



## Starters

GRILLED MOROCCAN OCTOPUS <b>GE, LF</b>	€15.00
Sous Vide Moroccan octopus, fresh tomato and avocado salsa	
BEETROOT CARPACCIO <b>V, GF</b>	€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 <b>V</b>	€12.00
Oven baked brie, pecan nuts, red berry marmalade, thyme, honey drizzled toasted bread	
CONFIT RABBIT LEG <b>GF</b>	€13.00
Slow cooked local rabbit leg, roasted heritage carrots, creamy butternut squash purée, thyme and herb oil	
SLOW COOKED PORK CHEEKS <b>GF</b>	€13.50
6 hour slow cooked pork cheeks, celeriac purée, sage, own jus	
GOAT CHEESE PANNACOTTA <b>V, GF</b>	€9.50
Homemade pannacotta made with local goat milk, fresh figs, herb oil, micro green salad, pistachios	

## Focaccia to Share

FOCACCIA ROSMARINO <b>V, VG, LF</b>	€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 <b>LF</b>	€13.50
Citrus marinated chicken thighs, red kidney beans, quinoa, hazelnuts, fresh salad leaves, beetroot, chickpeas, honey and citrus dressing	
BEEF SALAD <b>LF</b>	€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 <b>V, VG, GF, LF</b>	€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 <b>GF</b>	€18.50
Lobster meat, prawns, homemade prawn bisque, fresh herbs, tomato concasse	
PEA & GUANCIALE RISOTTO <b>GF</b>	€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	



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.*



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

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.*

# il-Kċina

## 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

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.*