



Starters

GRILLED MOROCCAN OCTOPUS GE, LF	€15.00
Sous Vide Moroccan octopus, fresh tomato and avocado salsa	
BEETROOT CARPACCIO V, GF	€12.00
Thinly sliced mixed beetroot, baby spinach, goat cheese crumble, pine nuts, extra virgin olive oil <i>*can be served lactose free and vegan (without the goat cheese crumble)</i>	
BAKED BRIE V	€12.00
Oven baked brie, pecan nuts, red berry marmalade, thyme, honey drizzled toasted bread	
CONFIT RABBIT LEG GF	€13.00
Slow cooked local rabbit leg, roasted heritage carrots, creamy butternut squash purée, thyme and herb oil	
SLOW COOKED PORK CHEEKS GF	€13.50
6 hour slow cooked pork cheeks, celeriac purée, sage, own jus	
GOAT CHEESE PANNACOTTA V, GF	€9.50
Homemade pannacotta made with local goat milk, fresh figs, herb oil, micro green salad, pistachios	

Focaccia to Share

FOCACCIA ROSMARINO V, VG, LF	€8.00
Wood oven baked focaccia, sea salt, rosemary, extra virgin olive oil	
PARMA HAM FOCACCIA	€11.00
San Daniele Parma ham, fresh rocket leaves, cherry tomatoes, aged Parmesan shavings, extra virgin olive oil	
FOCACCIA MORTADELLA E TARTUFO	€13.00
Mortadella, truffle paste, stracciatella, extra virgin olive oil	

V — Vegetarian VG — Vegan GF — Gluten Free LF — Lactose Free

We take food allergies seriously. Every effort is made to instruct our team on the potential severity of allergic reactions, and to minimize the risk of cross-contamination. However, please be advised that all our food is prepared in a kitchen where common allergens are present, and shared equipment is used. If you suffer from any food allergies or intolerances, please inform a member of our team before placing your order.



Salads

CHICKEN SALAD LF	€13.50
Citrus marinated chicken thighs, red kidney beans, quinoa, hazelnuts, fresh salad leaves, beetroot, chickpeas, honey and citrus dressing	
BEEF SALAD LF	€15.00
Grilled Uruguayan beef Tagliata, birds eye chilies, cucumber, spring onions, bell peppers, barley, tomatoes, thyme, fresh salad leaves, chili infused extra virgin olive oil	
GRILLED TOFU SALAD V, VG, GF, LF	€12.50
Grilled smoked tofu, quinoa, red kidney beans, fresh avocado, chickpeas, beetroot, lentils, fresh rocket leaves, balsamic vinaigrette	

Gluten free pasta option available at a supplement of €2.00

Pasta & Grains

PRAWN & LOBSTER RISOTTO GF	€18.50
Lobster meat, prawns, homemade prawn bisque, fresh herbs, tomato concasse	
PEA & GUANCIALE RISOTTO GF	€16.50
Guanciale, pea purée, asparagus, poached egg, hazelnuts, Parmesan	
CASARECCE NDUJA & BURRATINA	€17.00
Fresh casarecce, nduja sausage, burratina, tomato fondue, fresh basil	
SPAGHETTI CARBONARA	€16.00
Slow rendered peppered guanciale, egg yolks, Pecorino Romano, truffle shavings	
SMOKED DUCK & PISTACHIO PAPPARDELLE	€18.00
Smoked duck breast, crispy guanciale, semi-dried cherry tomatoes, homemade pistachio pesto	



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Gluten free bun available at a supplement of €1.00

Burgers

SPICY CHICKEN BURGER €14.50
Choose between Citrus or Spicy Rub
Brioche bun, red cabbage and sriracha slaw, house sauce, beef tomatoes, gherkins, lettuce, crispy chicken and fries

HERITAGE BURGER €16.50
Brioche bun, 250g beef pattie, bacon, fried egg, mature cheddar, lettuce, tomatoes, gherkins, crispy onions, house sauce and truffle fries

FALAFEL BURGER V, VG €13.00
Spinach and falafel pattie, lettuce, tomatoes, gherkins, crispy onions, Hummus and fries

