

STARTERS



Adorning her faldetta, a well-to-do lady is just about to enter the palazzo of a patrician's household, and is soon to feast her eyes on the ostentatious accoutrements typical of an affluent interior. The 'aperitif' of her visit, whose arrival is being announced by the elegantly dressed noble lady, bears that same feeling of anticipation as when combing through the contents of a menu, such as the 'Starters', on a whetted appetite. Bon appetit!!

Antoine Favray (1706-1798), *The Visit*, oil on canvas, 18th century, Europe Galleries - MUŽA

Soft Shell Taco €8.90 | **Maltese Meze** €6.90 | €13.90
choose from:
battered fish or chilli con carne
soft shell taco, avocado & tomato salsa, lime & chilli yoghurt, mixed salad

Soy and Miso Octopus €9.90

warm octopus, squid ink emulsion, celeriac & pickled radish

SALADS

A well composed, bold and vibrant representation compliments Micallef's abstract paintings. Making our eyes wander from detail to detail, ensuring we get a taste of the compositional mise-en-scène. Well poised and thoroughly thought-provoking compositions also represent these pleasing salads. Presentation helps to emphasize taste and these artfully composed dishes not only bring a healthy alternative to our meals but also make us feel full and satisfied.

Luciano Micallef (b. 1954), *There is No Chaos*, oil on canvas, 1986, The Artist Galleries - MUŽA



Chicken & Avocado Salad €11.90 | **Caprese Salad** €9.50
grilled chicken, avocado, tomatoes, onions, cucumber, olives, iceberg lettuce, lemon honey dressing
buffalo mozzarella, marinated fresh tomatoes, semi dried cherry tomatoes, rucola, basil oil

Cured Salmon & Beetroot Salad €12.50

beetroot, fennel, dill, pickled radish, rocket leaves, iceberg lettuce, onions, dijon mustard vinaigrette

SANDWICHES

The hardworking goatherd nicknamed 'Il Barba' is taking a moment of repose under the hot Maltese sun. The warm colours of the fields and the rubble wall remind us of the beauty of Malta's countryside. Maybe he is about to have something to eat halfway through his day. He would surely appreciate one of these Sandwiches in this menu. Why not enjoy one of them yourself before you get back to your busy day?



Edward Caruana Dingli (1876-1950), *Il-Barba*, oil on canvas, 1949, The Artist Galleries - MUŽA

Beef Brisket Brioche Bun €7.50
beef brisket, mustard mayo, crispy onions, smoked cheese, salad, crisps

BLT Egg Brioche Bun €6.90
bacon, lettuce, tomato, fried egg, herb & garlic aioli, salad, crisps

Pulled Chicken Baguette €6.90
chicken, creamy chive dressing, spring onions, mozzarella, lettuce, salad, crisps

Falafel Wrap €6.90
falafel, marinated vegetables, basil pesto, lettuce, tomatoes, salad, crisps

Welcome to the MUŽA Restaurant, an inspiring space inviting you to eat, relax and interact with those by your side and the art treasures in the national collection. MUŽA is an art experience which runs through the restaurant and the museum galleries.

Making the most out of fresh and seasonal produce, this menu banks on the pleasures of taste to present some of the artworks on display in the four main museum narratives: Mediterranean, Europe, Empire and the Artist. Textures, shapes, colours, elements and stories come together to offer an art-inspired sensory experience.

These same spaces, once housing a kitchen which catered for the hungry Italian Knights, is today welcoming all those ravenous for inspiration. Enjoy your MUŽA experience.

PASTA

This painting conveys the kind of warmth and calm that you wish for after a tough day. Simple objects and nothing but essentials - a warm hearth to shelter you from the cold, and the most basic of food, corn, to make flour for bread and to feed your livestock. Sometimes we just need comfort, and what better comfort food than a plate of Pasta! Choose one of our mouth-watering options and you will not be disappointed.



Carlo Romagnoli (1888-1965), *Mountain Kitchen*, oil on canvas, 1923, The Artist Galleries - MUŽA

Ricotta Ravioli €8.90
garlic, tomato sauce, olive oil

Paccheri Maltese Sausage €9.90
spicy Maltese sausage, sundried tomatoes, tomato sauce

Lamb Risotto €10.90
carnaroli rice, lamb ragù, goats' butter, goats' cheese

Linguine Octopus €12.90
octopus, Kalamatta olives, garlic, tomatoes, soft herbs

Casarecce Parmeggiana di Melanzane €8.90
aubergines, parmesan, tomato sauce, mozzarella di bufala

Thai Vegetable Curry €9.90
mushrooms, pumpkin, tomatoes, coconut milk, coriander, basmati rice
add chicken €2.50

BURGERS

Definitely not our contemporary idea of buying and consuming mouth-watering burgers, but in the 19th century, young peasant boys plying their door-to-door trade of selling small flat cakes of minced or very finely chopped meat was a common sight. Resting their tired feet, these three patty street vendors have stopped for a short break to play the ancient guessing counting game of 'morra'.



Michele Bellanti (1807-1883), *Patty Venders Playing Morra*, lithograph, circa 1844, Empire Galleries - MUŽA

MUŽA Classic Burger €7.90
beef patty, brioche bun, lettuce, tomato, in house burger sauce, salad, fries

MUŽA Gourmet Angus Burger €12.90
200grms angus beef patty, brioche bun, truffle cream cheese, sautéed mushrooms, crispy bacon, salad, fries

The Donato Burger €7.90
breaded chicken thigh, brioche bun, coleslaw, lettuce, tomato, salad, fries

MAIN COURSES

Savouring a Main Course is the culmination of one's fine dining experience. It invites pauses for contemplation on the scrumptious tastes and textures that fill the mouth and bring almost heavenly satisfaction. Such gastronomical fulfilment may prompt, though very cautiously remote, the idea of the soul-nourishing state that this divine group of religious protagonists inspires as it engages in profound and silent conversation, glorified in a gold celestial realm.



Domenico di Michelino (1417-1491), *Sacra Conversazione (Holy Conversation)*, tempera on panel, 15th century, Mediterranean Galleries - MUŽA

Pan Fried Sea Bass €19.90
glazed greens, lemon & chive velouté, caramelized fennel

Beef Tagliata €19.90
300grms beef tagliata, chimichurri marinade, rucola, cherry tomatoes, parmesan

Slow Roasted Chicken Breast €18.90
textures of sweetcorn, pan juices

Crispy Fried Artichoke €17.90
roasted onion purée, wilted spinach, basil oil

Main courses are served with roasted vegetables and potatoes.