

“If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.” - J.R.R. Tolkien

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 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. **The Chophouse**

## FIRST COURSE

### Chef's Soup of the Day

**Red Prawn Crudo** (SF) - Local gamberi rossi marinated with fresh lime and pomegranate dressed in a purée of green grape, green chilli and coriander - **€13.00**

**Misto di Pesce** (G)(L)(SF) - Selected fresh fish, prepared in different ways, served with a crab croquette - **€14.00**

**Veal Cheeks** - 18-hour sous vide veal cheeks served with a Jerusalem artichoke purée and finished off with a caper and lemon dressing - **€14.00**

**Steak Tartare** (G) - Hand-chopped fillet of prime beef flavoured with capers, shallots, chives, served with garlic crostini and topped with 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**

**Beetroot Tartare** (V)(L) - Salt roast beetroot tartare served with a fresh horseradish aioli and blue cheese crumble - **€8.00**

## PASTA • RISOTTO

**Linguine alla Carbonara del Mare** (G)(L) - Fresh chilli and garlic cooked with smoked eel and tossed through with linguini, finished off with fresh lime juice and amberjack bottarga accompanied by a sous vide egg yolk - **€21.00**

**Calamarata Cozze e Fagioli** (G)(L) - Calamarata pasta tossed in a bean purée and mussels flavoured with lemon zest and finely chopped parsley - **€10.00**

**Spaghetti all'Amatriciana** (G)(L) - Cured pork cheek simmered with a hint of peperoncino, combined with a rich tomato sauce and pecorino Romano - **€12.00**

**Risotto all'Osso Bucco** (G)(L) - Smooth saffron risotto with a 16-hour slow braised shin of veal, served with an almond and lemon gremolata - **€14.00**

## MAINS FROM THE CHARCOAL 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**

**Japanese Wagyu** - Known for its marbling characteristics and naturally enhanced flavour, tenderness and juiciness - **Price on request**

**USDA Ribeye** - The eye of these USDA 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**

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

**Beef & Taleggio Burger 200grms** (G)(L) - Beef burger served with taleggio cheese and roast onion jam served with sweet potato wedges, brussels sprouts and green apple slaw - **€20.00**

**SAUCES - Mushroom Sauce, Mixed Peppercorn Sauce, Béarnaise Sauce or Garlic & Parsley Butter - €3.50**

## MAIN COURSES FOR TWO

**The Ribeye Platter** - 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** - 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**

**Chateaubriand 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**

**Scottona Ribeye on the Bone 700grms-1kg** - Scottona beef butchered from a young heifer (14-16 months), aged between 28 and 31 days - **€10.50 per 100grms**

**Scottona Beef Tomahawk 800grms-1.2kgs** - 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**

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

## MAIN COURSE

**Cioppino** (G)(L)(SF) - Fresh local fish, prawns and mussels accompanied by a rich flavourful fish broth and a smoked chilli aioli - **€24.00**

**Six-Hour Slow-Roasted Peking Duck** - Half an aromatic roasted duck with a smoky chipotle glaze - **€28.00**

**Australian Beef Short Rib** - 18-hour slow-cooked Australian beef short rib, brushed with our smoky house glaze, served with pickled red cabbage and stewed winter fruits - **€27.00**

**Cauliflower Steak** (V) - Grilled then oven-roasted cauliflower with a sweet and spicy Chophouse glaze, served with crunchy quinoa - **€12.65**

**Fresh Fish** - Seasonal Fresh Fish. Ask your server regarding availability.

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

## SIDE DISHES

**Mixed Salad** (V) - Mixed leaves, cherry tomatoes, fennel and lemon dressing - **€4.00**

**Ruola Salad** (V)(L) - Ruola leaves, grana padano, cherry tomatoes and olive oil - **€5.00**

**Green Beans with Pistachio Pesto** (V)(N) - **€5.00**

**Duck Fat Potatoes - €5.00 • Steakhouse Fries - €4.00**

**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 (G) Gluten (N) Nuts (L) Lactose (SF) Shellfish