



YOUR GASTRO MALTESE KITCHEN  
**Street Food & Starters**

**HOBZ**  
Breads

**FTIRA BIŻ-ŻEJT**

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

5.50

**BEZZUN BIZ-ZALZETT U BASAL MOQLI**

Toasted bun | grilled Maltese sausages |  
caramelised onions | piccalilli |  
goat's cheeselet shavings

7.50

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

2 toasted bun sliders | beef patties |  
garlic butter | Maltese pecorino |  
cheddar cheese | carrot shavings

8.50

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

**Signature** toasted bun sliders |  
rabbit belly marinated in  
orange, ginger, soy & Maltese honey

9.50

**GHAĠINA 'L FORN**  
Focaccias

**KAPONATA (V)**

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

9.50

**BAMBOLINO**

Bambolino's onion jam compote | Gozitan  
pecorino | Benny's sun dried cherry tomatoes |  
sesame seeds | rucola

10.50

**GĦAWDXIJA**

Potatoes | anchovies | capers | olives |  
| Maltese sausages | gbejniet shavings

12.50

**ANTIPASTI TAL-ĦBIEB**

Local Delicacies To Share

**ĠBEJNA TAL-MOGĦŻA MOQLIJA (V)**

Fried Goat's cheeselet in breadcrumbs |  
home-made fig compote

4.50

**ARANĊINA BIZ-ZALZETT MALTI**

**Signature** baked arborio rice | broad beans (ful) |  
Maltese pecorino | spicy Maltese sausages |  
crumbled goat's cheese | roasted pistachios

6.50

**BEBBUX FIL-QOXRA BL-ALJOLI**

**Traditional** farmhouse snails |  
aljoli dip

9.50

**LAĦAM TAŻ-ŻIEMEL TAS-SLICE**

**Signature** smoked horsemeat carpaccio |  
peppercorns | rucola |  
horseradish dip

9.50

**ZALZETT U BASAL MOQLI**

Grilled Maltese sausages |  
caramelised onions

9.50

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

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

10.50

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

**BIGILLA U FAŻOLA (V)**

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

7.50

**FWIED TAL-FENEK**

Sautéed rabbit liver | butter |  
garlic crisps | rosemary

10.50

**FESTA TAL-MIŻET**

Platters To Share

serves 2 or more persons on request

**ROTUNDA TAL-MOSTA**

Bigilla | Benny's sun dried tomatoes |  
Maltese sausages | smoked horsemeat |  
butter beans | pickled onions |  
fresh & peppered cheeselets |  
kaponata (vegetable ratatouille) |  
home-madesweet chilli dip

20.50

**IL-FREGATINA  
TAN-NANNA PAWLINA**

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

26.50

**SOPPA**  
Soups

optional main serving at €5

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

**Traditional** bean and pasta soup |  
fresh cheeselet

9.50

**ALJOTTA  
BIL-FROTT TAL-BAĦAR**

**Traditional** fish & shellfish soup

12.50

**INSALATA**  
Salads

**GAMBLI FRISKI U AVOCADO**

**Classic** local prawn cocktail |  
avocado | lettuce

12.50

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

**Traditional** octopus salad |  
wine | garlic | lemon | walnuts |  
grapes | lettuce | tomatoes

14.50

**GHAĠIN**

Pasta Dishes

optional main serving at €5

**FROĠA TAT-TARJA  
A LA BEN**

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

10.50

**SPAGETTI  
BIZ-ZALZA TAL-FENEK**

**Traditional** fresh spaghetti  
in a rich rabbit sauce

10.50

**GHAĠIN BIZ-ZALZETT MALTI**

**Fresh** casarecci pasta |  
Maltese sausages |  
truffle cream | local pecorino

10.50

**LINGUINE BIL-GAMBLI  
TA' MALTA**

**Fresh** linguine pasta | fresh Maltese prawns |  
prawn bisque | cherry tomatoes | lemon zest

13.50

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

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

**Signature** fried home-made ravioli  
filled with goat cheeselets |  
local carob syrup | pomegranates

9.50

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

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

10.50

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

**Signature** gorgonzola filled ravioli |  
creamy button mushrooms |  
truffle oil sauce

12.50



YOUR GASTRO MALTESE KITCHEN  
**Mains and Desserts**

**HUT U FROTT TAL-BAĦAR**  
**Local Fish & Shellfish**

**LAMPUKI ĠHAD-DOBBU**

**Traditional** local mahi mahi braised in wine, olive oil & garlic | tomato, olive & caper sauce

20.50

**KLAMAR MIMLI**

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

24.50

**SPNOTTA BIL-MELĦ OĦXON T'ĠHAWDEX**

Wild sea bass | oven baked in Gozitan rock salt | flamed with brandy | deboned at your table

