

L-Ewwel Platti ~ Starters

Antipasti ~ Hors D'Oeuvres

1. **Mizet ta' Antipasti Maltin**
A choice of Bean Paté, Sun Dried Tomatoes, Sausages, Cheeselets, Pickled Onions, Octopus, Mussels, Prawns, etc.
2. **Bebbux fil-Qoxra bl-Aljoli**
Maltese Farmhouse Snails with a Garlic Sauce
3. **Faqqiegh bit-Tewm, Krema u Brandy(V)**
Mushrooms in Garlic, Fresh Cream and Brandy
4. **Platt bl-Isfinej ta' l-Inçova, Pulpetta tal-Bakkaljaw u Frittura tal-Makku**
A Platter with Anchovy Puffs, Cod Balls and a Whitebait fritter
5. **Fwied tal-Fenek go Qoffa tal-Għaġina**
Sautéed Rabbit Liver served in a puff pastry basket
6. **Insalata tal-Qarnit fit-Tewm, Inbid u Tursin**
Octopus salad in wine, garlic and parsley

Għażla tal-Antipasti ~ Platters to Share

3 choices from the above starters
(min. 2 persons ~ price per person)
A presentation of all the above starters
(min. 4 persons ~ price per person)

Soppa ~ Soups

7. **Kusksu bil-Ful (V)**
Thick Pasta and Bean Soup
8. **Soppa taz-Zunnarija (V)**
Carrot, Orange and Ginger Soup
9. **Brodu tal-Qarabagħli**
Broth with Marrows stuffed with herbal Minced Beef and Pasta Stars
10. **Soppa ta' l-Armla (V)**
Widow's Soup: Cauliflower, Potato & Pea Soup with a Poached Egg and a Maltese Cheeselet
11. **Aljotta Friska**
Fish and Garlic Soup with Fresh Shellfish

Għaġin ~ Pasta Dishes

12. **Ravjul 'Stil Antik' tad-Dar (V)**
Home-made Ricotta Ravioli in a Tomato & Basil Sauce
13. **Spagetti biz-Zalza tal-Fenek**
Spaghetti with a rich Rabbit Sauce
14. **Timpana**
Traditional Baked Macaroni Pie in Puff Pastry with Minced Beef, Chicken Liver, Eggs and Pecorino Cheese
15. **Froġa tat-Tarja u Ġbejna Moqlija**
Crispy fine Spaghetti Timbale in Cheese, Bacon, Eggs and Parsley with a creamy Saffron sauce and a Crunchy Goat's Cheese in Breadcrumbs with a Cranberry sauce
16. **Linguine bil-Frott tal-Bahar**
Linguine pasta tossed with a variety of fresh sea fruit

Any of the above as Main Course - extra charge

It-Tieni Platti ~ Main Courses

Hut ~ Fish

17. **Hut Frisk tal-Ġurnata**
Fresh Fish of the Day on or off the bone, Grilled, Steamed, Al Cartoccio (Oven Baked) or Al Sale (Salt Baked)
18. **Pixxispad Mixwi jew biz-Zalza Pikkanti**
Swordfish Grilled or Braised in a Tomato, Olive, Caper, Garlic and Herbal Sauce
19. **Stuffat tal-Qarnit bir-Ross**
Octopus Stew cooked with Walnuts & Sultanas, served with plain boiled Rice
20. **Klamar Mimli, Klamarretti Mixwija u Linguine bil-Inka tal-Klamar**
Baked Squid stuffed with tentacles, olives & basil, fried baby Squid & Linguine Pasta with Cuttlefish ink
21. **Salamun bl-Aljoli**
Tranche of fresh Salmon flavoured with Sesame Seeds, filled with a Garlic and Sundried tomato paste
22. **Gambli Imperjali Friski ta' Malta**
Fresh Giant Prawns served on a bed of Rice with Seafood, Tomatoes, Onions and Garlic
23. **Awwista Mhawwra jew Mixwija**
Rock Lobster with Fish Veloute, Cream, Cognac and Grated Cheese or Grilled with Garlic Butter served on a bed of Rice with Seafood, Tomatoes and Garlic
24. **Platt ta' Hut Frisk u Frott tal-Bahar**
A mixed platter of Fresh Fish and various Shellfish

Tjur, Kaçça u Fniek ~ Fowl & Game

25. **Fenek Moqli fl-Inbid u t-Tewm**
Traditional Rabbit in Wine and Garlic
26. **Stuffat tal-Fenek ta' Marija**
House Speciality ~ Stewed Rabbit in Ta' Marija sauce
27. **Fenek Mimli b'Zalza tal-Frott u Port**
Baked Boneless Rabbit filled with Rabbit Liver, Pistachios, Walnuts and Rice served with a fruity Port Wine sauce
28. **Sidra Friska tat-Tiġieġa Mimlija**
Fresh Chicken breast filled with Maltese sausages, creamy cheese & chives and a Maltese cheeselet
29. **Sidra tal-Papra Mhawwra bil-Port, bil-Pruni, Laring u Pistaçça**
Duck Breast sautéed in Butter and Herbs, served in a rich Port Wine Sauce with Prunes, Oranges & Pistachios
30. **Summien Immarinat u Ross Mhawwar**
Marinated Quails (boneless) served with a Mushroom, Parmesan, Sage & Thyme Risotto

