ANTIPASTI

Traditional Fish Soup (Aljotta)	€8.50
Soup of the Day Ask for the soup of the day	€7.50
Caprese (V) Mozzarella di bufala, fresh tomatoes	€9.00
& fresh basil oil Gozo Cheese (V) deep fried breaded Gozo cheese, mixed greens	€ 9.50
cherry tomatoes, & pumpkin seed dressing Baked Brie Cheese (V) stuffed brie with fig & roasted walnut, served w	€9.50
a pea purée & garnish salad Beef Fillet Carpaccio	€9.50
topped with rucola, parmiggiana dressing, almond flakes & cherry tomatoes	
Seafood Tortilla Tortilla, mussles, vongole, prawns & cream	€10.00
Fresh Mussels – $500gr$ Mussels in garlic, herbs & white wine	€13.00
Calamari Fritti Deep fried calamari served with a garlic & bell pepper sauce	€11.50

PLATTERS

Bresaola, salami piccante, Parma ham, brie, aged grana, Gozo peppered cheese, gorgonzola, walnuts, breadsticks, nuts & mango chutney	
Gozitan Platter	€22.
Smoked maltese sausage, peppered Gozo cheese, soft Gozo cheese, olives, capers, sundried tomatoes, pickled onions, fresh tomatoes, dip & bread with tomato paste	
Fish Platter	€22.
Calamari fritti, mussels, fish cakes & fried marinated prawns	

Chicken Ceasar	€10.50
Chicken breast, mixed leaves, cherry tomatoes, cucumber, croutons, bacon, parmeggiano & Caesar dressing	
Avocado & Prawns	€10.50
Fresh avocado, marinated prawns, mixed leaves, cherry tomatoes, cucumber, radish & lime dressing	

Garganelli al Manzo

Spaghetti Vongole

& cream

& parsley

€13.50

Beef strips, onions, garlic, asparagus, sundried tomatoes, porcini mushrooms

Vongole, onions, garlic, fresh chilli, bacon, white wine, lemon juice

Beef strips, mixed greens, cherry tomatoes,
cucumber, croutons, parmesan shavings,
vinaigerette dressing & balsamic

Beef Salad

PASTA	Starter	Main		Starter	Main
Gnocchi Quattro Formaggi Al forno (V) Gorgonzola, edamer, mozzarella, parmeggiano & cream	€ 8.50	€11.50	Spaghetti Frutti di Mare Mixed shell fish, razor clams, prawns, sundried tomatoes, tomato sauce, onions, garlic, black olives, lemon juice, white wine, & parsley	€ 9.50	€13.50
Garganelli Gozitana Tomato sauce, onions, garlic, Maltese sausage, sundried tomatoes, black olives, Gozo cheese & parsley	€ 8.50	€11.50	Risotto Frutti di Mare Mixed shell fish, razor clams, prawns, onions, garlic, sundried tomatoes, tomato sauce, black olives, lemon juice, white wine & parsley	€ 9.50	€13.50
Risotto Chicken Chicken, bacon, porcini mushrooms, zucchini & mascarpone cheese	€ 8.50	€12.50	Garganelli al Tonno Fresh tuna, onions, garlic, cherry	€ 9.50	€13.50
Gozo Cheese Ravioli (V) Ravioli filled with fresh Gozo cheese, with tomato sauce & fresh basil	€ 8.50	€12.50	tomatoes, olives & mint		

€ 9.50 €13.50

€ 9.50 €13.50



FROM THE LAND FROM THE SEA

Chicken Saltimbocca	€15
Chicken breast, parma ham, crushed sage, cream & soya sauce	
Pork Fillet charcoal grilled pork filled medallions with port wine & mash potato puree	€17
Braised Lamb Shanks oven baked braised in jus & infused in white wine	€17
Traditional pan fried local rabbit fried in onions. garlic, herbs & white wine	€17
Quail Breast mustard, thyme, pomegranate sauce & brown sauce	€18
Beef Tagliata Flank Steak (approx. 350gr) Served with rucola & parmegian shavings	€19
Argentinean Ribeye Steak (approx. 350 gr)	€20
Tomahawk Steak price as per weight	
SAUCES	€2
Mushroom Pepper Barbeque Gorgonzola	

Calamari	€18
Cooked in pan with garlic, lemon juice & oil accompanied with rice	basil
Salmon Fillet	€18
Roasted salmon with pistachio, parmeggi & lemon zest	iano
Local King Prawns	€26
Pan fried, drizzled with pernod, garlic, cre & basil	eam
Misto di Mare	€25
Assortment of calamari, vongole, mussels clams, king prawns, cherry tomatoes, gar white wine & basil	
Fresh Local Fish	Market price

SIDES

Mixed Salad	€2
Fries	€2
Oven baked vegetables	€2
Oven baked potato	€2
Mashed Potato	€2
Mushrooms & Garlic	€2
Rice with garlic, butter & basil	€2

SHARE WITH **FRIENDS**

FISH FEAST	€35 p/person
Antipasto to share	
Fresh mussels, calamari fritti & fish cak	ces
Main Course to share	
King Prawns, calamari, grilled fresh loc risotto & side dishes	cal fish,
MEAT FEAST	€35 p/person
Antipasto to share	
Beef carpaccio & cheese platter	
Main Course to share	
Tomahawk steak, tagliata flank steak, g chicken breast, smoked Maltese sausag	

Minimum number of persons to share 4. Price quoted per person

dishes & side Sauces

VEGAN & GLUTEN FREE

Mushroom Risotto	€12
Arborio rice, onion, garlic, porcini mushrooms, button mushrooms & truffle oil	
Fried Tofu Salad	€11
Fried Tofu, mixed leaves, cherry tomatoes, cucumber, bell peppers & a pumpkin seed dressing	
Gluten Free Spaghetti with Vegetables	€12
Tomato sauce, onions, garlic, zucchini, bell peppers & broccoli	

KIDS CORNER

Garganelli	€5.50
with red or white sauce	
Chicken Nuggets with fries	€5.50
Chicken or Beef Burger with fries	€5.50



Mustard

BREAKFAST

English breakfast € 9.60

Fried eggs, bacon, sausages, baked beans, fried mushrooms, grilled tomatoes, toast & butter

Continental breakfast €11.80

Cold cuts, sliced cheese, plain yoghurt, bacon, sausages, baked beans, scrambled eggs, cornflakes, muesli, cakes, selection of fresh fruit, orange juice & apple juice

Served till 10.00am

EGGS

Plain Omelette	€ 8.80

mixed green salad & crisps

Cheese Omelette € 9.10

mixed green salad & crisps

Vegetarian Omelette € 9.50

mixed peppers, mushrooms, onions accompanied with mixed green salad & crisps

Xlendi Omelette € 9.90

Bacon, ham, mixed peppers, mushrooms, onions accompanied with mixed greens salad & crisps

Avocado & Egg on Toast € 4.50

Fried eggs on 2 open toast with avocado & tomato paste

TOAST

Ham & Cheese Toast	€ 3.00
accompanied with mixed green salad	
Ham Toast	£ 2 E0
Halli Toast	€ 2.50
accompanied with mixed green salad	
Cheese Toast	€.2.50
Cheese Tuast	€ 2.50

accompanied with mixed green salad

Toast with jam €1.80

Toast with eggs & bacon € 4.00

JUICE

Fresh orange juice € 2.50

