

• Dips •

<i>Dips are served with Galletti (Maltese water biscuits) and Maltese bread</i>		
ARJOLI (C/F/S)		€6.50
Made with crushed galletti, garlic, tomato paste & anchovies		
BIGILLA BIL–FELFEL (S/V)		€5.85
Traditional paste made of dried fava beans, garlic, oil, vinegar and a hint of chili		
TADAM IMQADDED (C/S/V)		€6.50
Sun-dried tomato & marjoram		
TLETT TIPI TA' DIPS		€16.50
Choose three dips from the above		

• Tal-Bidu / Mize & Starters •

PULPETTI TAÇ-ĊANGA (C/E/S/M/CY)		€8.95
Beef patties flavoured with pecorino cheese, garlic & thyme, simmered in red wine		
KISRA HOBŻ BIL-KAPUNATA (C/S/V)		€6.50
Grilled Maltese bread spread with Caponata (little aubergine chunks cooked with onions, capers, olives & tomatoes)		
PLATT MALTI (C/S/N/M)		€19.80
A traditional Maltese platter consisting of bigilla (traditional paste made of dried fava beans), kapunata (little aubergine chunks cooked with, onions, capers, olives & tomatoes), grilled traditional Maltese pork & coriander seed sausage, fresh local peppered sheep cheeselet & grilled Maltese bread spread with a tomato paste		
FRITTURI TAL–QARABAGHLI (C/E/M/S/V)		€6.95
Tasty fritters made with zucchini, capers, peppered sheep cheeselet, thyme & marjoram		
MAKKU MOQLI (F/S)		€7.80
Crispy fried whitebait, served with a lemon wedge		
ZALZETT TA' MALTA MIXWI (N/S)		€7.95
Grilled traditional Maltese pork & coriander seed sausage		
ĠBEJNA MOQLIJA (C/S/E/M/V)		€7.80
Deep–fried fresh peppered sheep cheeselet		
FWIED TAL–FENEK MOQLI (M/S)		€10.95
Rabbit liver fried in garlic, simmered with thyme, orange juice & zest		

• Soppa / Soup •

MINESTRA (CY)		€11.95
Slow cooked local vegetable soup with a hint of celery & rock salt		

• Għaġin / Pasta •

SPAGHETTI BIZ–ZALZA TAL-FENEK (M/C/S/CY)	<i>Starter</i>	€14.85
Spaghetti with a rabbit sauce – this dish is one of the more popular & most traditional of Maltese dishes, forming part of the celebrated Fenkata meal		
GHAĠIN GRIEG (C/S/M/CY)	<i>Starter</i>	€14.75
An old family speciality – Little pasta beads cooked with minced pork, finely chopped onions & garlic, white wine, parsley, and a generous dose of grated cheese		
LINGWINI BIL-KLAMARI (C/S/F/MS)	<i>Starter</i>	€16.50
Linguine with calamari, marrows, tomatoes, a hint of chilli & fresh herbs		
RAVJUL TA' L-IRKOTTA (C/E/S/M/CY/V)	<i>Starter</i>	€14.50
Ricotta ravioli with a tomato, garlic & basil sauce		
	<i>Main Course</i>	€16.50

• It – Tieni Platt / Main Course •

<i>Main courses are served with roast potatoes & seasonal vegetables</i>		
QARABAGHLI MIMLI (C/S/M/V)		€18.50
Marrows stuffed with rice, tomato sauce, olives, capers & served on a sheep cheese sauce		
SPNOTTA MIXWIJA (C/F/S)		€24.50
Grilled fillets of fresh sea bass, with an olive & raisin tapenade		
KALAMARETTI FIT-TAĠEN (MS/S/F)		€27.40
Pan-seared baby calamari with garlic, tomatoes, white wine, marjoram, a hint of chilli & rosemary		
KOXOX TAT-TIĠIEĠ (C/S)		€20.95
Roasted chicken legs infused with rosemary & garlic		
FENEK IMTEKTEK (S/CY/M)		€22.50
Pan-fried rabbit with garlic, braised with celery, onions, red wine, bay leaf, thyme & peas		
FALDA MIXWIJA BIZ–ZALZA HADRA (S)		€26.50
Grilled flank steak with a rough salsa of mint, parsley, marjoram, red chilli, capers, garlic, red wine vinegar & olive oil		

BRAĠJOLI (S/M/C/E)		€23.00
Thin slices of tender beef rolled with a tasty stuffing of finely chopped hard boiled eggs, ham, parsley, garlic & parmesan cheese, simmered in a wine & onion gravy		

• Kontorni / Side Dishes •

PATATA L–FORN (S/V)		€3.90
Roast potatoes with garlic, thyme, fennel seeds & olive oil		
PATATA MOQLIJA (S/C/V)		€3.90
Deep-fried potato chips		
INSALATA FRISKA (S/V)		€3.90
Mixed leaf salad with tomatoes, olives, lemon & honey dressing		
HAXIX (S/V)		€3.90
Seasonal vegetables		

• Helu / Desserts •

MAQRUT BIL-ĠELAT (C/M/S/N)		€5.00
Date fritter served with vanilla ice cream		
ĠELAT TAT-TIEĠ (M/C/N/P/E)		€5.00
Ice cream with candied fruit and sponge		
SINIZZA (C/M/E/N/SE)		€5.00
Sweet ricotta with cinnamon, rolled in puff pastry, apricot jam and sponge		
GRANITA TAL-LUMI		€4.50
Sorbet made with fresh lemons		
ĠELAT (M/N/E/SE)		€2.50
Ice Cream: Chocolate Vanilla Strawberry		



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Tasting Menu

€35 PER PERSON

This menu is not available combined with the a la carte

• Starter Course •

PLATT MALTI (C/S/N/M)

A traditional Maltese platter consisting of bigilla (traditional paste made of dried fava beans), kapunata (little aubergine chunks cooked with onions, capers, olives & tomatoes), grilled traditional Maltese pork & coriander seed sausage, fresh local peppered sheep cheeselet & grilled Maltese bread spread with a tomato paste

• Main Courses •

SPNOTTA MIXWIJA (C/F/S)

Grilled fillet of fresh seabass, with an olive & raisin tapenade

FENEK IMTEKTEK (S/CY/M)

Pan-fried rabbit with garlic, braised with celery, onions, red wine, bay leaf, thyme & peas

Both dishes are served with roast potatoes & seasonal vegetables

• Dessert Course •

SINIZZA (C/M/E/N/SE)

Sweet ricotta with cinnamon, rolled in puff pastry, apricot jam and sponge

*Mananni, an old lace weaver,
can be heard singing as the lace combs twang.*

*She is working tirelessly, creating the beauty
of several lace designs including roses,
crosses and sometimes even a star.*

*Her workshop is a green courtyard,
sheltered from the sun's wrath*

by a beautiful bougainvillea.

*And so, a wide tablecloth is woven,
gradually increasing and growing ever larger
so that in the end it spreads over
the mahogany tables of the rich.*

*Mananni, while she works, indulges in a daydream
of the chosen and wholesome food,
which one day will be placed
on silver plates on her tablecloth.
And the thought of hot food and wine
immediately whets her appetite.
So, she goes inside to nibble half a loaf
of simple bread, coated with oil,
some plum tomatoes and a Gozitan peppered cheeselet.*

*Interpretation based on Poem written by
Gozitan Poet Gorg Pisani (1909-1999)*

Mananni
• FLAVOURS OF MALTA •

Food Menu