

# iKcina

## Starters



WHITE FISH CROQUETTES €10.95  
Home-made croquettes, silky leek and potato purée, salted mango gel, caper berries

TRIO OF DIPS TO SHARE **V, VG, LF** €13.00  
Hummus - Bigilla - Sundried Tomato  
Rosemary focaccia wedges

HUMMUS & FALAFEL **V, VG, LF** €11.95  
Home-made spiced hummus with crispy falafel, Moroccan fried chickpeas, onions, parsley gremolata, fresh lemon, warm pita bread

SOUS-VIDE QUAIL BREAST €14.50  
Slow-cooked boneless quail breast, toasted mixed nuts, crispy zucchini flowers, caramelized figs, local honey

DUCK BAO BUNS €14.50  
Steamed bao buns filled with tender duck leg confit, tangy kimchi, pan-fried oyster mushrooms, vibrant stir-fried vegetables, Hoisin sauce

BAKED BRIE WRAPPED IN PUFF PASTRY **V** €14.95  
Baked golden puff pastry wrapped brie filled with wild berry compote, local honey, roasted pecans, microgreen salad



## 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

MORTADELLA E BURRATA €14.00  
Slices of pistachio Mortadella, creamy burrata, truffle infused extra virgin olive oil

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

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## Pasta & Grains

Gluten free pasta option available at a supplement of €2.00

PACCHERI MALTESE SAUSAGE	€16.00
Maltese sausage, gorgonzola, fresh baby spinach leaves, cream sauce	
CRAB AND PRAWN RISOTTO <b>GF</b>	€19.95
Risotto with prawns, sweet crab meat, lobster and prawn bisque, fresh basil	
SPAGHETTI SUGO NERO E CALAMARETTI	€17.00
Squid ink, tender calamaretti, lobster and prawn bisque, hint of tomato sauce, tomato concassé, fresh basil	
PANZEROTTI RICOTTA DI PECORA <b>V</b>	€15.00
Panzerotti filled with ricotta di pecora, rich tomato sauce, pine nuts, fresh basil	
WALNUT AND GORGONZOLA RISOTTO <b>V, GF</b>	€14.50
Creamy gorgonzola, fresh baby spinach leaves, toasted walnuts, cream cheese, local honey	
GNOCCHI CON NDUJA E BURRATA	€17.00
Potato gnocchi, nduja sausage, creamy burratina, rich tomato sauce, fresh basil	
ORECCHIETTE PEPPERONE <b>V</b>	€15.95
Fresh orecchiette pasta, vibrant bell pepper purée, pine nuts, thyme, creamy stracciatella, fresh basil, Parmesan shavings	
BRAISED MEAT RAVIOLI	€16.95
Slow-cooked meat fillet ravioli, porcini mushrooms, chestnuts, Parmesan, red wine jus	
<b>SMOKED DUCK &amp; PISTACHIO PAPPARDELLE</b>	€18.95
Smoked duck breast, crispy guanciale, semi-dried cherry tomatoes, homemade pistachio pesto	



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## Salads

<b>CHICKEN SALAD</b> GF	€14.50
Roasted tender chicken thighs, fresh lettuce, spring onions, cherry tomatoes, peppers, cucumber, olives, honey-yoghurt dressing	
<b>BEEF SALAD</b> GF	€16.50
Grilled Uruguayan beef tagliata, rocket leaves, pearl barley, cherry tomatoes, Parmesan shavings, truffle-balsamic dressing	
<b>FRESH FIG AND BURRATA SALAD</b> V, GF	€15.50
Fresh figs, creamy burrata, salad leaves, quinoa, cucumber, cherry tomatoes, peppers, olives, spring onions, pumpkin seeds	
<b>PULLED DUCK SALAD</b> LF, GF	€15.50
Pulled duck leg confit, mixed salad leaves, quinoa, cucumber, bell peppers, spring onions, edamame, cranberries, Hoisin sauce dressing	

## Burgers

**Gluten free bun available at a supplement of €1.00**  
**Additional fried egg available at a supplement of €1.00**

<b>PULLED DUCK BURGER</b>	€16.50
Brioche bun, home-made pulled duck burger, Sriracha cabbage slaw, sesame, caramelized onions, gherkins, crispy guanciale, BBQ sauce, hot and spicy wedges	
<b>HERITAGE BURGER</b>	€16.95
Brioche bun, 250g USDA beef patty, crispy bacon, fried egg, melted Applewood cheese, fresh salad, tomatoes, gherkins, fried onions, signature house sauce and fries	
<b>MUSHROOM AND CHICKPEA BURGER</b> V	€13.95
Home-made mushroom and chickpea patty, crispy onions, fresh salad, tomatoes, gherkins, house sauce and fries	

### IL-KĊINA BURGER

Brioche bun, 250g USDA beef patty, Maltese sausage patty, crispy guanciale, melted Applewood cheese, fresh salad, tomatoes, gherkins, caramelized onions, garlic and local gbejna mayo and fries



