

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 Team.



First Course

Chefs Soup of the day

Red Prawn Crudo €13 (SF)

Local Gamberi Rossi marinated with fresh lime and pomegranate dressed in a puree of green grape, green chilli and coriander.

Misto Di Pesce €14 (G-L-SF)

Selected fresh fish, prepared in different ways, served with a crab croquette.

Veal Cheeks €14

18 hour sous vide veal cheeks served with a Jerusalem Artichoke puree and finished off with a caper and lemon dressing.

Steak Tartare €16 (G)

Hand chopped fillet of prime beef flavoured with capers, shallots, chives, served with a garlic crostini and 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 blue cheese crumble.

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

Pasta and Risotto

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

Fresh chili and garlic cooked off with smoked eel and tossed through with linguini, finished off with fresh lime juice and amberjack bottarga accompanied by a sous vide egg yolk.

Calamarata Cozze e Fagioli €10 (G-L)

Calamarata pasta tossed in a bean puree and mussels flavoured with lemon zest and finely chopped parsley.

Spaghetti All' Amatriciana €12 (G-L)

Cured pork cheek simmered with a hint of pepperoncino, combined with a rich tomato sauce and pecorino Romano.

Risotto All' Osso Buco €14 (G-L)

Smooth saffron risotto with a 16-hour slow braised shin of veal. Served with an almond and lemon gremolata.

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Main Course

Cioppino €24 (G-L-SF)

Fresh local fish, prawns and mussels accompanied by a rich flavourful fish broth and a smoked chili aioli.

Six-Hour Slow Roast Pekin Duck €28

Half an aromatic roast duck with a Smokey chipotle glaze.

Australian Beef Short Rib €27

18hour slow cooked Australian beef short rib, brushed with our smoky house glaze, served with pickled red cabbage and stewed winter fruits.

Veal Liver €20 (L)

Pan seared veal liver accompanied by a bone marrow and potato puree, crispy guanciale and confit shallots.

Fresh Fish

Seasonal Fresh Fish.

(Ask your server for what is available)

Each of the above are served with roast baby potatoes and roast 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.

Green Beans with Pistachio Pesto €5

Duck Fat Potatoes €5

Steakhouse Fries €4

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Mains From The Charcoal Grill

Fillet 300grms €35

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

This boneless steak is rich, tender, juicy and full-flavored, 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. Versatile, juicy and delicious.
Best served – medium rare or medium

Japanese Wagyu A5 €53 p/100g

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)
Best served – medium rare or medium.

USDA Ribeye €18.50 p/100g

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.
Aged for – 28 to 31 days.

Each of the above are served with roast baby potatoes and roast vegetables

Beef & Taleggio Burger €20 (G-L)

200g beef burger served with taleggio cheese and roast onion jam served with sweet potato wedges and brussels sprout and green apple slaw.

Sauces €3.50

Mushroom Sauce, Mixed Peppercorn Sauce, Béarnaise Sauce or Garlic and Parsley Butter

Main courses For Two

The Ribeye Platter - €110

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.

The Beef Tasting Platter- €85

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.

Chateaubriand (550grms) €65 (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.

Scottona Ribeye on The Bone €10.50 p/100g (700g-1kg)

Scottona beef butchered from a young heifer (14 – 16 months) .

Aged for – 28 to 31 days.

Scottona Beef Tomahawk €11.50 p/100g (800g-1.2kg)

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.

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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

