

| T H E P R I K L Y P E A R |

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DRITT MINGHAND IL-FURNAR STRAIGHT FROM THE BAKERY

Bezzun u Ġamm Lokali ✓ € 5.00
Sliced baguette, selection of local marmalades.

Hobż tal-Malti Mhawwar bil-Ġbejniet tal-Bżar ✓ 🍷 € 6.00
Local bread, tomato spread, peppered goat cheese, olive oil, basil, rock salt.

Ftira Bajd u Bejken 🍷 € 6.00
Local ftira bread, fried egg, crispy bacon, pork sausage, salted butter.

Bezzun bil-Ġbejniet Friski u Perżut tal-Koxxa 🍷 € 6.50
Baguette, fresh goat cheese, gammon, basil, tomatoes.

Hobża Mimlija ✓ € 6.50
Maltese traditional bread filled with tuna, potatoes, capers, olives, tomatoes.

All the above items are served with the local favourite snack Twistes.

PASTIZZI U QASSATAT LOCAL CHEESE CAKES AND PIE

Pea & Cheese Cakes ✓ 🍷 € 0.65 each

Qassatat € 2.50
Traditional anchovy and spinach pie.

XI HAĠA BIEX TNAQQAR LIGHT SNACKS

Patata Moqlija ✓ € 4.00
Skin-on fries with rosemary salt.

Tliet Tipi ta' Żebbuġ Immarinat ✓ € 4.00
3 types of marinated olives.

Focaccia ✓ € 4.00
Sundried tomatoes, olives, rosemary thick focaccia.

Żewġ Tipi ta' Dips, Hobż Malti u Galletti ✓ € 6.00
Duo of dips, local bread, water biscuits.

Klamari Moqlija € 6.00
Fried calamari.

Zalzett Malti Mixwi € 6.00
Grilled Maltese sausages.

Ġbejniet u Galletti ✓ € 7.00
Local goat cheese, water biscuits.

INSALATI SALADS

Insalata bil-Klamari € 14.00
Grilled Fresh Calamari & Sundried Tomato Pesto
Mixed leaves, garlic & lemon dressing, broad beans.

Insalata bil-Ġbejniet ✓ 🍷 € 10.00
Breaded Goats Cheese
Mixed leaves, onion relish, cherry tomatoes.

Insalata Veġetarjana ✓ 🍷 € 10.00
Vegetarian Salad
Mixed leaves, pickled onions, local olives, artichokes, peppered goat cheese shavings.

SOPPA SOUP

Minestra tal-Ħaxix Lokali ✓ 🍷 € 5.50
Minestrone Soup
Poached egg, root vegetables, tomato concentrate.

GHAGIN PASTA

Timpana € 7.50
Baked Traditional Pasta
Baked macaroni pasta, minced beef, Maltese traditional pastry.

Spagetti tal-Fenek 🍷 € 10.00
Traditional Rabbit Spaghetti
Traditional rabbit sauce, peas, tomato sauce.

Ravjul Għawdxi Mimli bil-Ġbejniet ✓ 🍷 € 10.00
Gozitan Ravioli stuffed with Sheep Cheese
Traditional tomato sauce, garlic, basil.

Spagetti tal-Qarnit u l-Klamari € 11.00
Spaghetti tossed in an octopus & calamari stew, black olives, tomato sauce.

✓ Denotes vegetarian items 🍷 Items available for full-board guests

We treat food allergies and intolerances seriously. Every effort is made to instruct our staff about the potential severity of food allergies. Please feel free to seek advice from your server/s as regards to which food cannot be consumed if you have any food allergies or intolerances.

IT-TIENI PLATT MAIN COURSES

Sider tat-Tiġieġa Mixwi 🍷 € 12.00
Grilled Chicken Breast
Local herbs, roasted seasonal vegetables, olive oil drizzled local potatoes.

Hobża Maltija Mimlija bil-Ħaxix Mixwi 🍷 € 12.00
Vegetable Burger
Grilled summer vegetables, tofu cheese, tomato jam, Maltese bread bun, fries.

Pulpetta tač-Ċanga biz-Zalzett tal-Malti € 13.00
Beef Patty with Maltese Sausage 285g
Home-made beef burger, local sausage patty, roasted onions, Maltese bread bun, fries.

Kustilja tal-Majjal 🍷 € 16.00
Pork Cutlet
Marinated in sage butter, caponata, baked potatoes.

Hut Frisk
Fresh Fish of the Day
Served with an olive and caper tomato sauce and baked potatoes.

DEŻERTA DESSERTS

Choose from the selection in our display.