



YOUR GASTRO MALTESE KITCHEN
Street Food & Starters

ANTIPASTI TAL-ĦBIEB

Local Delicacies To Share

BRUSKETTA TAL-FTIRA BIŻ-ŻEJT

Toasted Maltese bread | tuna | beef tomatoes | capers | olives | fresh mint | extra virgin olive oil

10.50  

FOKKAĊĊJA VEGAN

Home-made onion jam compote | Vegan cheese | Benny's sun dried cherry tomatoes | sesame seeds | rucola

12.50  


PANINI BIL-PULPETTI TAN-NANNA MARIJA

2 toasted bun sliders | beef patties | garlic butter | Maltese pecorino | cheddar cheese | carrot shavings

10.50  

BEBBUX FIL-QOXRA BL-ALJOLI

Traditional farmhouse snails | aljoli dip

10.50 

ARANĊINA BIZ-ZALZETT MALTI

Signature baked arborio rice | broad beans | Maltese pecorino | spicy Maltese sausages | crumbled goat's cheese | roasted pistachios

7.50   

LAĦAM TAŻ-ŻIEMEL TAS-SLICE

Signature smoked horsemeat carpaccio | rucola | Gozitan pecorino shavings | peppercorns | horseradish dip

12.50

ZALZETT U BASAL MOQLI

Grilled Maltese sausages | caramelised onions

12.50

PATATA BIL-FWIED TAL-FENEK

Sautéed rabbit liver | butter | garlic crisps | rosemary

12.50  

SFINEĠ TA' L-INĊOVA TAN-NANNU BENNY

Traditional fried anchovies in dough with sun-dried tomatoes | mint & yogurt dip

12.50  

KALAMARETTI MOQLIJIEN

Fried local calamari | caper, lime, mint & mayo dip

14.50  


FESTA TAL-MIŻET

Platters To Share

serves 2 or more persons on request

ROTUNDA TAL-MOSTA

Bigilla | Benny's sun dried tomatoes | Maltese sausages | smoked horsemeat | butter beans | pickled onions | fresh & peppered cheeselets | Maltese pecorino | kaponata (vegetable ratatouille) | home-madesweet chilli dip

24.50 

IL-FREGATINA TAN-NANNA PAWLINA

Sfineġ ta' l-Inċova (anchovy puffs) | whitebait fritters | calamari fritters | mussels in wine & garlic | olives | capers | kaponata (vegetable ratatouille) | aljoli dip

29.50 

INSALATA

Salads

optional main serving at €5


INSALATA MALTIJA BIL-ĠBEJNA TAL-MOGĦŻA MOQLIJA

Maltese Salad with fried goat's cheeselet in breadcrumbs & home-made fig compote | Misticanza | chickpeas | broad beans | cherry tomatoes | honey mustard dressing

12.50   

GAMBLI FRISKI U AVOCADO

Classic local prawn cocktail | avocado | lettuce

14.50 

INSALATA TAL-QARNIT FIT-TEWM U INBID

Traditional octopus salad | wine | garlic | lemon | walnuts | grapes | lettuce | tomatoes

16.50 

SOPPA

Soups

optional main serving at €5

KUSKSU BIL-FUL B'ĠBEJNA FRISKA

Traditional bean and pasta soup | fresh cheeselet

12.50   

SOPPA TA' L-ARMLA

Traditional Widow's Soup | Cauliflower | Potato | Peas | Poached Egg | Fresh Cheeselet

12.50

ALJOTTA

BIL-FROTT TAL-BAĦAR

Traditional fish & shellfish soup

14.50

GHAĠIN

Pasta Dishes

optional main serving at €5

FROĠA TAT-TARJA A LA BEN

Signature crispy pan fried fine pasta | bacon | local pecorino | eggs | onions | tomatoes | melted cheddar | sweet paprika | creamy saffron

12.50 

GHAĠIN BIZ-ZALZETT MALTI

Fresh casarecci pasta | Maltese sausages | truffle cream | local pecorino

12.50  

SPAGETTI BIZ-ZALZA TAL-FENEK

Traditional fresh spaghetti in a rich rabbit sauce

14.50  

LINGUINE BIL-GAMBLI TA' MALTA

Fresh linguine pasta | fresh Maltese prawns | prawn bisque | cherry tomatoes | lemon zest

16.50

RAVJUL TA' MARIJA Home-Made Ravioli

House Speciality

optional main serving at €5

RAVJUL MOQLI MIMLI BIL-ĠBEJNIET TAL-MOGĦŻA

Signature fried home-made ravioli filled with goat cheeselets | local carob syrup | pomegranates

12.50   

RAVJUL 'STIL ANTIK' TAD-DAR

Traditional ricotta filled ravioli | basil & pine nuts | cherry tomato sauce

12.50   

RAVJUL BIL-ĠOBON TAT-TURSINA U ZALZA TAL-FAQQIEGH



Signature gorgonzola filled ravioli | creamy button mushrooms | truffle oil sauce

14.50   

Maltese Tasting Menu

€48 PER PERSON

ARANĊINA MALTIJA



Maltese sausage | goat's cheese | pistachios | arborio rice with beans  

ALJOTTA BIL-FROTT TAL-BAĦAR

Traditional fish & shellfish soup

Or

RAVJUL BIL-ĠOBON TAT-TURSINA U ZALZA TAL-FAQQIEGH (V)


Gorgonzola filled ravioli | creamy mushroom & truffle oil sauce  

KLAMAR MIMLI

Baked squid stuffed with tentacles, olives, capers, fresh herbs | linguine pasta with cuttlefish ink


