

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

– **J.R.R. Tolkien**



Introduction

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

Veal Cheeks €14

18-hour sous vide veal cheeks served with a Jerusalem artichoke purée and a caper and lemon dressing

Steak Tartare €16 (G)

Hand chopped fillet of prime beef flavoured with capers, shallots and chives, and served with a garlic crostino. Topped with fresh egg yolk and pickled mustard seeds

Funghi Trifolati €9 (G-L-V)

Fresh local mushrooms simmered with garlic, white wine, lemon juice and parsley. Served with grilled bread

Beetroot Tartare €8 (V-L)

Salt roast beetroot tartare served with a fresh horseradish aioli and a blue cheese crumble

Pasta and Risotto

Linguine alla Carbonara di Mare €21 (G-L)

Linguine tossed with smoked eel, fresh lime juice and amberjack bottarga. Served with a sous vide egg yolk

Calamarata con Cozze e Fagioli €10 (G-L)

Calamarata pasta tossed with a bean purée and fresh mussels flavoured with lemon zest and finely chopped parsley

Spaghetti all' Amatriciana €12 (G-L)

Spaghetti with a tomato, garlic and cured pork cheek simmered with a hint of pepperoncino and pecorino Romano

Risotto all' Ossobuco €14 (G-L)

Smooth saffron risotto with veal ossobuco topped with an almond and lemon gremolata

Mains From The Charcoal Grill

Fillet 300grms €35

The most tender beef cut. Lean and succulent.
Melt-in-your-mouth texture, subtle flavour and compact shape.
Best served – rare or medium rare

Ribeye 300grms €30

This steak is full-flavored and juicy, with generous marbling throughout.
Best served – medium rare or medium

Sirloin 300grms €27

Well-flavoured and moderately tender beef with no bones and little fat.
Juicy and tasteful.
Best served – medium rare or medium

Japanese Wagyu – *Price on Request*

Renowned for its marbling character and naturally enhanced flavour
The ultimate in tenderness and succulence
Best served – medium rare or medium

Sauces €3.50

Mushroom Sauce | Mixed Peppercorn Sauce | Béarnaise Sauce |
Garlic & Parsley Butter

Each of the above are served with duck fat potatoes and grilled vegetables

Beef & Taleggio Burger €20 (G-L)

200g beef burger topped with melted taleggio cheese and roast onion jam
Served with steakhouse fries and a savoy cabbage and green apple slaw

Main courses For Two

The Ribeye Platter - €110

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

The platter will contain:

- 200grams Scottona Ribeye
- 200grams Argentinian Ribeye
- 150grams Australian Wagyu Ribeye
- 100 grams Japanese Wagyu Ribeye

The Beef Tasting Platter- €85

A selection of our house steaks

Our patrons will have the opportunity to taste the difference in textures and flavour intensity of different beef cuts.

The platter will contain:

- 200grams Fillet
- 200grams Sirloin
- 200grams Picanha
- 200grams Flank

Chateaubriand (550grms) €65 (L)

Taken from the top part of the fillet served with a classic Béarnaise sauce, the Chateaubriand is probably the most tender cut available
Best served – rare, medium rare or medium

Sauces €3.50

Mushroom Sauce | Mixed Peppercorn Sauce | Béarnaise Sauce | Garlic & Parsley Butter

Each of the above are served with duck fat potatoes and grilled vegetables

Main Course

Six-Hour Slow Roast Pekin Duck €28

Half an aromatic roast duck with a smokey chipotle glaze

Stuffed Quail €24 (L)

Whole de-boned quail served with a bone marrow and potato puree, crispy guanciale and pickled chilli

Cauliflower Steak €12

Grilled then oven roasted cauliflower with a sweet and spicy Chophouse glaze, served with crunchy quinoa

Fresh Fish in Season

Each of the above are served with duck fat potatoes and grilled vegetables

Side Dishes

Mixed Salad €4

Mixed leaves, cherry tomatoes, fennel and lemon dressing.

Rucola Salad €5 (L)

Rucola leaves, Grana Padano, cherry tomatoes and olive oil.

Duck Fat Potatoes €5

Steakhouse Fries €4

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

Desserts

Dark Chocolate Fondant €7 (G-L)

Oven baked chocolate sponge with a molten chocolate centre, served with a clotted-cream ice-cream

Upside Down Apple Crumble €7 (G-L)

Thinly sliced granny smith apples, infused with dark caramel, set on a crumble base and served with a white miso ice-cream

Citrus Crème Brûlée €7 (L-G-N)

Steamed and set custard, flavoured with citrus fruits served with a smoked white chocolate crumble

Tiramisu €7 (G-L-N)

Layers of coffee drenched biscuits and sweetened mascarpone cream

Imqaret €4.95 (G-L-N)

*Traditional Maltese deep-fried pastry, with a date filling
Served with `Helwa Tat-Tork` (Halva) ice-cream*

Sticky Toffee Pudding €7 (G-L-N)

Oven baked date sponge covered in a rich butterscotch sauce and served with salt roast walnuts and banana ice-cream

Cheese Board €10 (G-L)

A selection of cheeses with flat bread, waterbiscuits and chutney

A selection of ice-creams and sorbets are available.

€2

SWEET WINES (5CL)

KABIR - MOSCATO DI PANTELLERIA, DONNAFUGATA 2016

€6

COMMANDARIA, GEROLEMO 2009

€12

TRENALTRI- PASSITO BIANCO, ZYME

€12

RECIOTO DELLA VALPOLICELLA, MASI

€10