IL-KCINA BURGER €18.00
250g USDA beef chuck pattie, baby spinach, crispy guanciale, beef tomatoes, crispy onions, truffle mayo, melting cheese sauce and fries



Kids

HOMEMADE CHICKEN FILLETS AND FRIES LF €8.00

PENNE WITH WHITE SAUCE V €7.50

SPAGHETTI WITH TOMATO SAUCE V, VG, LF €7.50

CHEESE BURGER AND FRIES GF €10.00

PIZZA €8.00
Tomato sauce, cheese, Wudy sausage

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ilKcina

Mains

LAMB RACK **GF** €28.50
Pan seared French lamb rack, potato purée, asparagus, lamb jus

ARGENTINIAN GRAIN-FED BEEF RIBEYE **GF** €29.00
Char-grilled to your liking, Hasselback potatoes, roast vegetables

URUGUAYAN GRASS-FED BEEF FILLET **GF** €30.00
Pan seared beef fillet cooked to your liking, mashed potatoes, mixed mushrooms

CRISPY LOCAL PORK BELLY **GF** €25.00
Crispy skin local pork belly, heritage carrots, butternut squash purée, jus

MARINATED CHICKEN THIGHS €20.00
Citrus rub marinated grilled chicken thighs, potato croquettes, honey roasted butternut squash, wilted greens

TEGAMINO €33.00
King prawns, mussels, clams, calamari and homemade prawn bisque in a terra cotta pot covered with pizza dough and baked at 300°C in our wood pizza oven



Mushroom Sauce €3.00 Fries €3.50

Pepper Sauce €3.00 Potato Wedges €3.50

Béarnaise Sauce €3.50 Onion Rings €3.50

Truffle Sauce €3.50 Roast Potatoes €4.00

Roast Vegetables €4.00

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Pizza

Gluten free pizza base option available at a supplement of €2.00

CLASSIC MARGHERITA V	€10.00
San Marzano tomato sauce, mozzarella, fresh basil	
FUNGHI E PROSCIUTTO COTTO	€12.00
San Marzano tomato sauce, mozzarella, mushrooms, roast ham	
CAPRICCIOSA	€13.00
San Marzano tomato sauce, mozzarella, mushrooms, olives, artichoke hearts, roast ham, boiled eggs	
CARBONARA	€13.50
Mozzarella, Pecorino Romano, guanciale, soft egg, crushed pepper	
MORTADELLA E PISTACCHIO	€15.00
Pistachio pesto, mozzarella, mortadella con pistacchio, burrata, pistachios	
4 FORMAGGI V	€13.00
Mozzarella, Gruyere, Parmesan, blue cheese	
VOLCANO PEPPERONI	€13.50
San Marzano tomato sauce, mozzarella, pepperoni, Nacho cheese, red onions	
MALTESE HERITAGE	€13.50
San Marzano tomato sauce, mozzarella, Maltese sausage, sun-dried tomatoes, peppered local cheeselet, sliced potatoes	
DIAVOLA	€14.00
San Marzano tomato sauce, mozzarella nduja sausage, fresh rocket leaves, Parmesan shavings, sun-dried cherry tomatoes	
PULLED PORK	€13.00
San Marzano tomato sauce, mozzarella, 12 hour slow cooked pork shoulder, caramelized onions, BBQ sauce	
VEGETARIAN V	€12.00
San Marzano tomato sauce, mozzarella, aubergine, zucchini, bell peppers, red onions	

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Dessert

IMQARET BIL-ĠELAT TAN-NANNA €6.50
Mini local date fritters, traditional Maltese ice cream, honey drizzle

ICE-CREAM AND SORBET €2.00/SCOOP
Please ask a member of the team for today's flavours

SELECTION OF HOMEMADE DESSERTS €7.00

Beverages

Hot Beverages

Tea €2.00

Herbal Teas €2.50

Hot Chocolate €2.75

Espresso €1.80

Espresso Lungo €1.80

Ristretto €1.80

Espresso Macchiato €2.00

Cappuccino €2.50

Americano €2.75

Caffè' Latte €4.00

Irish Coffee €3.00

Caffè' Mocha €3.00

Syrups €0.75

Vanilla, Salted Caramel, Hazelnut

Plant Milk €0.50

Oat, Coconut

Liquers

Home-made Limoncello 2.5cl €3.00
(made by Limestone Heritage)

