



An elegantly designed glass goblet and copper vessel meet on a tray. Whose hand holds this tray?

An 18th-century canvas painting by a Maltese artist within the MUŽA galleries awaits your eyes.

a la carte menu

STARTERS

Salmon Chowder braised vegetables, smoked pancetta, sourdough croutons	11
Oat Crusted Stuffed Local Mushrooms home-made goats' ricotta, truffled onion purée	11
Pork Belly local pressed cured pork, smoked paprika, piccalilli dressing	12
Country Pâté pulled meat and offal, brioche crust, grain mustard, cornichons	12

PASTA

Ricotta and Spinach Tortellacci stuffed egg pasta, aglio e olio, pecorino cream, cheese cracker	13
Risotto Octopus olives, lemon, red pepper and tomato soffrito, soft herbs, parmesan	14
Tagliolini Funghi mushroom trifolati, mascarpone, chives	13
Rigatoni braised lamb shoulder ragu', hard herbs, crumbled ġbejna	13

*All pasta dishes are available as a main course for a €2.50 supplement.
For gluten free pasta, kindly ask your server.*

MAIN COURSE

Seabass gremolata crusted, carrot and chorizo, sautéed spinach, onion butter	25
Rib-Eye grilled steak, charred pumpkin, artichoke purée, bordelaise sauce	28
Beef Tagliata grilled tomato, rucola and parmesan	23
Slow Roasted Pork Shoulder wild boar tortellona, sautéed kale, garlic confit, sage and onion jus	22
Corn Fed Chicken Breast maltese sausage stuffing, braised beans and vegetable cassoulet, poultry jus	21
Cauliflower Steak harissa spiced chickpea stew, cumin and cauliflower purée	19

All main course dishes are served with seasoned steak fries.