

BRIJU

Red Sea Bream

Smoked Labneh , Charred Orange Segments , Sumac Onions

16

Lamb Sausage

Cannellini Bean , Parsley , Harissa , Smoked Chimichurri

16.50

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 , Chives , Beef Jus

17

For Any Dietary Requirements , Intolerances or Allergies Kindly Advise The Restaurant Upon Booking

BRIJU

Beef

Jus , Local Broccoli & Goats Cheese Emulsion

Foreign – 33 Local – POR

Local Wild Fish

Cozze Cream , Herb Oil , Romesco Sauce

32

Seabass

Fish Stock , Smoked Béarnaise Cream

28

Local Pork Collar

Baharat Spice , Local Kale , Garlic Emulsion

24.50

Smoked Cauliflower

Fermented Hot Sauce , Pickled Cauliflower , Cauliflower Velouté

19.50

Lamb Saddle

Coriander , Fennel , Potato Puree , Jus

30

Sides

€5

Triple Cooked Potatoes

Beef Fat

Charred Cabbage

Salsa Hadra , Pickles

Garden Salad

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

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