



EST. 1964

TA' MARIJA

Your GASTRO MALTESE KITCHEN

Fenkata Mal-Ħbieb Menu

ANTIPASTI TAL-HBIEB

Bebbux fil-Qoxra bl-Aljoli

Traditional farmhouse snails | aljoli dip

Rabbit Belly sliders

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

Laham taż-Żiemel

Smoked horsemeat carpaccio |
peppercorns | horseradish

**Bigilla u Galletti | Ġbejna tal-Bżar |
Żebbuġ Mimli | Tadam imqadded |
Zalzett Malti**

SPAGETTI BIZ-ŻALŻA TAL-FENEK

Traditional spaghetti in a rich rabbit sauce

Or

KUSKSU BIL-FUL B'ĠBEJNA FRISKA (V)

Traditional pasta and bean soup |
toasted cheeselet

FENKATA PLATTER TA' MARIJA

Fenek Moqli fl-Inbid u t-Tewm

Braised traditional local rabbit in wine, olive oil,
garlic & fresh herbs | gravy boat
(chilli option available on request)

Patata 'l forn bil-Fwied tal-Fenek

Sautéed rabbit liver | butter |
garlic crisps | rosemary

Sweet Mushy Peas & spicy fried carrot shavings

Fried hand-cut Maltese Potatoes in Skin
& Gozitan rock salt

ĦELU TA' MARIJA

Imqaret bl-Ghasel Malti u Ġelat tan-Nanna |
Karawett il-Forn | Helwa tat-Tork | Gheneb

@ €29.50 per person any 3 courses

@ €35 per person full menu

min 2 persons