



WEEKDAY LUNCH DEAL

Starter

BRUSCHETTA V, LF, VG

Toasted bread, local tomatoes,
red onions, garlic, balsamic glaze

PEPATA DI COZZE GF, LF

Black mussels in white wine, fish velouté,
tomatoes, fresh herbs

PARMIGIANA V, GF

Thinly sliced aubergines, mozzarella
fior di latte, fresh herbs,
tomato fondue, Parmesan

ARANCINI TRIO

Beef Ragout
Mushroom and Truffle
Octopus and Squid Ink
petit salad, house sauce

GOAT CHEESE PANNACOTTA V, GF

Homemade pannacotta made with local goat milk,
dried figs, herb oil, micro green salad, pistachios

PAN FRIED OCTOPUS GF, LF

Pan fried octopus, tomato salsa,
citrus dressing, lemon wedge

Main

FISH AND CHIPS

Homemade beer battered cod, mushy peas,
tartar sauce, lemon wedge

PORCINI RAVIOLI V, VG

Fresh ravioli filled with porcini mushrooms,
sage butter, fresh herbs

CLASSIC SPAGHETTI CARBONARA

Slow rendered peppered guanciale,
egg yolks, Pecorino Romano

CHICKEN & COCONUT CURRY GF

Chicken thighs, coconut curry, sticky rice,
coriander, bird's eye chillies

GRILLED PORK GF

Char grilled local pork, whole grain mustard sauce,
roasted vegetables, hasselback potatoes

BURRATA SALAD V, GF

Fresh burrata, fresh peaches, cherry tomatoes,
cucumber, spring onions, quinoa,
balsamic vinaigrette

Dessert

LOCAL IMQARET BIL-ĠELAT TAN-NANNA V

Mini local date fritters, traditional Maltese
ice cream, honey drizzle

ICE CREAM AND SORBET

2 scoops of homemade ice cream
(please ask a member of the team for
today's flavours)

2 Courses · €20⁰⁰ | 3 Courses · €25⁰⁰

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.