



Starters

GRILLED MOROCCAN OCTOPUS GE, LF	€15.50
Sous Vide Moroccan octopus, tomato salsa, citrus dressing, lemon wedge	
TRIO OF DIPS V, VG, LF	€13.00
Hummus - Bigilla - Sundried Tomato Rosemary focaccia wedges	
GRILLED HALLOUMI V, GF	€16.00
Grilled halloumi, baked sweet potato, shaved fennel, petit salad with quinoa, chickpeas, pumpkin seeds	
BAKED BRIE V	€13.00
Oven baked brie, pecan nuts, red berry compote, thyme, honey drizzled toasted bread	
SLOW COOKED PORK CHEEKS GF	€13.95
6 hour slow cooked pork cheeks, celeriac purée, sage, pork jus	
GOAT CHEESE PANNACOTTA V, GF	€10.50
Homemade pannacotta made with local goat milk, fresh figs, herb oil, micro green salad, pistachios	

Focaccia to Share

FOCACCIA ROSMARINO V, VG, LF	€9.00
Wood oven baked focaccia, sea salt, rosemary, extra virgin olive oil	
PARMA HAM FOCACCIA	€12.00
Parma ham, fresh rocket leaves, cherry tomatoes, aged Parmesan shavings, extra virgin olive oil	
FOCACCIA MORTADELLA E TARTUFO	€14.00
Mortadella, truffle paste, stracciatella, extra virgin olive oil	

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

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Salads

CHICKEN SALAD LF	€14.50
Citrus marinated chicken breast, red kidney beans, quinoa, hazelnuts, fresh salad leaves, beetroot, chickpeas, honey and citrus dressing	
BEEF SALAD LF	€16.50
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 SALMON SALAD GF, LF	€19.50
Grilled fresh salmon, quinoa, red kidney beans, fresh avocado, chickpeas, beetroot, fresh salad leaves, citrus and balsamic vinaigrette	

Gluten free pasta option available at a supplement of €2.00

Pasta & Grains

MALTESE SAUSAGE RAVIOLI	€16.95
Fresh ravioli filled with traditional Maltese sausage, sundried tomatoes, fresh basil, creamy burratina, toasted pine nuts	
PRAWN & LOBSTER RISOTTO GF	€19.95
Lobster meat, prawns, homemade prawn bisque, fresh herbs, tomato concasse	
BEETROOT RISOTTO GF	€15.50
Beetroot purée, baby spinach, crumbled goat cheese, crushed pistachios	
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	
SMOKED DUCK & PISTACHIO PAPPARDELLE	€18.95
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 €15.50
Brioche bun, red cabbage and sriracha slaw, house sauce, beef tomatoes, gherkins, lettuce, crispy chicken and fries

HERITAGE BURGER €16.95
Brioche bun, 250g beef patty, bacon, fried egg, mature cheddar, lettuce, tomatoes, gherkins, crispy onions, house sauce and fries

FALAFEL BURGER **V, VG** €13.00
Spinach and falafel patty, lettuce, tomatoes, gherkins, crispy onions, hummus and fries

IL-KCINA BURGER €18.95
250g USDA beef chuck patty, blue cheese, Portobello mushroom, crispy guanciale, lettuce, tomatoes, gherkins, crispy onions and fries



Kids

CHICKEN FILLETS AND FRIES **LF** €8.50

PENNE WITH WHITE SAUCE **V** €8.00

SPAGHETTI WITH TOMATO SAUCE **V, VG, LF** €8.00

CHEESE BURGER AND FRIES €10.50

PIZZA €8.50
Tomato sauce, cheese, Wudy sausage

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Mains

MILK FED VEAL CHOP **GF** €32.00
Char-grilled milk fed veal chop, grilled onion, mashed potatoes, roasted vegetables, veal jus

ARGENTINIAN GRAIN-FED BEEF RIBEYE **GF** €31.00
Char-grilled to your liking, hasselback potatoes, roast vegetables

URUGUAYAN GRASS-FED BEEF FILLET **GF** €31.00
Pan seared beef fillet cooked to your liking, mashed potatoes, roast vegetables

CHICKEN ROULADE **GF** €24.50
Chicken breast stuffed with mushroom duxelle, spinach and Maltese sausage gorgonzola sauce, seasonal vegetables, hasselback potatoes, jus

HERB CRUSTED SALMON €29.50
Pan fried salmon steak, herb crust, beetroot purée, roast vegetables, mashed potatoes

TEGAMINO €35.00
King prawns, mussels, clams, octopus and homemade prawn bisque in a terracotta 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
Gorgonzola Sauce	€3.50	Mashed Potatoes	€4.00
Truffle Sauce	€3.50	Onion Rings	€3.50
		Roast Potatoes	€4.00
		Roast Vegetables	€4.00
		Side Salad	€3.50

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Pizza

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

CLASSIC MARGHERITA V	€10.50
San Marzano tomato sauce, mozzarella, fresh basil	
FUNGHI E PROSCIUTTO COTTO	€12.50
San Marzano tomato sauce, mozzarella, mushrooms, roast ham	
CAPRICCIOSA	€13.50
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	€16.00
Pistachio pesto, mozzarella, mortadella con pistachio, burrata, pistachios	
GORGONZOLA AND WALNUTS V	€13.50
Mozzarella, walnuts, baby spinach, gorgonzola, honey	
VOLCANO PEPPERONI	€13.50
San Marzano tomato sauce, mozzarella, pepperoni, Nacho cheese, red onions	
MALTESE HERITAGE	€14.50
San Marzano tomato sauce, mozzarella, Maltese sausage, sun-dried tomatoes, peppered local cheeselet, sliced potatoes	
DIAVOLA	€14.50
San Marzano tomato sauce, mozzarella nduja sausage, fresh rocket leaves, Parmesan shavings, sun-dried cherry tomatoes	
BBQ CHICKEN	€14.50
San Marzano tomato sauce, mozzarella, chicken breast, caramelized onions, BBQ sauce	
PORCHETTA AND TRUFFLE	€16.50
Mozzarella, porchetta, fresh rocket leaves, truffle paste, goat cheese mousse	



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