29.50

**GAMBLI IMPERJALI TA' MALTA**

Maltese Giant Prawns | white wine | garlic butter | rice with cherry tomatoes

36.50

**FENEK TA' MALTA**  
**Local Rabbit**

House Specialty

**FENEK MOQLI FL-INBID U T-TEWM**

**Traditional** braised local rabbit in wine, olive oil, garlic & fresh herbs | gravy boat

(chilli option available on request)

20.50

**STUFFAT TAL-FENEK TA' MARIJA**

**Traditional** slow stewed local rabbit in sauce with wine, tomatoes, onions, peas & fresh herbs

22.50

**FENEK MIMLI B'ZALZA TAL-PORT**

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

24.50

**RABBIT PLATTER TO SHARE**

A presentation of **all** the above rabbits  
 Minimum 2 persons  
 25.00 per person

**LAĦAM TRADIZZJONALI**  
**Traditional Poultry & Meats**

**BRAĠJOLA TAT-TIĠIEĠ**

**Signature** chicken breast parcel | stuffed with spinach, cheese & bacon | creamy spinach, sun dried tomatoes & cashew nuts sauce

20.50

**STUFFAT TAL-LAĦAM TAŻ-ŻIEMEL B'NAGĦLA TA' L-ĠĦAGIN**

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

20.50

**BRAĠJOLI U ZALZETT MALTI**

**Traditional** beef parcels stuffed with beef mince, egg and cheese | tomato, onions & pea sauce | braised Maltese sausages

20.50

**PEXXUL TAL-HARUF**

Slow cooked lamb shank | rich red wine sauce

24.50

**L-ISTEJKS TAL-'WHISPER STEAKHOUSE'**  
**'Whisper' Grilled Steaks**

since 1964

**TALJATA (400G)**

Black angus flap meat | rucola | parmesan shavings

24.50

**RIB-EYE STEJK (400G)**

Black angus rib-eye steak

26.50

**FILLET STEJK (350G)**

Prime tenderloin fillet of beef

28.50

**IX-CHATEAUBRIAND (700G FOR 2 PERSONS)**

Centre cut tenderloin fillet of beef | sauce Béarnaise | carved at your table

65.00

**ZALZA**

Add Your Choice of Sauce  
 With Your Steak

**BÉARNAISE**

Butter | egg yolks | white vinegar | tarragon

3.50

**BIL-BŻAR**

Peppercorns | fresh cream | chives | bourbon whisky

3.50

**STIJL DIANE**

Mushrooms | fresh cream | mustard | brandy

3.50

**CONTORNI**  
**Sides**

**ALL MAINS ARE INCLUSIVE OF**

Fried maltese potatoes in skin & Gozitan salt  
 or  
 Maltese style baked potatoes with fennel

Roasted seasonal vegetables  
 or  
 Maltese salad

**ADD YOUR DELICIOUS SIDES**

Sweet mushy peas  
 & spicy fried carrot shavings

3.50

Fried onions  
 in Cisk batter

4.50

**ĦELU**  
**Home-Made Desserts**

**ĠELAT TAN-NANNA ANNIE**

Grandmother's style caramel ice cream | nuts & candid fruit

4.50

**TRAJFIL TA' MARIJA**

Vanilla custard | sponge with almond liqueur | berries | Savoird biscuits | cream | crushed nuts

5.50

**IMQARET BL-ĠĦASEL MALTI U ĠELAT TAN-NANNA**

**Traditional** fried date fritters | Maltese honey | icing sugar | Grandmother's style caramel ice cream |

6.50

**PRINJOLATA**

Traditional Carnival cake | biscuits | sponge | candid fruit | pine nuts | chocolate | cream | cherries

5.50

**TORRI TAL-MARMURAT**

**Signature** chocolate & almond biscuit cake

6.50