



## GASTRO FINGER FOOD MENU @ €24.50

### **Ġbejna tal-Mogħza Moqlija (V)**

Goat's cheeselet coated in breadcrumbs | fig compote

### **Laħam taż-Żiemel**

Smoked horsemeat carpaccio | peppercorns | horseradish

### **Bebbux fil-Qoxra bl-Aljoli**

Traditional farmhouse snails | aljoli dip

### **Sfineċ ta' l-Inċova tan-Nannu Benny**

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

### **Kalamaretti moqlijien**

Fried local calamari with lemon wedges and served with a tomato, caper & olive sauce

### **Panini bil-Pulpetti tan-Nanna Marija**

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

### **Żalzett u Basal Moqli**

Grilled Maltese sausage | caramelised onions | goat's cheeselet shavings

### **Foccaccia Għawdxija**

Potatoes | anchovies | capers | olives | pecorino shavings

### **Ravjul Moqli Ġbejniet tal-Mogħza (V)**

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

### **Imqaret bl-Għasel Malti u Ġelat tan-Nanna**

Traditional fried date fritters with Maltese honey | traditional home-made ice cream



## TRADITIONAL MENU @ €29.50

### Brusketta, Bigilla u Galletti (V)

*Toasted Maltese Bread with Tomato,  
Onion, Garlic and Basil Mix  
and Dried Bean Dip  
served with Maltese Crackers*

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### Spagetti biz-Zalza tal-Fenek

*Spaghetti with a rich Rabbit Sauce*

*Or*

### Kusksu bil-Ful (V)

*Thick Pasta and Bean Soup*

*Or*

### Ravjul 'Stil Antik' tad-Dar (V)

*Home-made Ravioli  
with a Tomato & Basil Sauce*

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### Stuffat tal-Fenek Ta' Marija

*Traditional Rabbit slow cooked  
in tomatoes, peas, wine, onions & herbs*

*Or*

### Dundjan Mimli il-Forn

*Honey & Ginger Glazed Oven Baked Turkey  
& grilled pork sausages  
with Chestnut & Apricot Stuffing & Cranberry Sauce*

*Or*

### Spnotta biz-Zalza taz-Zebbug u Kappar

*Fillet of Sea Bass  
served with an Olive, Caper,  
Tomato and Garlic Sauce*

*Or*

### Rib-Eye Stejk (400 grams) – optional at €9.50 extra

*Grilled black angus rib-eye steak*

*All the above main courses are accompanied by  
Maltese style Baked Potatoes,  
Kaponata (Vegetable Ratatouille) & Salad*

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### Frott u Gelat tan-Nanna

*Fruit with home-made ice cream*



## 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

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### 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

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### 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

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### 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**



## TASTING MENU @ €39.50

### Arancina Maltija

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

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### Aljotta Bil-Frott tal-Baħar

*Traditional shellfish & garlic soup*

*Or*

### Ravjul bil- Ġobon tat-tursina u Zalza tal-Faqqiegħ (V)

*Gorgonzola filled ravioli |  
creamy button mushroom & truffle oil sauce*

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### Klamar Mimli

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

*Or*

### Stuffat tal-Laħam taż-Żiemel

*Slow cooked traditional horsemeat stew |  
rich red wine & lacto beer sauce |  
fried wild thyme 'horseshoe' bread*

*Or*

### Fenek Mimli b'Żalza 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*

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### Trajfil ta' Marija

*Vanilla, chocolate & strawberry custard | sponge with pomegranate liqueur |  
ħelwa tat-Tork | fruit | Savoirdi biscuits | cream | crushed nuts*



## Family Sharing Menu

Any 3 course €34.50

Any 4 course €39.50

### YOUR FAMILY SHARING PLATTER

#### Mizet Rotunda tal-Mosta

Enjoy our local artisanal Antipasto Platter:

Bebbux | Arjoli | Bigilla | Galletti | Benny's sun dried tomatoes |  
Maltese sausages | smoked carpaccio of horsemeat | butter beans |  
pickled onions | fresh & peppered cheeselets | kaponata (vegetable ratatouille)

### YOUR CHOICE OF PASTA OR SOUP

#### Lazanja tar-Ravjul

Baked ricotta ravioli | layers of béchamel & ragu sauce

OR

#### Kusksu bil-Ful b'Gbejna Friska (V)

Traditional bean and pasta soup | fresh cheeselet

### YOUR CHOICE OF MAIN COURSES

#### Braġjola tat-Tigieg

Chicken breast stuffed with spinach, sun dried tomatoes, cheese & bacon

OR

#### Stuffat tal-Fenek ta' Marija

House Speciality ~ Slow Stewed Rabbit in a rich Ta' Marija sauce

OR

#### Pexxul tal-Ħaruf

Slow cooked lamb shank | rich red wine sauce

OR

#### Stuffat tal-laħam taż-żiemel

Slow cooked traditional horsemeat stew in rich red wine & lacto beer sauce

OR

#### Klamar Mimli

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

OR

#### Taliata (350gr)

Black Angus flat meat | rucola | parmesan shavings

Served with roasted vegetables & Maltese style baked potatoes

### YOUR CHOICE OF DESSERT

#### Trajfil Ta' Marija

Home-made Vanilla custard | sponge with almond liqueur | fruit |  
Savoardi biscuits | cream | crushed nuts

OR

#### Imqaret bl-Għasel Malti u Ġelat tan-Nanna

Traditional fried date fritters with Maltese honey |  
traditional home-made caramel ice cream



**Adults Beverages Package Optional @ €6.50 each:**

Glass of local Chardonnay, Rose or Merlot Wine, Mineral Water, Ground Coffee

**Adults Beverages Package Optional @ €10.50 each:**

Free flowing local Chardonnay, Rose or Merlot Wine, Mineral Water, Soft Drinks, Coffee