

Welcome to the Chophouse - the place to enjoy excellent meat and good wine, with a magnificent view of Valletta across the creek. We have gone and will continue to go that extra mile to ensure all that is necessary in sourcing, preparing and serving your food and wine. We butcher and hang most of our meat ourselves, serving all cuts, from head to tail. We use only the very best ingredients available and cook on the largest charcoal grill on the island. We store our wines in a large humidity and temperature-controlled glass cave.

We are proud of our passion and take pleasure in sharing this with you. We ask our patrons to immediately inform their server of any allergies they may suffer from, or special dietary requirements they may have.
Thank you.

STARTERS

Korean Beef Tartare with Anchovy Dashi €15.85

Scottona fillet marinated with kimchi which is made in house, soy and sesame oil, served with a light anchovy and seaweed broth

Sweet and Sticky Pork Belly €10.25

Glazed pork belly with a coriander puree and a slow poached egg yolk

Ganache de Foie Gras Fume' €15.85 (G) (L)

A creamy pate of smoked foie gras with a green apple jelly and pickled green apples served with toasted Maltese bread

Fresh Mackerel Ceviche with Ajo Blanco €12.50 (N)(G)

Freshly marinated mackerel on a white gazpacho made with almonds, garlic and green grapes

Avocado, Gorgonzola, and crispy Bacon Salad (L)(G) €11.35

Crisp baby gem lettuce tossed in a lemon dressing with chunky avocado, creamy gorgonzola cheese and crispy bacon lardons

Funghi Trifolati €8.65 (V)(G)(L)

Fresh local mushrooms simmered with garlic, white wine, lemon juice and parsley, served with toasted crostini

Spinach and Goat Cheese Risotto with Pickled Fennel Seeds €9.95 (L)(V)

Duck and Foie Gras Ramen €18.50 (G)

Tender duck breast, pan seared foie gras in an aromatic broth with noodles, a poached egg and fresh coriander

Linguine with Bottarga, Lime, and White Truffle Oil €24.50 (L)(G)

Linguine cooked with ginger garlic, lime and cured tuna roe, finished with white truffle oil

IMPORTANT: The following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or allergies, kindly inform a member of our staff when your order is being taken.
(v) Vegetarian, (L) Lactose, (g) Gluten, (n) Nuts, (sf) Shell fish

MAIN COURSE

When you come to The Chophouse it is more often than not to enjoy a tasty, tender, succulent beef steak. You have certainly come to the right place. Scottona beef comes from the Veneto region of northern Italy. Little known outside of Italy, is the meat of Heifers- young females between 12 and 18 months of age that have never been pregnant. During this early period of their lives these young bovines enrich the marbling effect of the fat content in the beef and hence the delicious flavour. When the meat is cooked this marbling melts and renders the steak tender, moist and very tasty.

Dig in and enjoy, you'll have no regrets.

Scottona Fillet Steak €34.00

Scottona Ribeye Steak €28.85

Le Chateaubriand Classique pour deux personnes €65.00

This celebrated French cut from the best part of the tenderloin is grilled between rare and medium and served with a classic sauce Béarnaise

The Chophouse Burger €17.50 (G) (L)

Prime Scottona beef patty made in house and served with a bacon jam and melted smoked scamorza cheese

Marinated and Grilled Beef Flank with Kimchi €29.50

Tender flank steak with a cabbage puree and pickled cucumber

Spiced grilled Lamb chump with a Merguez Sausage and Bean Cassoulet €29.00 (L)

Spiced and grilled tender lamb chump, served with a hearty cassoulet of beans, spiced merguez sausage made in house simmered in a rich tomato sauce, finished with a touch of yoghurt

Local slow cooked Rabbit Belly (L) €26.00

Local rabbit pressed belly slow cooked in garlic and white wine served with a celeriac puree

Barbequed Beef Short Rib €24.50 (G)

Slow cooked barbeque beef short ribs served with pickled red cabbage

Fresh Milk fed Veal Loin with Umami Butter and stir fried Pak Choi €32.00 (L)

Fresh milk fed veal loin grilled and basted with our umami butter and served with stir fried pak choi

Smoked local Pork Jowl, with a Green Apple and Celery Relish €25.50 (L)

Slow cooked and smoked local pork jowl, with a green apple and celery relish

Fresh local brown Meagre fillet with Salsa Verde and Black Olives €27.00 (G)

Each of the above are served with a choice of baked potatoes, French fries or mashed potatoes

POTATOES AND VEGETABLES SERVED WITH MAIN DISHES ARE INCLUDED IN THE PRICE

SAUCES

Wild Mushroom Sauce €2.00 (L)

Peppercorn Sauce €2.00 (L)

BBQ Sauce €2.00 (G)(L)

FLAVOURED BUTTERS

Garlic & Parsley Butter €1.00 (L)

OPTIONAL SIDE DISHES

Chef's Side Salad €4.50

Rucola, Cherry Tomato &

Parmesan Salad €4.95 (L)

Mashed Potatoes €3.25 (L)