

1016ve GRILL



OUR STARTERS

Burnt pepper chutney, cherry tomato, grilled Greek feta, sourdough	€9.00
Tostada with Maltese sausage, soft local gbejna, pepperoncino	€12.00
Mushroom and truffle croquette, garlic aioli	€9.00
Grilled bone marrow, chorizo bread, beef tartare	€13.00
Classic bruschetta, grilled pinsa Romana, cherry tomato, artichoke	€8.00

OUR PLATTERS TO SHARE

Meaty

Trio of sausages (lamb, Maltese, Sicilian) glazed Korean BBQ ribs, fried rabbit belly, red pepper chutney, and house made focaccia and local Maltese bread.

€40.00

Salumi



A selection of salami Napoli, salami Milano, aged speck, grilled brie, roasted artichoke dip, candied nuts, dried fruit, grissini, and house made focaccia.





OUR MAINS ON THE GRILL

Grilled Argentinian rib-eye (grain fed) 350g Argentinian Beef Fillet 300g USDA Prime Beef Sirloin (grain fed) 300g Local selected (sous vide 12hrs) Pork belly Fresh Salmon 65°C (sous vide 2hrs) smoked apple wood Corn fed chicken, zesty lemon, thyme, and wild garlic Vegan Cauliflower steak, avocado, zesty lemon

€35.00 €40.00 €38.00 €25.00 €25.00 €18.00 €15.00

Choose your sauce.....

Chimichurri - Blue cheese and honey - Wholegrain mustard jus - Red wine jus

All the above include roast potatoes and charred corn on the cob

OUR SIDES

Grilled sweet potato Roast grilled vegetables Seasonal Salad

€5.00 €4.50 €4.00

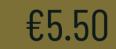
THE STRAND, SLIEMA +356 2090 6899



OUR SWEETS

Sous vide pineapple with dark chocolate Cremieux	€6.00
Pistachio crème brulee	€6.50
Chocolate brownie, grilled peaches	€6.00

Fresh fruit salad with cardamom syrup



THE STRAND, SLIEMA +356 2090 6899