam, ġbejniet, tewm, żebbuġ iswed, kappar, nagħniegħ frisk, żejt taż-żebbuġa u ġunġlien.

Maltese bread dough topped with marrows, aubergines, onions, green peppers, tomatoes, local cheeselets, garlic, black olives, capers, fresh mint, olive oil and sesame seeds.

Anġla l-Furnara



€13.50

Ftira bl-għaġina tal-ħobż tal-Malti bl-istuffat tal-fenek, piżelli, patata mqatta' irqiqa u ġunġlien.

Maltese bread dough topped with rabbit stew, peas, thin sliced potatoes and sesame seeds.

Ta' Karmnu l-Bidija



€13.50

Ftira bl-għaġina tal-ħobż tal-Malti biż-żaqq tal-majjal, zalzett tal-Malti, grejvi, patata mqatta' irqiqa u ġunġlien.

Maltese bread dough topped with pork belly, Maltese sausage, gravy, thin sliced potatoes and sesame seeds.



Il-ftajjar kollha jinħmew f'forn tradizzjonali u għaldaqstant idumu madwar 20 minuta.

All ftajjar are baked in a traditional oven so it takes about 20 minutes.

Ingredjenti addizzjonali

Ingredjenti veġitarjani +€1.50 għal kull ingredjent.

Ingredjenti tal-laħam u tjur +€2.50 għal kull ingredjent.

Extra toppings

Vegetables +€1.50 for each ingredient.

Meat and poultry +€2.50 for each ingredient.

Platti Principali Main Courses

Gurbell moqli 🍖🌿🍷

€22.50

Gurbell mtektek fit-taġen, bil-bużbież, ħwawar friski, u zalza tat-tadam bil-kappar u ż-żebbuġ

Pan-fried brown meagre

Pan-fried brown meagre fillet, crispy fennel, fresh herbs, tomato, olive & caper salsa

Qarnita mixwija 🍖🌿🍷🍤

€23.00

Qarnita mixwija bit-tewm, zalza tat-tadam bil-bżar aħmar u nġhanieġh frisk

Blistered octopus

Blistered octopus, garlic, spiced red pepper-tomato sauce, fresh mint

Laħam taż-żiemel (ta' Nenu) 🍖🌿🍷

€18.50

Laħam taż-żiemel fil-grejvi tal-inbid aħmar bis-sagħtar

Ta' Nenu braised horse meat

Ta' Nenu braised horse meat in red wine thyme gravy



Xikel tal-majjal bil-ġulepp tal-ħarrub 🍖🌿🌿🍷

€20.00

Xikel tal-majjal igglejżjat bil-ġulepp tal-ħarrub, msajjar bil-mod fil-birra lokali u l-ħwawar.

Carob-glazed pork shank 🍖🌿🌿🍷

Carob-glazed pork shank, slow cooked in local beer & herbs.

Fenek tradizzjonali Malti 🍖🌿🍷

€18.00*

Fenek tradizzjonali Malti moqli bit-tewm, u bil-grejvi tal-pizelli ratba. *Fenek sħiħ €40.00

Traditional Maltese Rabbit fried in garlic 🍖🌿🍷

*Traditional Maltese fried rabbit in garlic, rabbit gravy with garden peas. *Whole rabbit €40.00*



Tiġieġa żgħira l-forn

€18.00

Tiġieġa żgħira dissussata l-forn bil-klin u għasel ta' Malta

Roasted spring chicken

Roasted boneless chicken with rosemary & Maltese honey

Braġolun tal-Vitella f'zalza la Maltija

€21.50

Braġolun tal-Vitella biz-zalzett Malti, mimli bil-ġbejniet friski u bajd iebes, fiz-zalza tat-tadam mħawra la Maltija

Wrapped veal loaf in a Maltese sauce

Wrapped veal loaf with Maltese sausage & fresh cheeselet stuffing, hard-boiled egg in traditional Maltese-flavoured tomato sauce.

