

“There is no sincerer love than the love of food.” - George Bernard Shaw

Welcome to the Chophouse - the place to enjoy excellent meat and good wine, with a magnificent view of Valletta thrown in for good measure. 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. Our menu is changed frequently and Chef's special dishes are available daily. Our wines are stored in a large humidity and temperature-controlled glass cave to

guarantee optimum drinking. Our staff are friendly and knowledgeable and will see to your every need. For amateurs of fine spirits, our selection of whiskies, grappa, plantation rums and gin are possibly the best on the island. We are proud of our passion and take pleasure in sharing this with you. We hope that your experience with us will be fulfilling and a happy one. We ask our patrons to immediately inform us of any allergies they may suffer from, or special dietary requirements they may have. Thank you.

FIRST COURSE

Chef's Soup of the Day

Soft-Shell Crab (SF) - Crispy fried soft-shell crab served with a samphire puree and charred tomatoes - **€12.00**

Local Tuna Tartare (N) - Chopped local tuna, flavoured with a kimchi and soy dressing, served with an avocado purée - **€10.00**

Grilled Pork Belly (N)(L) - Marinated grilled pork belly, with a smooth tahini purée and a charred Greek salad - **€14.00**

Traditional Steak Tartare (G) - Hand-chopped fillet of prime beef flavoured with capers, shallots, chives, served with garlic crostini and topped with a fresh egg yolk and pickled mustard seeds - **€16.00**

Funghi Trifolati (V)(G)(L) - Fresh local mushrooms simmered with garlic, white wine, lemon juice and parsley, served with grilled bread - **€9.00**

Tomato Tartare (V)(G) - Local 'beef-steak' tomatoes, hand-chopped then dressed in a Dijon mustard, basil, oregano and hot chilli, served with a garlic crostini and crispy capers - **€8.00**

Linguine Bottarga e Tartufo (G)(L) - Linguine with amberjack bottarga, garlic, ginger, chilli, lime zest and white truffle oil - **€17.00**

Chitarrine all'Amatriciana (G)(L) - Pork guanciale cooked with peperoncino, rich tomato sauce and finished with pecorino Romano - **€12.00**

Seasonal Risotto (V)(L) - A creamy risotto served with broad beans, peas, asparagus and aged local goat's cheese - **€11.00**

GRILL

Fillet 300grms - The most tender beef cut. Lean yet succulent and elegant. Melt-in-your-mouth texture, subtle flavour and compact shape - **€35.00**

Ribeye 300grms - This boneless steak is rich, tender, juicy and full-flavored, with generous marbling throughout - **€30.00**

Sirloin 300grms - Well-flavoured and moderately tender beef with no bones and little fat. Versatile, juicy and delicious - **€27.00**

Veal Ribeye 300grms - The finest, most tender cut from the topside of the veal. Well marbled and best cooked grilled - **€27.00**

Japanese Wagyu A5 (BMS 11-12) - Tajima-Gyu ribeye that is raised with very strict standard of Hyogo. Beef Marbling Standard is a rating of fat ratio with 12 being the highest rating. Meat quality grades starting from A1 to A5 (A5 being the highest possible) - **€53.00 per 100grms**

Chateaubriand for Two 550grms (L) - Taken from the top part of the tenderloin served with a béarnaise sauce, the chateaubriand is the least used muscle making it the most tender cut available - **€65.00**

EACH OF THE ABOVE IS SERVED WITH A CHOICE OF ROASTED BABY POTATOES AND ROASTED VEGETABLES.

The Chophouse Burger 200grms (G)(L) - Dry-aged USDA brisket burger served with pickled cucumber, truffle mayo, topped with a fried egg and served with steakhouse fries - **€19.00**

AGED BEEF AT THE CHOPHOUSE

Aged for 28 to 31 days - Best served medium rare or medium

Dry-aging beef involves considerable expense, as the beef must be stored near freezing temperatures. Sub primal cuts can be dry-aged on racks either in specially climate-controlled coolers or within a moisture-permeable drybag. Moreover, only the higher grades of meat can be dry-aged, as the process requires meat with a large, evenly distributed fat content. The key effect of dry-aging is the concentration and saturation of the natural flavour, as well as the tenderization of the meat texture. The process changes beef by two means. Firstly, moisture is evaporated from the muscle. The resulting process of desiccation creates a greater concentration of beef flavour and taste. Secondly, the beef's natural enzymes break down the connective tissue in the muscle, which leads to more tender beef.

USDA Ribeye - The eye of these USDA prime ribeye steaks taken from American black angus feature fine grained beef that has a smooth texture and deep flavour. The rich cap surrounds the eye and is the best tasting portion of the ribeye or any of the best steak cuts - **€18.50 per 100grms**

Scottona Ribeye on the Bone - Scottona beef butchered from a young heifer (14 - 16 months) which was never impregnated - **€10.50 per 100grms**

Scottona Beef Tomahawk - The tomahawk steak is an on-the-bone rib steak, cut from the fore-rib with the entire rib bone left on and French-trimmed - **€11.50 per 100grms**

Scottona Beef T-Bone - T-bone steaks are cut from the vertebral column, closer to the front, and contain a smaller section of tenderloin - **€9.50 per 100grms**

THE CHOPHOUSE PLATTERS

The Ribeye Platter for Two - Our chef has carefully selected a variety of ribeye steaks from different breeds and countries to give our patrons the opportunity to taste the difference in flavours of the best ribeye steaks available at The Chophouse.

The platter will contain: 200grams of fresh Scottona Ribeye, 200grams of fresh Argentinian or Australian Ribeye (depending on availability), 200grams of 28-day dry-aged USDA or Canadian Ribeye (depending on availability), 100 grams of fresh Japanese Wagyu A5 (BMS 12) Ribeye - **€110.00**

The Beef-Tasting Platter for Two - Our chef has carefully selected a variety of different cuts of beef mainly from the middle and back section of the cattle. Our patrons will have the opportunity to taste the difference in textures and flavour intensity of different beef cuts.

The platter will contain: 200grams of Fillet, 200grams of Sirloin, 200grams of Picanha, 200grams of Flank - **€85.00**

MAIN COURSE

Fresh Local Tuna (N) - Seared tuna with sesame, soy and wasabi dressing, julienne of seasonal vegetables - **€24.00**

Roasted Chicken Supreme (L) - Roasted chicken supreme with charred leeks, a roast chicken mayonnaise and coriander oil - **€19.00**

Local Rabbit Belly - Pressed rabbit belly marinated in red wine, garlic and thyme with a roasted beetroot purée and sautéed chard - **€25.00**

Rack of Lamb (L) - French trim rack of lamb grilled on an open flame and served with in-house smoked potato, asparagus and jus - **€35.00**

(V) Vegetarian (G) Gluten (N) Nuts (L) Lactose (SF) Shellfish