Amaretto Disaronno 2.5cl €3.00

Averna 2.5cl €3.00

Baileys 2.5cl €3.00

Bajtra 2.5cl €3.00

Fernet Branca 2.5cl €3.00

Frangelico 2.5cl €3.00

Jägermeister 5cl €5.00

Sambuca 2.5cl €3.00

Passoa 2.5cl €3.00

Amaro del Capo 2.5cl €3.00

Amaro Montenegro 2.5cl €3.00

Milkshakes

Please ask a member of the team for today's flavours €4.75

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Cocktails

Classic

MARGARITA · Tequila, lime juice, €8.00
Cointreau, salt rim · *A tangy, refreshing
drink with a zesty lime kick*

MOJITO · Rum, fresh mint, lime, €8.00
soda water, sugar · *A cool and
refreshing drink with mint and citrus notes*

COSMOPOLITAN · Vodka, €8.00
triple sec, cranberry juice, lime juice ·
*A vibrant and fruity cocktail with a
sophisticated edge*

WHISKEY SOUR · Whiskey, €8.00
lemon juice, sugar, egg white
*A smooth and balanced cocktail with
citrus and whiskey notes*

CAIPIRINHA · Cachaça, lime, €8.00
sugar · *A simple and refreshing Brazilian
cocktail with lime and sugar*

MOSCOW MULE · Vodka, ginger €8.00
beer, lime juice · *A refreshing cocktail
with a zingy ginger finish, perfect for
cooling off*

ESPRESSO MARTINI · Vodka, €8.00
Kahlua, espresso, simply syrup, coffee
beans · *A classic, elegant cocktail that's
always in style*

NEGRONI · Gin, sweet vermouth, €8.00
Campari, fresh orange slice
*A confident cocktail, unapologetic in
its simplicity*

Signature

MALTESE PASSION €7.00
(NON-ALCOHOLIC) · Strawberries,
basil leaves, passion fruit syrup, lemon
juice, apple juice · *A fruity mix of
strawberries, basil, passion fruit, and
apple juice*

CITRUS SERENITÀ €7.00
(NON-ALCOHOLIC) · Yuzu syrup,
elderflower syrup, lemon juice, soda
water, lime slice, mint · *A floral citrus
blend of yuzu, elderflower, and lemon*

LIMESTONE LEGACY · Gin, €9.00
fresh lime juice, thyme syrup, orange
bitters, soda · *Earthy, zesty, and
herbaceous — a bright Mediterranean sip
echoing the warmth and charm of Malta's
golden limestone*

BUBBLEGUM BLOOM · Tequila, €9.00
bubblegum syrup, lime, triple sec ·
*Sweet, playful, and nostalgic — a summer
twist with a pop of fun*

IL-KĊINA'S FLAME · Gin, €9.00
grapefruit, lime, sugar, grapefruit
soda · *Citrusy and bold with a salted chili
rim for an unexpected zing*

LIMELIGHT · Prosecco, yuzu €9.00
syrup, ginger, lime, soda · *Zesty, bubbly,
and bright — the ultimate refreshment
with a citrusy kick*

Spritz

€8.00

APEROL SPRITZ
Aperol, Prosecco, soda water,
orange slice · *A light, refreshing
drink with vibrant citrus notes*

LIMONCELLO SPRITZ
Limoncello, Prosecco, soda
water, lemon slice · *A zesty twist
on the classic spritz with a
refreshing citrus punch*

BAJTRA SPRITZ
Bajtra, Prosecco, soda water
*A tangy and refreshing drink using
a local prickly pear liqueur*



Beverages

Aperitifs

Aperol	2.5cl	€3.00
Campari	2.5cl	€3.00

Grappa

Julia	2.5cl	€3.50
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Tequila

Jose Cuervo Especial Silver	2.5cl	€4.00
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Local Beers

