

# BRIJU

## STARTERS

*(to share)*

Tuna Tzatziki

*Cucumber, mint, sumac, lemon*

Arayes Halloumi

*Garlic, coriander, lemon zest*

Mezzo Maniche Puttanesca

*Smoked ricotta, tapenade, basil*

## MAINS

*(choose one)*

Beef Tagliata

*Chard, salsa hadra*

Smoked Cauliflower

*Cauliflower velouté, vegetable fume bulgur wheat, romesco sauce, pine nuts*

Marinated Baby Squid

*Ras el hanout, citrus, olive oil, mint, tzatziki*

## SIDES

Roasted Maltese Potatoes

*Seasonal Vegetables*

*We pride in sourcing all our ingredients locally and supporting local farmers, many of whom have now been forgotten and are struggling to survive in such a competitive world. While enjoying your meal, remember you are supporting Malta's present and future.*

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DESSERT

Panna Cotta

*Cardamom, white chocolate, seasonal compote*

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