Majjal ta' Malta għal tnejn min-nies

€48.50

Xikel tal-majjal igglejżjat, żaqq tal-majjal imsajjra bil-mod u zalzett Malti l-forn



Maltese-pork platter for two persons

Glazed pork shank, slow cooked pork belly, roasted Maltese sausage

Bżar mimli

€16.50

bir-ross, full, tadam żgħir, basal aħdar u ħwawar friski ma ġidra tal-bużbież

Stuffed peppers

with rice, broad beans, cherry tomatoes, spring onions and fresh herbs with crispy fennel salad

Il-platti prinċipali kollha jisservew bil-patata

All mains are served with potatoes

Helu Desserts

Trifle Malti 🍰 🍌 🍌 🍌 🍌 🍌

€5.00

spanġ, kustard tal-vanilla u ċikkulata, krema friska u frott tal-istaġun

Maltese trifle

sponge, vanilla and chocolate custard, fresh cream and seasonal fruit

Imqaret bil-ġelat Malti 🍰 🍌 🍌 🍌 🍌 🍌

€5.50

għaġina tal-inbid moqlija bil-mili tat-tamal servuta ma' ġelat Malti



Date fritters with Maltese ice-cream

deep fried wine base dough with date filling, served with Maltese ice-cream

Semifreddo tal-ħelwa tat-Tork 🍰 🍌 🍌 🍌 🍌 🍌

€5.50

spanġ tal-vanilla, ġelat tal-ħelwa tat-Tork, krokantin taċ-ċikkulata, wafer u puré tal-frott

Halva semifreddo

layers of vanilla sponge, Halva parfait, crushed biscuits and chocolate crunch, fruit coulis

Pudina tal-ħobż bil-ġelat tat-tin 🍰 🍌 🍌 🍌 🍌 🍌

€4.75

Pudina tal-ħobż tradizzjonali Maltija, frott imqadded, kukudina, lewż, mohmija u servuta bil-ġelat tat-tin.

Traditional Maltese bread pudding served with fig ice-cream

Maltese bread pudding with dried fruit, cocoa powder, almonds, baked and served with fig ice-cream

Sinizza tradizzjonali bil-langas



€5.50

għagina sfiljurata, sponġ tal-vanilla, irkotta kelwa bil-biċċiet tal-langas u lewż



Traditional Maltese sinizza with pears

Puff pastry, vanilla sponge with sweet ricotta, almonds and pears

Torta tat-tuffiegh bil-ġelat tal-vanilla



€4.75

għagina ħelwa mili tat-tuffieħ imħawwar b'imsiemer tal-qronfol, bil-ġelat tal-vanilla u karamella

Apple-pie with vanilla ice-cream

sweet pastry dough, clove-spiced apple pie filling, vanilla ice-cream and caramel sauce

Ġelat u sorbet

Ġelat tal-vanilla

Ġelat taċ-ċikulata

Ġelat Malti

Ġelat tal-ħelwa tat-Tork

Ġelat tat-tin

Sorbet tal-lumi

Ice-cream or sorbet scoop €2.50

Vanilla ice-cream

Chocolate ice-cream

Maltese Ice-cream

Halva ice-cream

Fig ice-cream

Lemon sorbet

Għat-tfal

Kid's menu

Spagetti bil-ġobon u l-krema  €5.50
Spaghetti with cream & cheese

Ravjul tal-irkotta biz-zalza tat-tadam  €6.00
Ricotta ravioli with tomato sauce

Biċċiet tat-tigieġ bil-patata moqlija  €6.00
Chicken nugget schunks with fried potatoes

Biċċiet tal-ħut fl-isfineġ bil-patata moqlija  €6.00
Battered fish nuggets with fried potatoes

Ftira il-passju*  €7.50
 Ftira bl-ġhagina tal-ħobż tal-Malti biz-zalza tat-tadam u ġbejna maħkuka

Maltese bread dough topped with tomato sauce & maltes cheeselet
**named after a traditional children's game, played in quiet neighborhood streets*

F'każ ta' allergiji, dejjem tkellem mal-wejter
If you have a food allergy, please notify your server

Allergeni li fihom il-platti Dish allergens

 Glutina tal-qamħ
Wheat gluten

 Bajd
Eggs

 Lattosju
Lactose

 Ġewż tas-sigar
Tree Nuts

 Karawett
Peanuts

 Soja
Soya

 Lupina
Lupin

 Karfus
Celery

 Ġunġlien
Sesame Seeds

 Ħut
Fish

 Molluski
Molluscs

 Krustaċji
Crustaceans

 Mustarda
Mustard

 Dijossidu tal-kubrit
Sulphur Dioxide

 Platt vegan
Suitable for Vegans

 Platt veġetarian
Suitable for Vegetarians

 Rakkomandazzjoni
Recommendation