

Gozitan

gozo traditional food

€30
per person

"Plattuj tal biduw" Starters

"Naqret" Gozitan Antipasto

Bigilla, Aioli, fresh goat's cheese, sundried tomatoes, Maltese sausage, capers and olives, peppered goat's cheese. Gozo water biscuits.

"Gbejniet shon biz-zalza tal-larunc" Warm Cheese

Deep fried goat's cheese covered in breadcrumbs served with anise and orange sauce.

"Ravjowl tal-gbejniet friskej" Homemade Ravioli

Homemade ravioli stuffed with goat's cheese, served with a tomato and garlic sauce.

"Agejn biz-zalza tal-fenik" Spaghetti Rabbit Sauce

Spaghetti with our home made rabbit sauce.

"L'ahhar Plot" Main Courses

"Stuffot tal-fenik" Rabbit Stew

Rabbit cooked with onions, carrots, garlic, potatoes and fresh herbs.

"Fenik maqlej bit-tewm" Pan Fried Rabbit

Our house special. Pan fried rabbit with garlic.

"Harowf frisk il-furn" Fresh Lamb

Fresh lamb slowly braised in the oven with onions, carrots and fresh herbs.

"Bragjuluj il-furn" Beef Olives

Beef minute steaks rolled up and filled with boiled egg and seasoned beef mince.

"Qasquaws" Suckling Pig

Slow roasted suckling pig with a crispy skin and soft tender meat.

"Summen mxwej jew bl' asil" Boneless Quails

Boneless marinated quails in honey and balsamic sauce or grilled.

"Laham taz-zimil imtektik fil-burma" Horse Meat

Horse meat cooked in a stew of celery, carrots, garlic and onions.

Gozitan Tasting Menu

"Bicca laham mixwije" Ribeye Steak (supplement of €5.00)

400 grams of fresh ribeye steak cooked to your liking

"Sidre tat-tigeg immarinuta b' tewma u mixwej" Chicken Breast

Marinated chicken breast in oil, wine, garlic and rosemary, and grilled.

"Qarnujt bit-tewm" Octopus in Garlic

Pan fried octopus with garlic and fresh mint.

"Stuffot tal-qarnujt" Octopus Stew

Octopus cooked in a tomato sauce with fresh herbs and garlic.

"Stuffot tal-klamor" Calamari Stew

Calamari cooked in a tomato sauce garnished with olives, capers and fresh herbs.

"Huwv frisk tal-gurnata" Fresh fish of the day

Ask our waiters for the catch of the day.

"Hilu" Dessert

Our dessert platter consists of fried Maltese dates, helwa tat tork and fig ice cream.