



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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il-Kċina

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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il Kcina

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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Dessert

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

ICE-CREAM AND SORBET €2.50/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 €3.00

Irish Coffee €6.00

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

€8.50

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	€6.50
Rose - Italian Pinot Grigio	150ml	€6.50
Red - French Merlot	150ml	€6.50
Prosecco DOC	150ml	€7.50

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

Wines

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