

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.

FIRST COURSE

Chef's Soup Of The Day

Local Seabass Ceviche €13.00

Fresh seabass marinated in lime juice, orange segments and served with aquachile (cucumber, green chili, grape and coriander puree)

Traditional Steak Tartare €16.00 (G)

Hand chopped fillet of prime beef flavoured with capers, shallots, chives, served with garlic crostini and topped with a fresh egg yolk.

Beef Short Rib Chicharron €14.00 (L)

Slow cooked, then fried beef short rib smothered in a sweet and spicy beef sauce served with pickled chilli

Trio Of Bone Marrow €8.00 (G)(L)

Bone marrow served three ways with toasted bread
House smoked | Pan fried with garlic and thyme | Pate with gremolata (parsley, garlic and lemon zest)

Funghi Trifolati €9.00 (V)(G)(L)

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

Soft Shell Crab €12.00 (SF)

Crispy fried soft-shell crab served with a rock samphire puree and charred tomatoes.

Sweet And Sticky Pork Belly €11.00

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

Saffron And Rosemary Risotto €12.00 (V)(L)

Cooked in a rosemary and saffron broth and finished off with Grana Padano

Linguine Alla Vongole €17.00 (SF)(G)(L)

Fresh clams steamed in a shellfish bisque and finished off with umami butter and freshly chopped chilli.

Hand Rolled Filled Pasta €14.00 (G)(L)

Parcels of beef cooked in port served with pickled mushrooms

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

Prime Cuts Of Selected Beef

GRILLS

Fillet 300grms €35.00

The most tender beef cut. Lean yet succulent and elegant. Melt-in-your-mouth texture, subtle flavour and compact shape.

Best served – rare or medium rare

Ribeye 300grms €30.00

This boneless steak is rich, tender, juicy and full-flavored, with generous marbling throughout.

Best served – medium rare, medium or medium to well done

Sirloin 300grms €27.00

Well-flavoured and moderately tender beef with no bones and little fat. Versatile, juicy and delicious.

Best served – medium rare, medium or medium to well done

Rump 300grms €28.00

Moderately tender and full-flavored. The chef recommends slicing thin against the grain.

Best served – rare or medium rare

Flank 300grms €24.00

Lean and flavourful, and should be thinly sliced against the grain when carving.

Best served – medium

Veal ribeye 300grms €32.00

The finest, most tender cut from the topside of the veal. Well marbled and best cooked grilled

Best served – medium rare or medium

Japanese Wagyu Kobe A5 (BMS 11-12) €53.00 p/100g

Kobe beef is a very particular strain of Wagyu called Tajima-Gyu that is raised with very strict standard of Hyogo.

Kobe standard Wagyu is achieved once certain standard criteria are met, including;

- Marbling rating (BMS) is between 6 to 12 (12 being the highest possible)
- Meat quality is either A4 or A5 (A5 being the highest possible)

Best served – medium rare or medium

Chateaubriand for two €65.00 (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.

Best served – rare, medium rare or medium

Each of the above dishes are served with a choice of roast baby potato and roast vegetables

The Chophouse burger €25.00 (G)(L)

Dry aged USDA burger served with pickled cucumber, truffle mayo and topped with a fried egg.

MAIN COURSE

Pork Belly €24.00

Slow cooked pork belly served with a pickled pumpkin puree, a baby carrot, hazelnut crumble and a pork jus

French trim rack of Lamb €30.00 (L)

Grilled on an open flame and served with smoked potato, asparagus and a lamb jus

Deboned Quail and Wild Mushroom Fricassee €27.00 (L)

Pan fried quail wrapped in house smoked bacon, served with braised wild mushrooms, sweet corn puree, pickled mustard seeds and a light jus

Local Rabbit Belly €27.00 (L)

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

Ox Tongue €20.00 (G)

Slow cooked Ox tongue served with pickled apple, lemon barley and a pea and wasabi puree

Fresh Fish served daily

SAUCES AND FLAVOURED BUTTER

Wild mushroom sauce €3.00 (L)

Mixed peppercorn sauce €3.00 (L)

Béarnaise sauce €3.00 (L)

Garlic and parsley butter €2.00 (L)

SIDE DISHES

Side Salad €3.00

Rucola salad €4.00 (L)

Potato gratin €5.00 (L)

Roast baby potatoes €4.00

Roast root vegetables €4.00

Steakhouse fries €3.00

Sweet Potato fries €4.00