



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.

SUNDAY LUNCH MENU

3 course meal | €35

STARTERS

Salmon Chowder

braised vegetables, smoked pancetta, sourdough croutons

Oat Crusted Stuffed Local Mushrooms

home-made goats' ricotta, truffled onion purée

Pork Belly

local pressed cured pork, smoked paprika, piccalilli dressing

Country Pâté

pulled meat and offal, brioche crust, grain mustard, cornichons

Ricotta and Spinach Tortellacci

stuffed egg pasta, aglio e olio, pecorino cream, cheese cracker

Risotto Octopus

olives, lemon, red pepper and tomato soffrito, soft herbs, parmesan

Tagliolini Funghi

mushroom trifolati, mascarpone, chives

Rigatoni

braised lamb shoulder ragu', hard herbs, crumbled ġbejna

MAIN COURSE

Seabass

gremolata crusted, carrot and chorizo, sautéed spinach, onion butter
supplement of €4.00

Beef Tagliata

grilled tomato, rucola and parmesan

Slow Roasted Pork Shoulder

wild boar tortellona, sautéed kale, garlic confit, sage and onion jus

Corn Fed Chicken Breast

maltese sausage stuffing, braised beans and vegetable cassoulet, poultry jus

Cauliflower Steak

harissa spiced chickpea stew, cumin and cauliflower purée

Rib-Eye

grilled steak, charred pumpkin, artichoke purée, bordelaise sauce
supplement of €5.00

All main course dishes are served with seasoned steak fries.

DESSERTS

Choose any fresh dessert from our dessert display