Cisk Lager	25cl	€3.00
Cisk Excel	25cl	€3.00
Cisk 00	25cl	€3.00
Cisk Chill Lemon	25cl	€3.00
Blue Label	33cl	€4.00
Hopleaf	25cl	€3.00

Imported Beers

Heineken	25cl	€3.50
Guinness	44cl	€6.00

Cider

Strongbow	50cl	€5.00
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Water

San Benedetto Still Water	75cl	€4.00
San Benedetto Sparkling Water	75cl	€4.00

Juices

Orange Juice	25cl	€2.50
Peach Juice	25cl	€2.50
Apple Juice	25cl	€2.50

Soft Drinks & Mixers

7up/Diet 7up	25cl	€2.50
Pepsi/Diet Pepsi	25cl	€2.50
Kinnie/Diet Kinnie	25cl	€2.50
Mirinda	25cl	€2.50
Iced Tea Lemon/Peach	33cl	€2.75
Soda Water	25cl	€2.50
Bitter Lemon	25cl	€2.50
Tonic Water	25cl	€2.50
Ginger Ale	25cl	€2.50
Red Bull	25cl	€4.00

Beverages

Gin

Gordon's	2.5cl	€3.00
Bombay Sapphire	2.5cl	€3.50
Hendrick's	2.5cl	€4.50
Gordon's Pink Gin	2.5cl	€3.50
Tanqueray	2.5cl	€3.50
Tanqueray 0.0%	2.5cl	€3.50
Islands8	2.5cl	€4.50
Gin Mare	2.5cl	€4.50

Rum

Captain Morgan Spiced Rum	2.5cl	€3.50
Captain Morgan Dark Rum	2.5cl	€3.50
Bacardi White Rum	2.5cl	€3.00
Malibu	2.5cl	€3.00

Vodka

Smirnoff	2.5cl	€3.00
Grey Goose	2.5cl	€4.50

Scotch Whiskey

Chivas <i>12 years old</i>	2.5cl	€4.50
Johnnie Walker Black Label	2.5cl	€4.50
Johnnie Walker Red Label	2.5cl	€3.00
J&B	2.5cl	€3.00
Famous Grouse	2.5cl	€3.00

American Whiskey

Jack Daniel's	2.5cl	€3.50
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Irish Whiskey

Jameson	2.5cl	€3.50
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Mixers

Soft drink, juice, tonic water, soda water, bitter lemon, ginger ale

€0.75

Single Malt

Glenfiddich <i>12 years old</i>	2.5cl	€5.00
Glenmorangie <i>10 years old</i>	2.5cl	€5.00
Laphroaig <i>10 years old</i>	2.5cl	€5.00

Cognac

Hennessy VS	2.5cl	€4.00
Rémy Martin VSOP	2.5cl	€5.50

By the Glass

White - French Chardonnay	150ml	€6.00
Rose - Italian Pinot Grigio	150ml	€6.00
Red - French Merlot	150ml	€6.00
Prosecco DOC	150ml	€7.00

Sparkling

Italy	Prosecco DOC - Treviso	Serena	Glera	€25.00
Italy	Moscato d'Asti DOCG Le Fronde - Piemonte	Fontanafredda	White Muscat	€28.50
France	Cuvee Brut - Champagne	Piper-Heidsieck	Pinot Noir, Pinot Meunier, Chardonnay	€69.00

White

Malta	Caravaggio Chenin Blanc	Marsovin	Chenin Blanc	€22.00
Malta	Antonin Blanc DOK	Marsovin	Chardonnay	€38.00
Malta	1919 White	Marsovin	Chardonnay, Girgentina, Moscato	€24.00
Malta	Isis Chardonnay DOK	Meridiana	Chardonnay	€32.50
Malta	Astarte DOK	Meridiana	Vermentino	€28.00
Malta	Zafrana	Markus Divinus	Girgentina, Vermentino, Sauvignon Blanc, Chardonnay	€75.00
Italy	Anthilia DOC - Sicily	Donnafugata	Cataratto	€27.00
Italy	Orvieto Classico Campogrande DOC - Umbria	Antinori - Santa Cristina	Malvasia	€20.00
Italy	Vermentino IGT - Tuscany	Antinori - Santa Cristina	Vermentino	€21.00

