

BRIJU

STARTERS

Cured Red Sea Bream 🍷🍷🍷🍷🍷🍷

Smoked Labneh , Charred Orange Segments , Sumac Onions

16

Lamb Sausage

Cannellini Bean Salad , Parsley , Harissa

16.50

Klamar 🍷🍷🍷🍷🍷🍷

Zalzett Malti , Zalza Tal-Kappar , Tzatziki

25

Torta Tal-Fenek 🍷🍷🍷🍷🍷🍷

Puff Pastry , Braised Rabbit , Carrots , Peas , Jus , Fennel Cream

20

Charred Leeks 🍷🍷🍷🍷🍷🍷

Potato Dauphinoise , Peppered Gbejna , Leek Emulsion , Pickled Onions , Onion Powder

13.50

Agnolotti 🍷🍷🍷🍷🍷🍷

Pecorino Filling , Pork & Rosemary Stock

16.50

Gnocchi Patata Ta'Malta 🍷🍷🍷🍷🍷🍷

Smoked Mussels , Basil , Parsley Oil , White Wine , Fish Fume

16

Risotto Milanese 🍷🍷🍷🍷🍷🍷

Saffron , Bone Marrow , Beef Jus , Chives

17

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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MAINS

Beef Ribeye

Heritage Carrots , Local Kale , Mushroom Trifolati



(Local Beef Ask For Availability)

Foreign - 33 Local - POR

Local Wild Caught Fish  

Cozze Cream , Herb Oil , Sauteed Zucchini

30

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Smoked Citrus Sauce , Coriander Emulsion , Radish

24

Local Pork Collar

Baharat Spice , Local Kale , Garlic Emulsion

24.50

Smoked Cauliflower  

Smoked Harrisa , Pickled Cauliflower , Cauliflower Veloute

19.50

Lamb Chump

Potato Gnoccha , Pulled Lamb , Pecorino , Chives , Jus

30.50

SIDES

Triple Cooked Potatoes 

Beef Fat

5

Charred Cabbage 

Salsa Hadra , Pickles

5

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