

CRUDI

SALMON GRAVLAX

Pink gravlax, mango sauce, pickled pink radish, fresh coriander, dill oil

14

DUO FISH TATAKI

Tuna & salmon tataki, lemon and sesame vinaigrette, wakame, wasabi mayo

14

GILLARDEU OYSTERS

ASK FOR AVAILABILITY & AT MARKET PRICE

Pickled shallots, Tabasco sauce, lemon

BEEF CARPACCIO

Parmesan cream, caperberries, hazelnuts, arugula, local sea salt

15

SALADS

OCTOPUS SALAD

Mixed leaves, capers, olives, onion, potato, cherry tomatoes, citrus dressing

14

CHICKEN CAESAR SALAD

Chicken breast, croutons, crispy bacon, Caesar sauce, baby gem lettuce, parmesan shavings

13

SUMMER SALAD

Mixed leaves, dried cranberries, salted granola, red wine vinaigrette
Burrata +€3 Supplement

12

BRESAOLA SALAD

Bresaola, Burrata, arugula, cherry tomatoes, balsamic dressing

12

IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS, PLEASE INFORM YOUR SERVER, AND WE'LL DO OUR BEST TO ACCOMMODATE YOUR NEEDS AND PROVIDE YOU WITH A SAFE AND ENJOYABLE EXPERIENCE.



* FAVOURITES

TO START *or to* SHARE

MUSSELS

14

Nduja butter, white wine, parsley, lemon juice, garlic

CALAMARI FRITTI *

14

Squid ink and garlic confit mayo, harissa mayo

ALJOTTA - SOUP

10

Traditional fish soup, fresh herbs

PRAWN KADAIFI

13

Tahini sauce, harissa mayo, sumac

CHICKEN SPRING ROLLS

12

Pulled Chicken, Moroccan spices, honey, saffron, peanut sauce

GRILLED PRAWNS

15

Red pepper puree, Pico de Gallo, prawn oil

HUMMUS

12

Black sesame hummus, pita with za'atar, olives chermoula

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VEGETARIAN



VEGAN



LACTOSE FREE



GLUTEN FREE

* FAVOURITES

PASTA & RISOTTO

SPAGHETTI GREEN CARBONARA

15 | 18

Guanciale, Pecorino Romano, egg yolks, spinach puree, black pepper

SPAGHETTI WITH MUSSELS & VONGOLE

16 | 19

Citrus butter, parsley

LOCAL PULLED RABBIT CASARECCE *

17

Signature pulled rabbit, red wine, cream, apple & cinnamon syrup, rabbit jus

LINGUINE MAL MOLL *

21

Mussels, vongole, calamari, shrimps, prawns, herbed tomato sauce

RAVJUL TAN-NANNA

15

Local Gozo cheese ravioli, herbed tomato sauce, pesto sauce

SPINACH RISOTTO

15

Spinach puree, pea, zucchini, toasted hazelnut

GLUTEN FREE PASTA +€2 SUPPLEMENT

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* FAVOURITES

MAINS

BEEF OF THE DAY

Chargrilled to your liking.
Choice of mushroom sauce, pepper sauce or beef jus

MARKET PRICE

BEEF CHEEKS

Braised beef cheek, polenta, grilled broccolini, balsamic and beef jus

27

TRADITIONAL RABBIT STEW *

Braised local rabbit in Cisk beer, onion, garlic, plum

24

PORK

Chargrilled pork, spiced sweet potato puree, grilled kale, pork jus

23

ALL MAINS COME WITH 1 COMPLIMENTARY SIDE EXCLUDING THE BEEF CHEEKS, PORK & CHICKEN

SIDES

FRIES

4

ROASTED BABY POTATOES

4

CITRUS-DRESSED SALAD

4

POMME PUREE

5

SEASONAL VEGETABLES

4

GRILLED AND GLAZED CARROTS, WALNUTS

4

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* FAVOURITES

MAINS

CHICKEN

Stuffed chicken breast, supreme sauce,
mashed potato, sauteed wild mushroom

26

OCTOPUS

Chargrilled octopus, romesco, chimichurri sauce, hazelnut

28

MAL MOLL BURGER

Black Angus beef patty, brioche, smoked mature cheddar cheese,
caramelised onion, mushroom, arugula, truffle mayo.

15

EGGPLANT STEAK

Grilled eggplant, miso, teriyaki sauce, honey, sesame

19

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SIDES

FRIES

4

ROASTED BABY POTATOES

4

CITRUS-DRESSED SALAD

4

POMME PUREE

5

SEASONAL VEGETABLES

4

GRILLED AND GLAZED
CARROTS, WALNUTS

4

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 VEGETARIAN

 VEGAN

 LACTOSE FREE

 GLUTEN FREE

* FAVOURITES

Taste of Gozo SET MENU

35 PER
PERSON

TO START

RAVJUL TAN-NANNA

Local gozo cheese ravioli, herbed tomato sauce, pesto sauce

OR

ALJOTTA

Traditional fish soup, fresh herbs

MAINS

TRADITIONAL RABBIT STEW

Local Cisk beer, onion, garlic, plum

OR

LOCAL OCTOPUS STEW

Octopus cooked in herbed tomato sauce, peas, garlic, onion

DESSERTS

IMQARET

Local date-filled and fried pastry, served with vanilla ice cream

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VEGETARIAN



VEGAN



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GLUTEN FREE