Wines

Italy	Pinot Grigio Delle Venezie DOC - Veneto	Antinori - Santa Cristina	Pinot Grigio	€22.00
Italy	Gavi di Gavi DOCG - Piemonte	Fontanafredda	Cortese	€25.00
Italy	Pecorino Vellodoro - Abruzzo	Umani Ronchi	Pecorino	€22.00
Italy	Falanghina del Sannio DOP - Campania	Vigne Sannite	Falanghina	€23.00
Italy	Cavallo delle Fate Grillo DOC - Sicily	Tasca d'Almerita	Grillo	€21.00
France	Chablis - Burgundy	J. Moreau & Fils	Chardonnay	€39.00
France	Cotes Du Rhone Blanc - Rhone	Chateau Mont-Redon	Viognier and other varietals	€23.00
France	Riesling Classic - Alsace	Hugel	Riesling	€37.00
New Zealand	Sauvignon Blanc Private Bin - Marlborough	Villa Maria	Sauvignon Blanc	€29.00
Chile	Chardonnay Estate Series - Aconcagua Valley	Errazuriz	Chardonnay	€24.00
Australia	Sauvignon Blanc-Semillon Filius - Margaret River	Vasse Felix	Sauvignon Blanc, Semillon	€31.50

Red

Malta	Caravaggio Merlot DOK	Marsovin	Merlot	€21.00
Malta	Antonin Rouge DOK	Marsovin	Cabernet Sauvignon, Merlot, Cabernet Franc	€38.00
Malta	1919 Red	Marsovin	Gellewza, Merlot	€24.00
Malta	Bel DOK	Meridiana	Syrah	€38.50
Malta	Nexus DOK	Meridiana	Merlot	€41.00
Malta	Melqart DOK	Meridiana	Merlot, Cabernet Sauvignon	€35.50
Malta	Adon	Markus Divinus	Gellewza, Syrah, Merlot	€78.00

Italy	Sedara DOC - Sicily	Donnafugata	Nero d'Avola, Cabernet Sauvignon, Merlot, Syrah	€27.00
Italy	Fattoria Le Maestrelle - Tuscany	Antinori - Santa Cristina	Merlot, Syrah, Sangiovese	€24.00
Italy	Chianti Superiore DOCG - Tuscany	Antinori - Santa Cristina	Sangiovese	€28.00
Italy	Valpolicella Classico Superiore Ripasso Pojega - Veneto	Guerrieri Rizzardi	Corvina, Corvinone, Rondinella, Merlot	€27.50
Italy	Lamuri Nero d'Avola DOC - Sicily	Tasca d'Almerita	Nero d'Avola	€22.00
Italy	Barbera d'Alba Raimonda - Piemonte	Fontanafredda	Barbera	€27.50
Italy	Primitivo di Manduria DOC - Puglia	Gran Maestro	Primitivo	€24.00
France	Cotes Du Rhone Rouge Parallele 45 - Rhone	Paul Jaboulet Aine	Grenache, Syrah, Mourvedre, Marselan, Carignan	€23.00
France	Grand Cru - Bordeaux	Chateau Bellevue-Figeac	Merlot, Cabernet Franc, Cabernet Sauvignon	€35.00
France	Pinot Noir Attitude - Loire	Pascal Jolivet	Pinot Noir	€35.00
Chile	Carmenere Max Reserva - Aconcagua Valley	Errazuriz	Carmenere	€30.00
Argentina	Barrel Select Malbec - Mendoza	Norton	Malbec	€25.50

Rosé

Malta	Fenici Rose DOK	Meridiana	Cabernet Sauvignon, Syrah	€25.50
Italy	Giardino Rose – Tuscany	Antinori - Santa Cristina	Cabernet Sauvignon, Merlot, Syrah	€23.00
France	Rose d'Anjou – Anjou	Chatelain Desjacques	Grolleau	€23.00