

To Start With...

Duo of Bruschetta (G) (D)	€9
Served with fresh tomatoes, olives, capers, local cheese, drizzled with local olive oil on local bread and fresh caponata	
Caponata, Pecorino & Olives (G) (D)	€14
Served with a side of galletti and local bread	
Peruvian Marinated Seafood Ceviche (F) (S) (C)	€16
Fried Calamari (F) (E) (D) (S)	€16
Served with tartar sauce	
Pot of Fresh Mussels (S) (SU) (G)	€18
Cooked in white wine, garlic, and cherry tomatoes, with a side of garlic Gozitan ftira	
Local Platter (F) (G) (D) (S) For 2 Persons	€24
A selection of bruschetta, sundried tomatoes, caponata, olives, soft pepper & herb local cheese, capers, octopus, tomato paste, olive oil, and local bread	
Traditional Caprese Salad (D) (N)	€16
Fresh mozzarella, hand-picked tomatoes, and homemade pesto	
Sesame Crusted Beef Salad (SE) (SO) (G)	€19
With honey and hoisin sauce	
Gozitan Salad (G) (D)	€14
Made of soft, pepper & herb cheeses, sundried tomatoes, stuffed olives, and bigilla	
Prawn & Pineapple Salad (S) (C)	€16
Served in a half pineapple skin, finished with lemon oil	



Pasta Anyone...

Penne with Beef Red Wine & Cream Sauce (G) (D)	€22
With mushrooms, finished with 150g of ribeye	
Penne Pesto (G) (D) (N)	€17
With pine nuts and chicken breast	
Spaghetti Seafood (G) (S) (F) (SU)	€22
With calamari, clams, mussels, and prawns, cooked in white wine and fresh herbs	
Spaghetti Vongole (G) (S) (SU)	€21
Sautéed in white wine, fresh garlic, and local cherry tomatoes	
Risotto or Penne Prawn and Zucchini (D) (S) (A)	€18
With garlic, tomato concasse, cream, and flamed with Pernod	
Trio of Seafood Ravioli (G) (D) (F) (S) (SU)	€26
Lobster, salmon, and cernia tossed in local olive oil, white wine, garlic, and fresh tomatoes	
Penne Alla Norma (G)	€15
With fresh tomato sauce, zucchini, and aubergines	
Traditional Homemade Local Sheep Cheese Stuffed Ravioli (G) (D)	€15
Finished with fresh tomato sauce	



Very Fishy...

Calamari (S) (SU)	€26
Sautéed in white wine, garlic, olives, and cherry tomatoes	
Pot of Fresh Mussels (S) (SU) (G)	€25
Cooked in white wine, garlic, and cherry tomatoes, with a side of garlic Gozitan ftira	
Grilled Octopus (F) (SU) Allergens: Fish, Sulphites	€25
Marinated in homemade chimichurri sauce	
9 Grilled Local King Prawns (S)	€34
Served with a side of garlic olive oil	
Variety of Fresh Fish (by weight) (F)	
Served with fresh local vegetables and roast potatoes.	

All our Main Courses are served with grilled vegetables and roasted potatoes



Veggies...

Parmigiana (D)	€17
On a bed of tomato sauce, with a side of fresh roast potatoes	
Vegetable Tart (G) (D)	€17
On a bed of mashed potato	
Top It Up With...	
Fries	€5
Side Salad	€5
Traditional Caponata	€9



Meats...

Fillet Mignon Café de Paris (D)	€35
Ribeye (D)	€33
Served with fresh rucola, Parmesan shavings, and cherry tomatoes	
Crusty Pork Belly (D)	€22
On a bed of creamy buttery mashed potatoes	
Grilled Chicken Breast (D)	€19
With buffalo mozzarella, drizzled with local olive oil	



For The Young Ones...

Penne Tomato Sauce (G)	€11
Chicken Crunch & Chips (G) (E)	€11
Grilled Fish & Mashed Potatoes (D) (F)	€13
Penne Cream & Mushroom (G) (D)	€11



To Finish Off...

Ice Cream (D) (N*)	per scoop €3.50
Chocolate, Vanilla, Strawberry, Pistachio	
Sorbet	per scoop €3.50
Lemon, Orange, Raspberry	
Kantra Delicacies of the Day	€7.50
Allergens: Varies - Please ask staff	



G - Gluten
D - Dairy
F - Fish
S - Shellfish
C - Citrus
N - Nuts
E - Egg
A - Alcohol
SE - Sesame
SO - Soy
SU - Sulphites
N* - Pistachio Ice Cream

Now your menu is allergy-friendly and more accessible to all guests. Let me know if you need any tweaks!