



Starter

Fresh Pasta Ravioli

Stuffed with porcini mushrooms and ricotta, cooked in a chilly *aglio e olio* and served with cherry tomatoes and rucola salad

or

Garden Pasta – Vegetarian

Fresh maccheroni al torchio with tomato sauce and a mix of marrows, onions, garlic, bell peppers, cherry tomatoes, black olives and olive oil to finish.

or

Maltese platter (sharing for two persons)

The tastes from our beloved islands with some local delicacies.

Maltese peppered and fresh white cheese-lets, traditional Maltese sausage, stuffed olives, caponata, sun-dried tomatoes, traditional bigilla, butter beans in garlic and served with galletti and Maltese bread.

Main Course

The Charmer

This is the mother of all burgers! 250gr homemade pure beef patty with our secret recipe, served in a brioche bun and dressed with raw onion, gherkins, tomatoes and green leaf lettuce....Topping it up with our signature sauce.

or

300gr tender Ribeye

Wet aged tender ribeye steak cooked to your liking, with a side of grilled seasonal vegetables and crispy potato fries.

Served with Café de Paris butter sauce on top. This is the perfect topping for a juicy steak

or

Pork Spare ribs

Maltese pork spare ribs, slow cooked to perfect tenderness in our homemade barbecue sauce and served with crispy potato fries and coleslaw.

Dessert

Chocolate Temptation Cake

Layer of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze.

Tiramisu cake

Zabaione cream divided by three layers of espresso soaked sponge cake and dusted with cocoa powder

Coffee or Liqueur