It-Tieni Platti kollha jinkludu

Patata fil-Forn jew Moqlija u Haxix jew Insalata Friska

All Main Courses are inclusive of Baked or Fried (fresh) Potatoes and Maltese Vegetables or Mixed Salad

Laham ~ Meats

31. **Braġjoli u Zalzett Malti**
Beef Olives & Maltese sausages in a Tomato, Peas and Basil Sauce
32. **Laham fuq il-Fwar**
Steamed Garlic, Parsley and Lemon flavoured, battered Prime Fillet of Beef
33. **Haruf bil-Hwawwar fi Sfolja Fina**
Tender Pot Roasted Shoulder of Lamb baked in a puff Pastry parcel filled with a Sage and Onion stuffing, served with a Mint, Mushroom and Dijon Mustard sauce
34. **Filet tal-Majjal Mimli bl-Ispinaci f' Zalza tal-Mustarda u Bzar**
Bread Crusted Pork fillets, filled with Spinach and Pine Nuts, served in a Mustard and fresh Pepper sauce

L-iStejks Famużi tal- 'Whisper'

The Famous 'Whisper' Steaks (since 1964)

35. **Filet ta`-Ċanga**
Chargrilled Prime cut of Fillet
36. **Filet stil Diane**
Steak Diane sautéed in Butter, Garlic, Chives & Tarragon, Mustard, Mushrooms, Demi-glace & Cognac
37. **Filet ta`-Ċanga bil-Bzar, Krema u Cognac**
Fillet Steak stuffed with Fresh Peppercorns, sautéed in a creamy Pepper and Cognac sauce
38. **Rib-Eye Stejk Friska**
Chargrilled Fresh Prime Irish Rib-Eye Steak served with a Grilled Tomato and Garlic Butter
39. **Farmhouse T-Bone Stejk**
Chargrilled Prime Irish T-Bone Steak
40. **Il-Porterhouse Stejk**
Chargrilled Prime Irish Porterhouse Steak (Bone in ~ 800 gr) served with a Jacket Potato and mushrooms
41. **Ix-Chateaubriand (għal 2 persuni)**
Chateaubriand: Chargrilled Double Prime cut of Fillet, served with a creamy Bernaise Sauce (for 2 persons)

Side orders Mushrooms or Fried Onions

Platti Ohra Tradizzjonali

Other Traditional Maltese Dishes

42. **Brunġiel, Qarabaghli u Bzar Ahdar Mimlijin u Msajrin il-Forn**
Oven baked Stuffed Aubergines with Mince Meat & Bacon, Marrows with Chicken and Cheddar Cheese & Green Peppers with Rice, Tuna and Anchovies
43. **Platt Veġetarjan tal-Istaġun (V)**
Vegetarian Platter with a variety of fresh Vegetables of the Day, steamed and stir fried
44. **Il-Platt Ta' Marija**
A Mixed Platter of Ta' Marija popular dishes (Fried Rabbit, Beef Olives and Octopus)

Helu ~ Sweets and Desserts

45. **Ghażla ta' Ġelati u Granita Varjati**
Choice of flavoured Home made Ice Cream & Sorbets
46. **Ghażla ta' Helu tal-Ġurnata**
Choice from the Sweet Trolley
47. **Imqaret bl-Ghasel Malti u Helat tan-Nanna**
Traditional Fried Date Fritters with Maltese Honey and Traditional Ice Cream
48. **Brownie taċ-Ċikkulata u Ġelat tal-Vanilla bl-Ghasel Malti**
Hot Chocolate Brownie with Vanilla Ice Cream & Honey

Ġobon ~ Cheese

49. **Ghażla ta' Ġobnijiet Varjati**
Choice of various Cheeses from the Trolley

Menu Fiss Set Menu

Brusketta, Bigilla u Żebbuġ Mimli
Toasted Maltese Bread with Tomato, Onion, Garlic and Basil Mix, Dried Bean Pate & Stuffed Olives

*

Spaghetti biz-Zalza tal-Fenek
Spaghetti with a rich Rabbit Sauce

Jew ~ Or

Ghażla tas-Soppa tal-Ġurnata
Choice of Soup of the Day

Jew ~ Or

Ravjul 'Stil Antik' tad-Dar
Home made Ricotta Ravioli in a Tomato and Basil Sauce

**

Fenek Moqli fl-Inbid u t-Tewm
Traditional Rabbit in Wine and Garlic

Jew ~ Or

Braġjoli u Zalzett Malti
Beef Olives & Spicy Maltese Sausages

Jew ~ Or

Huta Friska tal-Ġurnata biz-Zalza taż-Żebbuġ u Kappar
Fillet of Fresh Fish of the Day served with a Olive, Caper, Tomatoes and Garlic Sauce

Patata Friska fil-Forn jew Moqlija u Haxix jew Insalata
Baked or Fried Fresh Potatoes & Vegetables or Salad

Ghażla ta' Helu tal-Ġurnata jew Ghażla ta' Ġobon
Choice from the Sweet Trolley or Cheese Board

kull persuna /per person

** Cover Charge: per person **

*** Prices include 18% VAT ***

**** Service Charge not included ****