Or

STUFFAT TAL-LAĦAM TAŻ-ŻIEMEL

Traditional slow cooked horsemeat stew | rich red wine & lacto beer sauce | fried wild thyme 'horseshoe' bread 

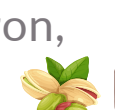
Or

FENEK MIMLI B'ŻALŻA TAL-PORT

Signature baked boneless rabbit stuffed with rabbit liver, herbs and rice | fruity port wine sauce with walnuts, sultanas and apricots 



Or

BRAĠJOLA TAT-TIĠIEĠ

Signature chicken breast parcel | stuffed with spinach, cheese & bacon | creamy saffron, sun dried tomatoes & cashew nuts 

The above main course are served with:
 Traditional Vegetable Ratatouille & Maltese style baked potatoes with fennel

TRAJFIL TA' MARIJA


Vanilla custard | sponge with almond liqueur | berries | Savoirdi biscuits | cream | crushed nuts  



YOUR GASTRO MALTESE KITCHEN
Mains and Desserts

HUT
Local Fish

LAMPUKI GHAD-DOBBU
Traditional local mahi mahi braised in wine, olive oil & garlic | tomato, olive & caper sauce

23.50 

KLAMAR MIMLI
Traditional baked squid stuffed with tentacles, olives, capers, fresh herbs | linguine pasta with cuttlefish ink

27.50 

SPNOTTA BIL-MELH OHXON T'GHAWDEX
 Local sea bass | oven baked in Gozitan rock salt | flamed with brandy | deboned at your table

31.50

GURBELL U GAMBLI IMPERJALI
 Seared local meagre & local Giant prawns | zesty lemon garlic & parsley sauce

36.50

FENEK TA' MALTA
Local Rabbit
 House Specialty

FENEK MOQLI FL-INBID U T-TEWM

Traditional braised local rabbit in wine, olive oil, garlic & fresh herbs | gravy boat

(chilli option available on request)
 23.50

STUFFAT TAL-FENEK TA' MARIJA
Traditional slow stewed local rabbit in sauce with wine, tomatoes, onions, peas & fresh herbs

25.50 

FENEK MIMLI B'ZALZA TAL-PORT
Signature baked boneless rabbit stuffed with rabbit liver, herbs and rice | fruity port wine sauce with walnuts, sultanas and apricots

27.50 

RABBIT PLATTER TO SHARE

A presentation of **all** the above rabbits
 Minimum 2 persons
 27.50 per person

LAHAM TRADIZZJONALI
Traditional Poultry & Meats

BRAĠJOLA TAT-TIĠIEĠ

Signature chicken breast parcel | stuffed with spinach, cheese & bacon | creamy spinach, sun dried tomatoes & cashew nuts sauce

23.50 

STUFFAT TAL-LAHAM TAŻ-ŻIEMEL B'NAGHLA TA' L-GHAGIN
Traditional slow cooked horsemeat stew | rich red wine & lacto beer sauce | fried wild thyme 'horseshoe' bread

23.50 

BRAĠJOLI U ZALZETT MALTI
Traditional beef parcels stuffed with beef mince, egg and cheese | tomato, onions & pea sauce | braised Maltese sausages

23.50 

WARDIET TAL-MAJJAL
Signature braised pork cheeks | button mushrooms | Marsala sauce

23.50

PEXXUL TAL-HARUF
 Slow cooked lamb shank | rich red wine sauce

25.50

QARABAGHLI MIMLI (VEGAN)
Traditional stuffed baked marrows | mince made from soya protein | lentil based vegan 'cheese'

23.50


L-ISTEJKS TAL-'WHISPER STEAKHOUSE'
'Whisper' Grilled Steaks
 since 1964


TALJATA (350G)
 Black angus flap meat | rucola | parmesan shavings
 26.50 


RIB-EYE STEJK (350G)
 Black angus rib-eye steak
 28.50

IT-TOMAHAWK TAL-VITELLA (400G BONE-IN)
 Milk-fed veal tomahawk
 33.50

ZALZA
 Add Your Choice of Sauce
 With Your Steak

BIL-LUMI
 Butter | lemon | parsely
 4 

BIL-BŻAR
 Peppercorns | cream | chives | bourbon whisky
 4 


STIJL DIANE
 Mushrooms | cream | mustard | brandy
 4 

CONTORNI
Sides


ALL MAINS ARE INCLUSIVE OF

PATATA FIL-FORN
 Maltese style baked potatoes with fennel & **KAPONATA**
Traditional Vegetable Ratatouille

ADD YOUR DELICIOUS SIDES


Fried Maltese potatoes in skin & Gozitan sea salt
 4 


Sweet mushy peas & spicy carrot shavings
 4


Fried onions in Cisk batter
 4 

Tomato Salad
 4


HELU
Home-Made Desserts

ĠELAT TAN-NANNA ANNIE
 Grandmother's style caramel ice cream | nuts & candid fruit
 5 

TRAJFIL TA' MARIJA
 Vanilla custard | sponge with almond liqueur | fruit berries | Savoirdi & Amaretti biscuits | cream | crushed nuts
 6 

TORRI TAL-MARMURAT
Signature chocolate & almond biscuit cake
 7 

IMQARET BL-GHASEL MALTI U ĠELAT TAN-NANNA
Traditional fried date fritters | Maltese honey | icing sugar | Grandmother's style caramel ice cream |
 7 

PRINJOLATA PAVLOVA
 Traditional Carnival cake | biscuits | sponge | candid fruit | pine nuts | chocolate | cream | cherries
 6 

TORTA TAZ-ZUNNARIJA (VEGAN)
Vegan carrot cake - served hot | raisins | peanuts | coconut cream
 6 