

Starters

Fresh Sheep's milk cheeselet, 🍴 🍷 🌿9.00
tomatoes, pickled red onions, dried figs, salad leaves & homemade carob balsamic dressing

Grilled aubergines 🍷 🍴 🌿10.50
with crushed walnuts, local greens, date pâté, olive oil & sundried-tomato vinaigrette

Breaded cauliflower-and-potato cakes 🍷 🍴 🌿8.50
with salad leaves & mint-lemon dressing

Aljotta

Traditional Maltese fish soup 🍷 🍴 🌿10.50
with white fish, garlic, tomatoes & potatoes, served with Maltese bread and a slice of lemon on the side

Snail stew 🍷 🍴 🌿8.50
in an aromatic tomato sauce, served with Maltese bread on the side

Toasted Maltese bread, 🍷 🍴 🌿7.25
caponata, tomatoes, olives, capers, spring onions & fresh herbs

Fried rabbit liver, 🍷 🍴 🌿10.75
prunes, anisette, rabbit gravy, citrus-pickled fennel & garlic crostina

Pork belly 🍴 🍷9.50
Slow-roasted honey-glazed pork belly, lentil- and-peppered-cheeselet salad & spiced apple purée

Maltese platter to share between two persons

🍷 🍴 🌿19.50
Bean dip, sun-dried tomatoes, stuffed olives, marinated butter beans, Maltese sausage, pickled onions, caponata, peppered sheep's milk cheeselet, sweet tomato paste, olive oil, water biscuits & Maltese bread

Pasta

Rigatoni with olives 🍷 🍴 🌿9.5015.00
and capers in a tomato sauce with basil & local extra virgin olive oil

Spaghetti with rabbit-meat sauce 🍴 🍷10.5016.00
slow cooked in local beer, and stewed in a tomato sauce with garlic & green peas. **Extra pieces of rabbit meat at €3.50 per piece**

Spaghetti with octopus 🍴 🍷12.5017.00
in a rich tomato sauce with olives and fresh mint

Ravioli stuffed with fresh sheep's milk cheeselets, 🍴 🍷11.5016.50
and served in a tomato sauce with basil, oil and grated dry cheeselets

Tagliatelle with rabbit liver 🍴 🍷11.5016.50
flamed in anisette, garlic, sage and creamy rabbit gravy

Lasagna with Maltese sausage ragù, 🍴 🍷10.5016.00
cream and goat's milk cheese

Dish allergens

🍷 Gluten 🍴 Eggs 🍴 Lactose 🍴 Tree Nuts 🍴 Peanuts 🍴 Walnuts 🍴 Lupin 🍴 Celery 🍴 Sesame Seeds 🍴 Fish 🍴 Crustaceans 🍴 Molluscs 🍴 Mustard 🍴 Sulphur Dioxide | 🍴 Vegetarian 🍴 Vegan

TA'NENU MENU

Traditional Maltese Ftajjar

Ta' Nenu 🍴 🍷13.50
Baked Maltese bread dough topped with sundried tomatoes, black olives, Maltese cheeselets, artichoke hearts, Maltese pork sausage, fresh tomatoes, thyme & sesame seeds

Ta' Ġorġ ir-Rajel 🍴 🍷14.00
Baked Maltese bread dough topped with baked potatoes, local fresh ricotta cheese, peppered cheeselets, slow-cooked pork belly, broad beans, beaten eggs, fresh rosemary & sesame seeds

Karmni s-Sultana 🍴 🍷13.50
Baked Maltese bread dough topped with Maltese cheeselets, fresh tomatoes, baked potatoes, anchovies, onions, capers, olives, fresh mint, sesame & fennel seeds

Ta' Żeppi ċ-Ċirwilla 🍴 🍷13.75
Baked Maltese bread dough topped with carob-glazed roast beef, baked potatoes, tomatoes, garlic, fresh parsley & sesame seeds

