

STARTERS

MEDITERRANEAN FISH SOUP

Local prawns, black mussels, white fish, tomatoes, saffron, fennel (NGI) €12.50

PULLED HBEJZA

Garlic butter, melted cheese, fresh thyme (V) €6.95

BRUSCETTA RUSTICA

Thinly sliced cured pork belly, fresh Mozzarella di Bufala, pear relish, fresh rucola, balsamic gel €6.95

LOCAL FISH CAKES

Celeriac remoulade, baked cherry tomatoes, squid ink €12.95

FRITTURA

Calamari, baby prawns, white fish, fresh chili and Gozitan lime aioli €11.50

FOIE GRAS AND RABBIT LIVER PARFAIT

Pomegranate gel, pickled mustard seeds, toasted Maltese bread €9.50

CHARCUTERIE BOARD (to share)

Cured pancetta arrotolata, coppa di Parma, salami Calabrese, local goat cheeselets, breaded Brie, Grana Padano, local sundried tomatoes, local olives, fresh fig and pear chutney, grissini and crusty Maltese bread €26.00

CRISPY LOCAL CHEESELETS

Pickled apples, petit salad, confit tomatoes, beetroot gel (V) €9.50

GRILLED EGGPLANT INVOLTINI

Red pepper vegan ricotta, local olives, cherry tomatoes, fresh basil, onion puree (VG) (NGI) €8.75

SALADS

SESAME TUNA AND ROASTED BEETROOT

Local fresh oranges, cherry tomatoes, fresh mint, honey and soy dressing (DF) €12.95

GRILLED CHICKEN AND APPLE SALAD

Marinated apples, roasted almonds, smoked cheddar and roasted green wheat, horseradish dressing €12.95

CURED PORK AND MOZZARELLA DI BUFALA

Coppa di Parma, fresh figs, basil pesto dressing €14.50

BAKED GOAT CHEESE

Marinated pears, radicchio, pistachio, white balsamic dressing (V) €12.95

QUINOA AND BAMBINELLA

Rucola, butternut squash, zucchini, walnuts, fresh basil and dressed with garlic oil (V) (VG) (DF) €12.95



PASTA

PAPPARDELLE WITH CALAMARI

Broad beans, sundried tomatoes, fresh chillies, minted bread crumbs €9.95

SWORDFISH RAVIOLI

Mussels, clams, baby tomatoes, lemon and dill butter €13.50

SPAGHETTI RABBIT

Fresh spaghetti chitarra, slow cooked chunky rabbit ragout, marrowfat peas, fresh marjoram €9.50

GARGANELLI WITH MALTESE SAUSAGE

Spinach, button mushrooms, tomatoes, fresh oregano, cream €9.50

PACCHERI WITH LAMB RAGU

Cherry tomatoes, local thyme, Pecorino shavings €9.95

PANCIOTTI WITH FONTINA CHEESE

Wild mushrooms, artichokes, cherry tomatoes, walnut butter, rucola (V) €13.50

LINGUINE MEDITERRANEO

Roasted aubergines, zucchini, Kalamata olives, tomato fondue, local basil (VG) (DF) €9.50

SALTED COD AND LOCAL PRAWN RISOTTO

Candied lemon peel, fresh chives €11.50

PEA RISOTTO WITH CURED PANCETTA

Portobello mushrooms, crushed pistachios, truffle oil €9.95

A supplement of €3.00 applies when ordering a main course portion.

MAIN COURSE

CATCH OF THE DAY

Day's fresh line caught Mediterranean fish. Ask your server for the ideal preparation method of your choice (NGI) (DF) Market price

SEARED BROWN MEAGRE

Wilted pak choi, parsnip puree, red wine jus lie (NGI) €24.00

MEDITERRANEAN CHICKEN MELT

Free range grilled chicken breast, melted mozzarella, tomatoes, Kalamata olives, fresh basil pesto (NGI) €19.75

CHICKEN THIGH KEBAB

Warm freekeh salad, cumin, almonds, sultanas, mint yoghurt dressing €19.50

PRIME SCOTTONA BEEF RIB EYE (350G)

Forest mushrooms, onion puree jus (NGI) €26.50

LE BISTRO BURGER

Homemade 100% pure beef patty, caramelized onions, grilled bacon, pickles, tomatoes, BBQ sauce, melted cheese €13.95

BURGER TOPPINGS

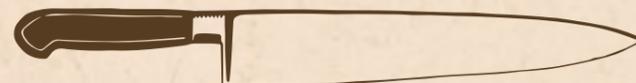
Egg cooked sunny-side up €1.00
Smoked cheese €2.50

TRIO OF PORK

Sous vide belly, crispy cheek, local sausage and cannellini cassoulet, pommes puree €19.75

PAN SEARED DUCK BREAST

Duck leg croquette, mange tout, glazed cherries, celeriac and potato puree, jus (NGI) €23.00



GRILLED LAMB RUMP

Ras el hanout spices, buttered savoy cabbage, carrots, caramelised garlic and potato mash, pan juices (NGI) €24.00

VEGETABLE BURGER

Chick pea and corn patty, melted vegan cheese, lettuce and tomatoes, guacamole brush, sunflower seed bun, dipping sauce (VG) (DF) €12.95

CRISPY SAVOY CABBAGE PARCELS

Tomato fondue, thyme, vegan cheese, charred carrots, onion cream, fresh salad leaves (VG) (DF) €18.75

SEASONAL VEGETABLE PATTIES

Forest mushrooms, casseroled spinach and cannellini beans, marrowfat peas (VG) (DF) €18.75

Mushroom sauce / Peppercorn sauce / Red Wine Jus €2.50

All main courses are served with a side of your choice:
Grilled seasonal vegetables / Fresh local market salad
French fries / Roasted potatoes

DESSERTS

MINI TARTUFO

White and dark chocolate mousse with a flourless sponge (NGI) €4.95

DARK CHOCOLATE AND COCONUT CAKE

Rich dark chocolate cake with a hint of coconut ganache (VG) (DF) €4.95

STRAWBERRY TEXTURES

Stewed strawberries, mini rum baba, light strawberry mousse €4.95

LEMON FANTASY

Lemon cake, kalamansi cremeux, layered lemon chiboust €4.95

OAT AND MANGO CHEESECAKE

Chunky oats, vegan cream cheese, spicy mango puree (VG) (NGI) (DF) €4.95

PEACH CRUMBLE AND VANILLA ICE CREAM

Honey scented peaches, almond crust served with vanilla ice cream €4.95

CHOCOLATE HAZELNUT DELIGHT

Hazelnut sponge, rich milk chocolate mousse €4.95

IMQARET

Warm dates cooked with mandarin zest and anisette, wrapped in a crunchy dough served with Maltese Ice cream (V) €4.95

EAT WELL

WE TREAT FOOD ALLERGIES SERIOUSLY

Every effort is made to instruct our staff regarding the potential severity of food allergies. Therefore please inform your server which food cannot be consumed if you have any food allergies. Kindly be advised that our restaurant is not a gluten-free environment and traces of gluten may be present.

(NGI) Non gluten containing ingredients
(DF) Dairy-free
(V) Vegetarian dishes
(VG) Vegan Dishes