

- STARTERS -

PULLED HBEJZA

Garlic, cheesy baked (V) €6.95

CHILLED AVOCADO SHOT

Avocado shot, hanged yoghurt, crushed chillies with a crispy tortilla cracker (V) €5.50

TOASTED XIKLUN

Plum tomatoes, hand-picked olives, red onion with local olive oil drizzle (V) €6.50

CALABRESE FLAT BREAD

Roma tomatoes, gorgonzola melt and Kalamata olives €8.75

BEEF CARPACCIO

Seared beef carpaccio with thyme, crispy rucola, radish, cracked pepper, dried cherry tomatoes and lime oil infusion €8.75

INVOLTINI

Zucchini wrapped involtini with Taleggio, local fresh ricotta and pine nuts, grilled artichokes and topped with corn salsa (V) €8.75

BUFFALO MOZZARELLA

Buffalo mozzarella, Cantaloupe melon, aged speck, reduced star anise drizzle €8.95

CEVICHE OF WILD SEA BASS

Ceviche of Sea bass, grapefruit flesh, habanero chillies and fresh mint (GF) €8.25

MALTESE PLATTER (to share)

Marinated octopus, grilled in-house pork sausage, garlic beans, homemade stuffed olives, bigilla, toasted local fira bread with tuna, Sundried tomatoes, local peppered goat's cheese and galletti €25.00

- SALADS -

QUINOA PILAFF AND CAJUN CHICKEN

Local orange segments, chick peas, broad beans served with a minted yoghurt (GF) €12.75

NUTRIMENT

Fresh crumbled ricotta, crispy rucola, roasted pumpkin, grilled zucchini, crushed walnuts and local basil oil (GF) (V) €12.50

PRAWN AND AVOCADO

marinated peaches, toasted almonds and lime oil (GF) (DF) €13.75

GOAT'S CHEESE

Soft local goat cheeselets, marinated aubergines, local honey, grilled watermelon, toasted sesame seeds (V) (GF) €12.75

EARTH HOUR

Grilled zucchini, roasted pepperoni, red kidney beans and green lentils with a parsley extract (V) (DF) €12.50

- FRESH PASTA -

PACCHERI, FRESH BASIL, TOMATOES

Baby spinach, crumbled local ricotta, cracked pepper (V) €9.50

FETTUCINE AGLIO OLIO

Fettucine aglio e olio with clams, fresh chillies, anchovy crushed water biscuits and sun blushed tomatoes (DF) €9.75

GARGANELLI WITH CHICKEN

Garganelli with sautéed chicken, pancetta, porcini cream and parmeggiano slivers €9.75

SPAGHETTI RABBIT

Spaghetti chitarra with local rabbit ragout €9.75

SCALLOP AND PRAWN PANCIOTTI

Scallop and prawn panciotti with bisque essence, marjoram and basil €12.50

CASTELMAGNO CHEESE RAVIOLI

Castelmagno cheese risotto with chunky tomato fondue, roasted hazelnuts and picked pea shoots (V) €10.50

OCTOPUS RISOTTO

Stewed octopus risotto with Kalamata olives, hand-picked herbs and crispy caper berries (GF) €9.95

RISOTTO WITH MALTESE SAUSAGE

Maltese sausage, broad bean and oyster mushroom risotto with Grana Padano crackling (GF) €9.95

SAFFRON RISOTTO

Saffron risotto with zucchini, butternut squash, pea pods, crushed walnuts and truffle oil (V) (GF) €10.50

A supplement of €3.00 applies when ordering a main course portion

- MAIN COURSE -

CATCH OF THE DAY

Day's fresh line caught Mediterranean fish. Ask your server for the ideal preparation method of your choice market price

GRILLED BABY SWORDFISH

Grilled baby swordfish, black olives, red onions, caper berries, in-house basil oil (GF) (DF) €23.50

CHICKEN CAPRESE

Free range grilled chicken, melted mozzarella cheese, in-house basil pesto, basil crackling (GF) €19.75

VEAL LOIN

Crunchy Parmesan breaded veal loin with radish, sun blushed tomatoes and fresh herb salsa €24.50

BLACK ANGUS RIB EYE

Grilled, rubbed Black Angus rib eye, slow baked vine tomatoes, rucola and Grana slivers €25.75

LE BISTRO BURGER

Homemade Beef burger, a smoky brush, red onion relish, plum tomatoes, romaine lettuce, gherkin mayo dipping served with fries €13.50

BURGER TOPPINGS

Egg cooked sunny side up €1.00
Grilled streaky bacon €1.00
Apple wood cheese €2.50

BRAISED LAMB SHANK

Braised lamb shank in cabernet jus, fresh thyme sprigs, root vegetables and sweet potato puree €21.95

LAMB KOFTAS

Skewered lamb koftas, Cajun cous cous roasted almonds and dried apricots, drizzled Greek yoghurt €21.75

HONEY GLAZED DUCK BREAST

Local honey glazed duck breast with a sweet pea mash and fried tortilla €22.00

AUBERGINE SANDWICH

Aubergine sandwich with melted mozzarella, grana, baby spinach, braised in tomato ragout (V) €17.25

PORTOBELLO

Portobello mushroom and Roquefort cheese millefoglie, mange tout and spring onions (V) €18.75

(To Choose From)
Grilled vegetables / French fries
Baked potatoes / Fresh local market salad

- DESSERTS -

TARTUFO

A layer of 70% dark chocolate topped with 35% white chocolate mousse covered with chocolate fondant €4.95

COCONUT AND MANGO CHEESECAKE

with rich mascarpone cream and a hint of basil €4.95

CHOCOLATE AND MINT DELIGHT

Dark chocolate peppermint infused flourless sponge, light mint cream served with milk chocolate ice cream (GF) €4.95

RICH STICKY BROWNIE

Dark chocolate brownie cubes, banana and toffee middle topped with salted caramel, white chocolate cream €4.95

LEMON LAYERED CAKE

Lemon cake topped with strawberry and yoghurt cream €4.95

HONEY SHORT CAKE

Topped with pineapple curd and infused with thyme €4.95

IMQARET

Warm dates cooked with mandarin zest and anisette, wrapped in a crunchy dough served with Maltese ice cream €4.95

BLUEBERRY CHARLOTTE

Rolled sponge with white chocolate pannacotta and a blueberry compote centre €4.95

EAT WELL

WE TREAT FOOD ALLERGIES SERIOUSLY

Every effort is made to instruct our staff regarding the potential severity of food allergies. Therefore please inform your server which food cannot be consumed if you have any food allergies.

(V) Vegetarian Dishes
(GF) Gluten Free
(DF) Dairy Free

