



Starters

Bruscetta

€ 3.50

Toasted maltese bread with a mix of chopped tomatoes, onions, green pepper, capers, olives, Gozo Cheeslet topped with mozzarella

Fried Rabbit Liver

€ 8.00

*Fried tal-fenek moqli
Fried rabbit liver with garlic*

Ravjoli

€ 8.00

*Ravjul
Ravjoli Stuffed with ricotta served on a Maltese tomato sauce*

Spaghetti Rabbit Sauce

€ 7.00

*Spaghetti biz-zalza tal-fenek
Spagetti tossed in rabbit sauce*

Soup of the Day

€ 4.50

Soppa Friska tal-Gurnata

Mild curried Tripe

€ 7.00

*Kirxa bil-Curry
On a bed of Rice*

Maltese Antipasto

€ 8.00

*Cheeselet, Galletti, Dried Tomatoes, Stuffed Olives,
Maltese Sausage*

VAT is included, No Service or Cover Charge



Mellieha is one of Malta's most picturesque tourist destinations. The town centre boasts of its splendid hotels, fine restaurants and traditional cute shops. It has a majestic baroque church (built in late 19th century), a very old Sanctuary and various cultural organizations, including band clubs, sports clubs, an orchestra, various religious societies, a parish community centre and an environmental pressure group.



Main Course

Fried Rabbit

Fenek moqli

Fried rabbit with garlic slowly cooked in wine

€ 14.00

Lamb Shank

Haruf

Lamb shank braised with herbs, onions and gravy

€ 14.00

Stuffed flank

Falda Mimlija

Stuffed in a traditional way including minced beef

€ 14.00

Horse Meat Cassarole

Laham taż-żiemel

€ 14.00

Octopus Stew

Stuffat tal-Qarnit

€ 17.00

Stuffed Calamari

Klamari mimlija

Stuffed with a mix of tuna, olives, garlic and prawns

€ 17.00

Beef Olives

Bragioli

Rolled slices of beef filled with a mix of minced beef, bacon, eggs, garlic with tomatoe sauce

€ 14.00

Stuffed Quaille

Summien mimli

With rabbit liver, garlic, bacon and spinach

€ 13.00

Sea Bass with Caper Sauce

Spnotta biz-zalza tal-kappar

€ 17.00

All Main Course's are served with Potatoes, Fresh Vegetables or Salad

No mention of Maltese food is complete without a reference to the local bread, and more specifically the popular loaf called 'Tal-Malti' (literally, "of the Maltese"). Very crusty on the outside, yet soft on the inside, many visitors find the combination of taste and texture of fresh Maltese bread irresistible.



Hobza tal-Malti

Ghadira Bay

By far the most popular of the Maltese beaches is Ghadira Bay in Mellieha (also referred to as Mellieha Bay). Easily accessible, with just a few steps or a ramped access down to the sand, and with seas that remain shallow for a good distance out, this spot is a firm favourite with families, who tend to camp out for the day. With sun beds and umbrellas for rent abound here, there is still space on this expansive beach for anyone wishing to bring their own gear.

