



EST. 1964

TA' MARIJA

Your GASTRO MALTESE KITCHEN

Tasting Menu

ARANĊINA MALTĪJA

Maltese sausage |
goat's cheese |
pistachios |
arborio rice with beans

ALJOTTA BIL-FROTT TAL-BAĦAR

Traditional shellfish
& garlic soup

Or

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

Gorgonzola filled ravioli |
creamy button mushroom & truffle oil sauce

KLAMAR MIMLI

Baked squid stuffed with tentacles, olives,
capers, fresh herbs |
linguine pasta with cuttlefish ink

Or

STUFFAT TAL-LAĦAM TAŻ-ŻIEMEL

Traditional slow cooked horsemeat stew |
rich red wine & lacto beer sauce |
fried wild thyme 'horseshoe' bread

Or

FENEK MIMLI B'ŻALŻA TAL-PORT

Signature baked boneless rabbit stuffed
with rabbit liver, herbs and rice |
fruity port wine sauce with
pistachios, sultanas and apricots

The above main course are served with:
Roasted seasonal vegetables
& Maltese style baked potatoes with fennel

TRAJFIL TA' MARIJA

Vanilla, chocolate & strawberry custard |
sponge with pomegranate liqueur |
helwa tat-tork | fruit | Savoiardi biscuits |
cream | crushed nuts