

BRIJU

Cured Red Sea Bream

Smoked Labneh , Charred Orange Segments , Sumac Onions

16

Lamb Sausage

Cannellini Bean , Parsley , Harissa

16.50

Torta Tal-Fenek

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

20

Charred Leeks

Potato Dauphinoise , Peppered Gbjena , 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 , Chives , Beef Jus

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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Beef

Local Bok Choy , Jus , Local Broccoli & Goats Cheese Emulsion

(Local Beef Ask For Availability)

Foreign - 33 Local - POR

Local Wild Fish

Cozze Cream , Herb Oil , Sauteed Zucchini

30

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Smoked Citrus Sauce , Coriander Emulsion , Rainbow Radish

28

Local Pork Collar

Baharat Spice , Local Kale , Garlic Emulsion

24.50

Smoked Cauliflower

Fermented Hot Sauce , Pickled Cauliflower , Cauliflower Velouté

19.50

Lamb Chump

Pulled Lamb , Pecorino , Chives , Jus , Potato Gnoccha

29.50

Sides

Tripple Cooked Potatoes

Beef Fat

5

Charred Cabbage

Salsa Hadra , Pickles

5

Garden Salad

Pomegranate Molasses Dressing , Local Tomatoes , Radish , Olives , Cucumber

5

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