

STARTERS

Today's Soup	€8
Onion Bhaji Doughnut (G/E/L/V) <i>Curried onion jam, cucumber raita</i>	€11
Mushroom Rice Cake (Vegan) <i>Sautéed wild mushroom, sesame rice cake, avocado purée, charred spring onions</i>	€12
Tiradito (F) <i>Red Snapper crudo, charred yellow pepper & mango purée, sesame oil, radish</i>	€14
Tempura Tacos (G/F) <i>Squid ink tempura of wild fish, flour tortilla, pickled purple cabbage, smokey chipotle mayo, guacamole</i>	€15
Lamb Arayes (G/L) <i>Lamb mince, pita bread, Middle Eastern spices, smoked chili yogurt</i>	€12
Pork Croquette (G/E) <i>Braised pork cheek, panko dusting, chorizo aioli</i>	€12.50
Beef Tartare (G/L) <i>Fillet of Scottona beef, smoked bone marrow, wasabi, lime</i>	€15
Optional Sturgeon Caviar	€8

SALADS & PASTA

Melita Salad (L/N/V) <i>Peppers, Ġbejna tal-Bżar, Walnut & Red Wine Vinaigrette Salad</i>	€13
Amerasian Salad (N/V) <i>Sweet Potato, Beets, Tofu, Onion, Peanut & Asian Dressing Salad</i>	€13
Risotto with fresh Broad Bean & Local Pecorino (L/V) <i>'Ta' Salvu u Mari'</i>	€11
Strozzapreti with a Local Rabbit Ragu (G, L, N, V)	€14
Smoked Beef Raviolini with Citrus Butter & Chives (G/L/E)	€16
Linguine alle Vongole (SF, G, L)	€16.50

ALLERGY NOTE – Should you have any allergies, kindly notify a member of staff to guide you with the food order

G - Contains Gluten

L – Contains Lactose

N – Contains Nuts

F/SF – Contains Fish/Seafood

E- Contains Eggs

V – Suitable for Vegetarians

MAINS

Smoked Parsnip (Vegan)	€13
<i>Puffed crispy lentils, green apples, fennel tops</i>	
Charcoal Grilled Pagell (F)	€26
<i>Red Snapper, chermoula, grilled lemon</i>	
Braised Lamb Belly (L)	€28
<i>Prunes, apples, Levantine spices, jus</i>	
Smoked Duck Breast (N/G)	€25
<i>Dried apricot purée, crispy kale, spiced pistachios</i>	
Boneless T-Bone (L)	€39
<i>White onion purée, charred onion petals, smoked bone marrow jus</i>	
Beef Short Rib	€32
<i>Smoked & cured short rib, nori salt, wasabi dressing</i>	
Chophouse Beef Burger (G, L)	€18
<i>200g prime beef patty, mature cheddar cheese, bacon, house-made ketchup, fries</i>	

PRIME BEEF CUTS FROM THE GRILL

Ribeye 300grms	€30
<i>Angus – New Zealand - Full-flavored and juicy</i>	
Fillet 300grms	€35
<i>Prime Scottona – Polish - Lean and succulent</i>	
Chateaubriand 550grms	€65
<i>Prime Scottona – Polish -Classic Béarnaise sauce (L, G)</i>	
Ribeye Platter 650grms	€115
<i>150grms Australian Wagyu, 150grms dry aged Canadian, 200grms fresh Scottona, 200grms fresh Angus New Zealand</i>	

Mains are served with potatoes and fresh vegetables

Sauces	€3.50
<i>Pepper Sauce (L) Chimichurri Mushroom Sauce (L) Béarnaise (L)</i>	
Sides	€4.00
<i>Roast Potatoes Roast Vegetables French Fries Mixed Leaf Salad</i>	