Fra Ġużepp 🍴 🍷13.50
Baked Maltese bread dough topped with homemade traditional caponata, Maltese cheeselets, fresh mint, sesame seeds & local extra virgin olive oil

Ta' Karmnu l-Bidija 🍴 🍷13.50
Baked Maltese bread dough topped with slow-cooked pork belly and Maltese sausage, gravy, baked potatoes & sesame seeds

Tal-Baldas 🍴 🍷13.75
Baked Maltese bread dough topped with roasted chicken pieces, tomato sauce, Maltese cheeselets, onions, fresh sage, green peppers, local honey & sesame seeds

Ftira Qassata Anġla l-Furnara (partly closed ftira) 🍴 🍷15.00
Maltese ftira purse pie stuffed with rabbit stew, green peas, Maltese cheeselets, baked potatoes & sesame seeds

Ftira Qassata taż-Żiemel (partly closed ftira) 🍴 🍷15.50
Maltese ftira purse pie stuffed with slow-cooked horsemeat, Maltese cheeselets, sundried tomatoes, onions, potatoes, sesame & fennel seeds

Extra toppings

Vegetables +€1.50 for each ingredient.
Meat & poultry +€2.50 for each ingredient.

Main Courses

Meagre fish 🍴 🍷24.50

Pan-fried brown meagre fish served with crispy pickled fennel, cherry tomatoes, spring onions & basil-flavoured olive oil

Grilled swordfish 🍴 🍷23.50
spiced red pepper-and-tomato sauce, olives, capers, fresh herbs & lemon dressing

Rabbit fried 🍴 🍷20.50
in garlic and served in a rabbit gravy with green peas
Whole rabbit price €46.50

Ta' Nenu braised horsemeat 🍴 🍷19.50
in a red wine and thyme gravy

Roasted boneless spring chicken 🍴19.50
with rosemary & local-honey glaze

Slow-cooked pork shank, 🍴 🍷22.50
braised in local beer, carob syrup & spices

Wrapped veal olives 🍴 🍷22.50
stuffed with Maltese sausage, cheeselets & boiled egg in a traditional Maltese spiced tomato sauce

Local pork platter

for two persons 🍴 🍷46.50
Glazed pork shank, slow-cooked pork belly & roasted Maltese sausage

Fried rabbit and braised horse meat 🍴 🍷23.50
Duo of rabbit fried in garlic in a rabbit gravy with green peas, and braised horse meat a red wine and thyme gravy

Ribeye 🍴29.00
Carob-glazed grilled ribeye steak served with roasted seasonal vegetables & thyme butter

A caponata vegetable mix, 🍴 🍷18.00
with aubergines, artichoke hearts and basil, topped by a sundried tomato crust, and baked to perfection

All main courses are served with roasted potatoes.

Kids' menu

Spaghetti with cream and cheese 🍴6.75

Ricotta ravioli topped with tomato sauce 🍴6.75

Chicken nuggets with fries 🍴6.75

Battered fish nuggets with fries 🍴6.75

Ftira l-passju 🍴6.75
Baked Maltese bread dough topped with tomato sauce and mozzarella

Desserts

Trio of Maltese desserts 🍴6.75
Maltese trifle, honey finger and a marbled tart

Maltese date-filled pastry 🍴6.75
with a wine-based dough with date filling, served with Maltese ice cream

Traditional Maltese bread pudding, tal-Ġirbi, 🍴6.75
served warm with a Maltese-bread-crust based cream

Apple-and-cherry crumble, 🍴6.75
served with vanilla ice-cream

Pear-and-ricotta delight, 🍴6.75
served with a citrus coulis

Lemon-and-almond cream slice 🍴6.75
on a biscuit-crumble base

Ice-cream and sorbet (2 scoops)5.00
Maltese ice-cream 🍴 🍷

Vanilla ice-cream 🍴

Chocolate ice-cream 🍴

Halva ice-cream 🍴 🍷

Fig ice-cream 🍴 🍷

Lemon sorbet

If you have a food allergy, please notify your server