



EST. 1964

TA' MARIJA

Your GASTRO MALTESE KITCHEN

## Street Food &amp; Starters

**HOBZ  
Breads**

till 7pm

**FTIRA BIŻ-ŻEJT**

Wood oven closed Maltese bread | Maltese extra virgin olive oil | organic beef tomatoes | local tuna | capers | olives | fresh mint

3.50

**BEZZUN BIZ-ZALZETT U BASAL MOQLI**

Grilled toasted bun with piccalilli | Grilled Maltese sausage | caramelised onions | goat's cheeselet shavings

5.00

**PANINI TAL-BEBBUX**

Grilled toasted bun sliders with Arjoli | traditional farmhouse snails (deshelled) cooked in tomatoes, onions, herbs &amp; garlic

5.50

**PANINI BIL-PULPETTI TAN-NANNA MARIJA**

Grilled toasted bun sliders with garlic butter | beef patties | Maltese pecorino | cheddar | carrot shavings

6.50

**HOBŻ BIL-LAĦAM TAŻ-ŻIEMEL**

Pastrami style grilled toasted Maltese wood oven bread Or dill bread with mayo &amp; wholegrain mustard | smoked horsemeat carpaccio | Maltese pecorino cheese | pickled gherkins | iceberg lettuce | organic beef tomato

7.50

**PANINI BIŻ-ŻAQQ TAL-FENEK IMMARINAT**

Grilled toasted bun sliders | rabbit belly marinated in orange, pure Maltese honey, pepper, ginger &amp; soy

7.50

**GHAĠINA 'L FORN  
Focaccias**

till 7pm

**KAPONATA (V)**

Roasted aubergines | marrows | green peppers | capers | olives | cherry tomatoes | basil | goat cheeselet shavings

7.50

**GĦAWDXIJA**

Potatoes | anchovies | capers | olives | pecorino shavings

7.50

**TONN FRISK TA' MALTA**

Fresh local tuna marinated in Maltese extra virgin olive oil, balsamic &amp; lime zest | cherry tomatoes | capers | spinach leaves

9.50

**PATATA TA' MALTA 'L-FORN  
Baked Potatoes**

Choice of White or Sweet Potato

**BIGILLA U FAŻOLA (V)**

Traditional black bean pate | broad beans in garlic &amp; parsley | home-made sweet chilli

3.50

**FWIED TAL-FENEK**

Sautéed rabbit liver | butter | garlic crisps | rosemary

7.50

**GAMBLI TA' MALTA**

Sautéed Maltese Prawns | curried bisque cream | fresh coriander &amp; lime

9.50

**L-GHODWA T-TAJBA  
Full Maltese Breakfast**

till 12pm

Full Maltese Breakfast with fried double yolk Eggs, grilled Maltese sausages, thick bacon, blood sausages (Mazzit) Or pork sausages, baked tomato &amp; broad beans (ful) in tomato sauce, served with toasted Maltese bread &amp; tea or coffee

10.00

**SOPPA  
Soups****KUSKSU BIL- FUL B'ĠBEJNA FRISKA (V)**

Traditional bean &amp; pasta soup | fresh cheeselet

8.50

**ALJOTTA BIL-FROTT TAL-BAĦAR**

Traditional shellfish soup

9.50

**INSALATA  
Salads****GAMBLI FRISKI U AVOCADO**

Classic local prawn cocktail | lettuce | avocado

9.50

**INSALATA TAL- QARNIT FIT-TEWM U INBID**

Traditional fried Octopus salad | wine | garlic | lemon | parsley | Maltese extra virgin olive oil | walnuts | grapes | cherry tomatoes | lettuce

10.50

**ANTIPASTI TAL-ĦBIEB  
Local Delicacies To Share****ĠBEJNA TAL-MOGĦŻA MOQLIJA (V)**

Goat's cheeselet coated in breadcrumbs | fig compote

5.50

**LAĦAM TAŻ-ŻIEMEL**

Smoked horsemeat carpaccio | peppercorns | horseradish

€7.50

**BEBBUX FIL-QOXRA BL-ALJOLI**

Traditional farmhouse snails | aljoli dip

€7.50

**ZALZETT U BASAL MOQLI**

Grilled Maltese sausages | caramelised onions

7.50

**SFINEĠ TA' L-INĊOVA TAN-NANNU BENNY**

Traditional fried anchovies in dough with sun-dried tomatoes | mint &amp; yogurt dip

7.50

**LAMPUKA MOQLIJA F'L-ISTAĠUN**

Strips of battered Cisk local mahi mahi | tomato, caper &amp; olive dip

8.50

**PATATA MALTIJA MOQLIJA (V)**

Hand cut Maltese potato chips in skin | Gozitan rock salt

3.50

**FESTA TAL-MIŻET  
Platters To Share**

for 2 persons or more on request

**ROTUNDA TAL-MOSTA**

Bigilla | nannu Benny's sun dried tomatoes | Maltese sausages | butter beans | fresh &amp; peppered Maltese cheeselets | pickled onions | kaponata (vegetable ratatouille) | home-made sweet chilli dip

14.50

**IL-FREGATINA TAN-NANNA PAWLINA**

Sfineġ ta' l-Inċova (anchovy puffs) | whitebait fritters | calamari fritters | mussels in wine &amp; garlic | olives | capers | kaponata (vegetable ratatouille) | aljoli dip

19.50

**GHAĠIN  
Pasta Dishes**

optional main serving at €4

**FROĠA TAT-TARJA MOQLIJA A LA BEN**

Taco style crispy pan fried fine pasta | bacon | local pecorino | eggs | onions | tomatoes | folded with melted cheddar | sweet paprika | creamy saffron

8.50

**SPAGETTI BIZ-ZALZA TAL-FENEK**

Traditional spaghetti in a rich rabbit sauce

9.50

**GHAĠIN BIZ-ZALZETT MALTI**

Fusilli pasta | Maltese sausages | black truffle cream | local pecorino

9.50

**LINGUINE BIL-GAMBLI TA' MALTA**

Linguine pasta | fresh Maltese prawns | prawn bisque | cherry tomatoes | fresh coriander | lemon zest

10.50

**RAVJUL TA' MARIJA  
Home-Made Ravioli**

House Speciality

**RAVJUL MOQLI MIMLI BIL-ĠBEJNIET TAL-MOGĦŻA (V)**

Fried home-made ravioli filled with goat cheeselets | local carob syrup | pomegranates

7.50

**RAVJUL 'STIL ANTIK' TAD-DAR (V)**

Traditional ricotta filled ravioli | basil &amp; pine nuts | cherry tomato sauce

9.50

**RAVJUL BIL-ĠOBON TAT-TURSINA U ZALZA TAL-FAQQIEGH (V)**

Gorgonzola filled ravioli | creamy button mushroom &amp; truffle oil sauce

9.50

**LAŻANJA TAR-RAVJUL**

Baked ricotta ravioli | layers of béchamel &amp; ragu sauce

9.50