

BRIJU

STARTERS

(to share)

Tuna Tzatziki

Cucumber, mint, sumac, lemon

Arayes Haruf

Garlics, spice mix, onion, molasses

Mezzo Maniche Fish Ragu

Local tomato sauce, summer herbs

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

Request Seasonal Sides

DESSERT

Panna Cotta

Cardamom, white chocolate, seasonal compote

MENU - B

BRIJU

STARTERS

(to share)

Chicken Liver Parfait

Onion marmalade, smoked butter, thyme

Beef Tartare

*Beef, smoked mayo,
zaatar, pickles, flat bread*

Seabass Ceviche

Tomato, onion, coriander, citrus, harissa

MAINS

(choose one)

Beef Tagliata

Salsa Hadra, Chard

Local Pork Chop

Mgarr vegetable piccalilli, Jus

Pan Seared Meagre

Refined kapunata, Cozze cream, basil tops

SIDES

Request Seasonal Sides

DESSERT

Homemade Mqaret

Rosemary ice cream, crumble

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.

MENU – C

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

Request Seasonal Sides

DESSERT

Sticky Date Pudding

Hot toffee sauce, fior di latte ice cream

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.