€18.95

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## Mains



<b>FULL RACK PORK RIBS</b> GF, LF	€26.50
6-hour slow-cooked pork ribs with smoky-sweet blueberry chipotle BBQ sauce and fries	
<b>ARGENTINIAN GRAIN-FED BEEF RIBEYE</b> GF	€31.00
Char-grilled to your liking, creamy mashed potatoes, roast vegetables	
<b>URUGUAYAN BEEF TAGLIATA TO SHARE</b> (1000G APPROXIMATE WEIGHT) GF	€76.00
Fresh rocket leaves, grape tomatoes, Parmesan shavings, roast potatoes and garden fresh seasonal vegetables	
<b>SPICED CHICKEN BROCHETTES</b>	€21.50
Tender chicken thigh skewers marinated in yoghurt and fresh herbs, fluffy couscous, seasonal vegetables, warm pita bread	
<b>DUO OF DUCK</b>	€23.50
Tender slow-cooked duck leg confit, home-made pulled duck samosa, sweet potato mash, wilted spinach, cranberry jus, aromatic thyme-herb oil	
<b>SEARED LOCAL SEABASS</b>	€28.00
Pan-seared crisp-skinned local seabass fillets, mango and chili salsa, velvety celeriac mash, fresh seasonal vegetables	

### TEGAMINO

Prawns, mussels, clams, calamari and home-made prawn bisque in a terracotta pot covered with pizza dough and baked at 300°C in our wood fired pizza oven

€35.00



Mushroom Sauce	€3.00	Fries V, VG, LF	€3.50
Pepper Sauce	€3.00	Potato Wedges V, VG, LF	€3.50
Gorgonzola Sauce V, GF	€3.50	Mashed Potatoes V, VG	€4.00
Truffle Sauce GF	€3.50	Onion Rings V	€3.50
Garlic and Local Gbejna Mayo V, GF	€2.50	Roast Potatoes V, VG, LF, GF	€4.00
		Seasonal Vegetables V, VG, LF, GF	€4.00
		Side Salad V, VG, LF, GF	€3.50
		Truffle and Parmesan Fries V	€4.50

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## Pizza

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

<b>CLASSIC MARGHERITA</b> <small>V</small>	€10.50
San Marzano tomato sauce, mozzarella, fresh basil	
<b>CAPRICCIOSA</b>	€13.50
San Marzano tomato sauce, mozzarella, mushrooms, olives, artichoke hearts, roast ham, boiled eggs	
<b>CARBONARA</b>	€13.50
Mozzarella, Pecorino Romano, guanciale, soft egg, crushed pepper	
<b>MORTADELLA E PISTACCHIO</b>	€16.00
Pistachio pesto, mozzarella, mortadella con pistacchio, burrata, pistachios	
<b>FRESH FIG AND PARMA HAM</b>	€13.50
Mozzarella, fresh fig wedges, Parma ham, cherry tomatoes, basil, balsamic glaze	
<b>VOLCANO PEPPERONI</b>	€13.50
San Marzano tomato sauce, mozzarella, pepperoni, Nacho cheese, red onions	
<b>MALTESE HERITAGE</b>	€14.50
San Marzano tomato sauce, mozzarella, Maltese sausage, sun-dried tomatoes, peppered local cheeselet, sliced potatoes	
<b>DI NAPOLI</b>	€12.95
San Marzano tomato sauce, mozzarella, anchovy fillets, caper berries	

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## Pizza

ARTICHOKE AND SPECK €14.95  
Artichoke purée, mozzarella, sliced speck,  
roast artichoke wedges, smoked ricotta mousse

DUCK AND PEAR €13.95  
Mozzarella, pulled duck, poached pears,  
fresh rocket leaves, local honey

PORCINI E CINGIALE €16.50  
Mozzarella, truffle paste, cingiale sausage,  
porcini mushrooms, fresh baby spinach leaves

PORCHETTA AND TRUFFLE €16.50  
Mozzarella, porchetta, fresh rocket leaves,  
truffle paste, goat cheese mousse



## Kids

CHICKEN FILLETS AND FRIES <sup>LF</sup> €8.50

PENNE WITH WHITE SAUCE <sup>V</sup> €8.00

SPAGHETTI WITH TOMATO SAUCE <sup>V, VG, LF</sup> €8.00

CHEESE BURGER AND FRIES €10.50

PIZZA €8.50  
Tomato sauce, cheese, Wudy sausage

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## Dessert

	IMQARET BIL-ĠELAT TAN-NANNA Mini local date fritters, traditional Maltese ice cream, honey drizzle	€6.50
	ICE-CREAM AND SORBET Please ask a member of the team for today's flavours	€2.50/SCOOP
	SELECTION OF HOMEMADE DESSERTS	€7.00
	NUTELLA AND MARSHMALLOW PIZZA TO SHARE <b>v</b> Nutella spread, marshmallows, crushed hazelnuts	€11.50
	HELWA TAT-TORK PIZZA TO SHARE <b>v</b> Helwa tat-Tork spread, crushed biscuits, mixed nuts, melted white chocolate	€11.50

## Dessert Cocktails

	CITRUS VELVET Tequila, orange zest, fresh cream <i>A smooth blend of tequila, fresh cream, and fragrant orange zest, offering a citrus warmth</i>	€8.00
	SILK DREAM Baileys, Kahlua, dark rum, fresh cream, vanilla essence, caramel, pinch of salt <i>A rich, comforting fusion of Baileys, Kahlua and dark rum with cream, vanilla, caramel, and a delicate touch of salt.</i>	€9.00

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