

TO SHARE OR NOT TO SHARE?

STARTERS

MARINATED CHICKEN WINGS

Chicken wings with three peppers, garlic, oregano & preserved lemon dressing

\$20  

DOLMADES

Greek stuffed grape leaves, served with lemon, olive oil, dill & mint

\$12  

MOROCCAN BEEF FLAT BREAD

Served with tahini dressing

\$19

CHILLI PRAWNS

In garlic, white wine & diced tomatoes served with crispy soft polenta

\$25 

THE RODRIGUEZ

Traditional Semi Curado chorizo and pan-fried pecorino halloumi

\$19 

ZALZETT U GBEJNA

Pan-fried Maltese sausage and homemade Maltese cheese served on a bed of crunchy potato chips and topped with anchovy salsa

\$20 

FRITTURA DI PARANZA

A seafood mix, lightly floured and fried, served on a bed of crispy greens and brandade

\$26  

CHEESE BOARD

Cloth-aged Cheddar, homemade Maltese cheese, seasonal fruit compote, maple walnuts, and lightly toasted crusty bread

\$19   opt. +\$3

ANTIPASTO

Selection of marinated vegetables, homemade dip, dolmades, marinated olives, spicy walnut and chickpea mix, with lightly toasted crusty bread

\$26   opt. +\$3

SCHEMBRAE'S SIGNATURE PLATTER

Selection of local salami, marinated vegetables, homemade dip, dolmades, homemade Maltese cheese, olives, spicy walnut and chickpea mix, with lightly toasted crusty bread

\$38  opt. +\$3

Vegetarian:



Vegan:



Dairy Free:



Gluten Free:



MAINS

MEDITERRANEAN PAN FRIED SWORDFISH

With cherry tomatoes & olive tapenade

\$37.50  

GUISO DE ESPINILLA

6-hour braised beef shin in a rich Spanish sauce with lima beans, almonds and vegetables

\$36  

TRIPLE CHEESE & SPINACH RAVIOLI

Served with Nanna's special tomato sauce, topped with parmesan cheese

R\$22 L\$28 

CHICKEN PROVENCAL

Chicken thigh fillets braised in white wine nestled between olives, cherry tomatoes, French shallots, capers, garlic & fresh herbs, served on crispy potatoes

\$29  

ROASTED WINTER VEGETABLES & QUINOA SALAD

Roasted pumpkin, beetroot, parsnip, and onion with quinoa, kale, and Algerian dressing

\$24  

ROSS IL-FORN

Traditional Maltese baked rice with a rich sauce & a combination of meats and sausage, topped with a crispy cheesy crust

\$26 

SIDES

SWEET POTATO FRIES

Served with aioli on the side

\$10  

ROSTI POTATOES

Panfried potatoes with burnt butter, roasted garlic & rosemary

\$10 

EGGPLANT

Pan fried eggplant served with pangrattata & balsamic reduction

\$12  

BAKED CAULIFLOWER

With sesame seeds and za'atar

\$10  

SIDE OF BREAD

Choice of fresh bread lightly toasted or herb & garlic bread

\$8  opt. +\$3

Vegetarian:



Vegan:



Dairy Free:



Gluten Free:



DESSERTS

HOME BAKED CHEESECAKE

Sweet & perfectly creamy filling on a crunchy biscuit base.

\$15 

BOBANOVA

Croatian chocolate cake topped with cherries, toasted coconut & coconut sorbet.

\$12  

IMQARET

One of the remnants of the Arab world which was left behind in Malta. Dates, citrus & spices, encased in pastry and deep fried.

\$15

PLUM & PECAN TART

opt. French vanilla gelato +\$3

\$12  

LIMONCELLO SORBET

Lemon sorbet served with a shot of Limoncello.

\$13  

GELATO – 1 OR 2 SCOOPS

choice of:

French vanilla, pistachio, Turkish delight, pecan nut caramel, Belgian choc or Windsor gold.

\$5/\$7.50 

SORBET – 1 OR 2 SCOOPS

choice of:

Lemon, mixed berry or coconut.

\$5/\$7.50  

AFFOGATO

Vanilla gelato served with a shot of espresso & your choice of Frangelico, Baileys or Amaretto.

\$15 

BEVERAGES

HOME BREWED COFFEE

\$4.50

POT OF TEA

Choice of English breakfast, earl grey, chamomlie, green or peppermint.

\$4.50

DALGONA COFFEE

Iced or warm.

\$7

HOT CHOCOLATE

\$5

CHAI LATTE

\$5

FRAPPE WITH WHIPPED CREAM

Choice of chocolate, caramel, hazelnut or gingerbread.

\$7

CAFFE CORRETTO

Espresso with a choice of Campari, Grappa, Sambuca or Brandy

\$12

EXTRAS: ALMOND MILK, SOY MILK, OAT MILK

70c

Vegetarian:



Vegan:



Dairy Free:



Gluten Free:

