

# 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 <sup>GF</sup>	€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 <sup>V</sup>	€15.00
Panzerotti filled with ricotta di pecora, rich tomato sauce, pine nuts, fresh basil	
WALNUT AND GORGONZOLA RISOTTO <sup>V, GF</sup>	€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 burrata, rich tomato sauce, fresh basil	
ORECCHIETTE PEPPERONE <sup>V</sup>	€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>	<b>€18.95</b>
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> <sup>V</sup>	€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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## 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
Caffe' Latte	€3.00
Irish Coffee	€6.00
Caffe' Mocha	€3.00

Syrups Vanilla, Salted Caramel, Hazelnut	€0.75
Plant Milk Oat, Coconut	€0.50

### Liquers

Home-made Limoncello <i>(made by Limestone Heritage)</i>	2.5cl	€2.00
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	2.5cl	€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

## Cocktails

### Signature

**HERITAGE DELIGHT** €9.00  
 Hendrick's Gin, Limoncello, egg white, orange zest syrup, rose water  
*A graceful blend of Hendrick's Gin and Limoncello, lifted by citrus and orange zest, with delicate rose water and a soft, velvety egg white foam*

**LIMESTONE SOUR** €9.00  
 Bacardi, fresh lime juice, lavender and vanilla syrup, orange zest syrup  
*A refined balance of Bacardi rum and fresh lime, gently layered with lavender, vanilla, and citrus notes*

**BARREL THYME** €9.00  
 Bourbon whiskey, honey syrup, ginger ale, fresh lime juice, ginger and thyme water  
*A warm, spiced bourbon cocktail with honeyed ginger and subtle herbal thyme notes*

**GARDEN WHISPERER** €9.00  
 Vodka, Sake, grape juice, orange blossom water, lavender and vanilla syrup  
*A light, meditative fusion of vodka and sake with grape juice, lifted by orange blossom water and soft lavender-vanilla notes*

**STRAWBERRY KISS** €9.00  
 Vodka, pomegranate soda, fresh lime juice, fresh strawberry, simple syrup  
*A fruity and refreshing mix of strawberry and pomegranate with a crisp citrus touch*

**ROSE BLOSSOM** €9.00  
 Vodka, honey syrup, Archers Peach Schnapps, egg white, rose water  
*A smooth, velvety cocktail with soft peach sweetness and elegant floral rose notes*

**CHERRY COLA DAIQUIRI** €9.00  
 Bacardi, cola syrup, frozen cherries, fresh lime juice, simple syrup  
*A bold twist on a classic with rich cherry, cola sweetness, and a fresh lime kick*

### Classic

**MOJITO** €8.00  
 Rum, fresh mint, lime, soda water, sugar  
*A cool and refreshing drink with mint and citrus notes*

**COSMOPOLITAN** €8.00  
 Vodka, triple sec, cranberry juice, lime juice  
*A vibrant and fruity cocktail with a sophisticated edge*

**WHISKEY SOUR** €8.00  
 Whiskey, lemon juice, sugar, egg white  
*A smooth and balanced cocktail with citrus and whiskey notes*

**MOSCOW MULE** €8.00  
 Vodka, ginger beer, lime juice  
*A refreshing cocktail with a zingy ginger finish, perfect for cooling off*

**ESPRESSO MARTINI** €8.00  
 Vodka, Kahlua, espresso, simple syrup, coffee beans  
*A classic, elegant cocktail that's always in style*

**NEGRONI** €8.00  
 Gin, sweet vermouth, Campari, fresh orange slice  
*A confident cocktail, unapologetic in its simplicity*

### Non-Alcoholic

**LIME LEGACY** €7.00  
 Lemon sorbet, fresh lime juice, cherries, sugar syrup  
*A calm expression of fresh local lime and smooth lemon sorbet, gently rounded with cherries and a touch of sweetness*

**LYCHEE TOWN** €8.50  
 Lychee syrup, ginger ale, lychees, fresh lime juice, fresh mint leaves  
*Delicate lychee and fresh lime lifted by ginger ale, with cooling mint and whole fruit for a light, refreshing finish*

**SOUR CANDY GRAPE** €7.00  
 Soda water, honey syrup, fresh lime juice, fresh grapes and strawberries  
*Fresh grapes and strawberries pressed with lime and a hint of honey, softened by soda water*

### Spritz

**APEROL SPRITZ** €8.50  
 Aperol, Prosecco, soda water, orange slice  
*A light, refreshing drink with vibrant citrus notes*

**LIMONCELLO SPRITZ** €8.50  
 Limoncello, Prosecco, soda water, lemon slice  
*A zesty twist on the classic spritz with a refreshing citrus punch*

**BAJTRA SPRITZ** €8.50  
 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	2.5cl	€3.00
Cisk Excel	2.5cl	€3.00
Cisk 00	2.5cl	€3.00
Cisk Chill Lemon	2.5cl	€3.00
Blue Label	33cl	€4.00
Hopleaf	2.5cl	€3.00

### Imported Beers

Heineken	2.5cl	€3.50
Guinness	44cl	€6.00

### Cider

Strongbow	50cl	€5.00
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### Water

San Benedetto Still Water	75cl	€4.25
San Benedetto Sparkling Water	75cl	€4.25

### 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	25cl	€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 12 years old	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 12 years old	2.5cl	€5.00
Glenmorangie 10 years old	2.5cl	€5.00
Laphroaig 10 years old	2.5cl	€5.00

### Cognac

Hennessy VS	2.5cl	€4.00
Rémy Martin VSOP	2.5cl	€5.50



# Wines

## 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
Italy	Pinot Grigio Delle Venezie DOC - Veneto	Antinori - Santa Cristina	Pinot Grigio	€22.00
Italy	Gavi di Gavi DOCG - Piemonte	Fontanafredda	Cortese	€25.00

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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
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

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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