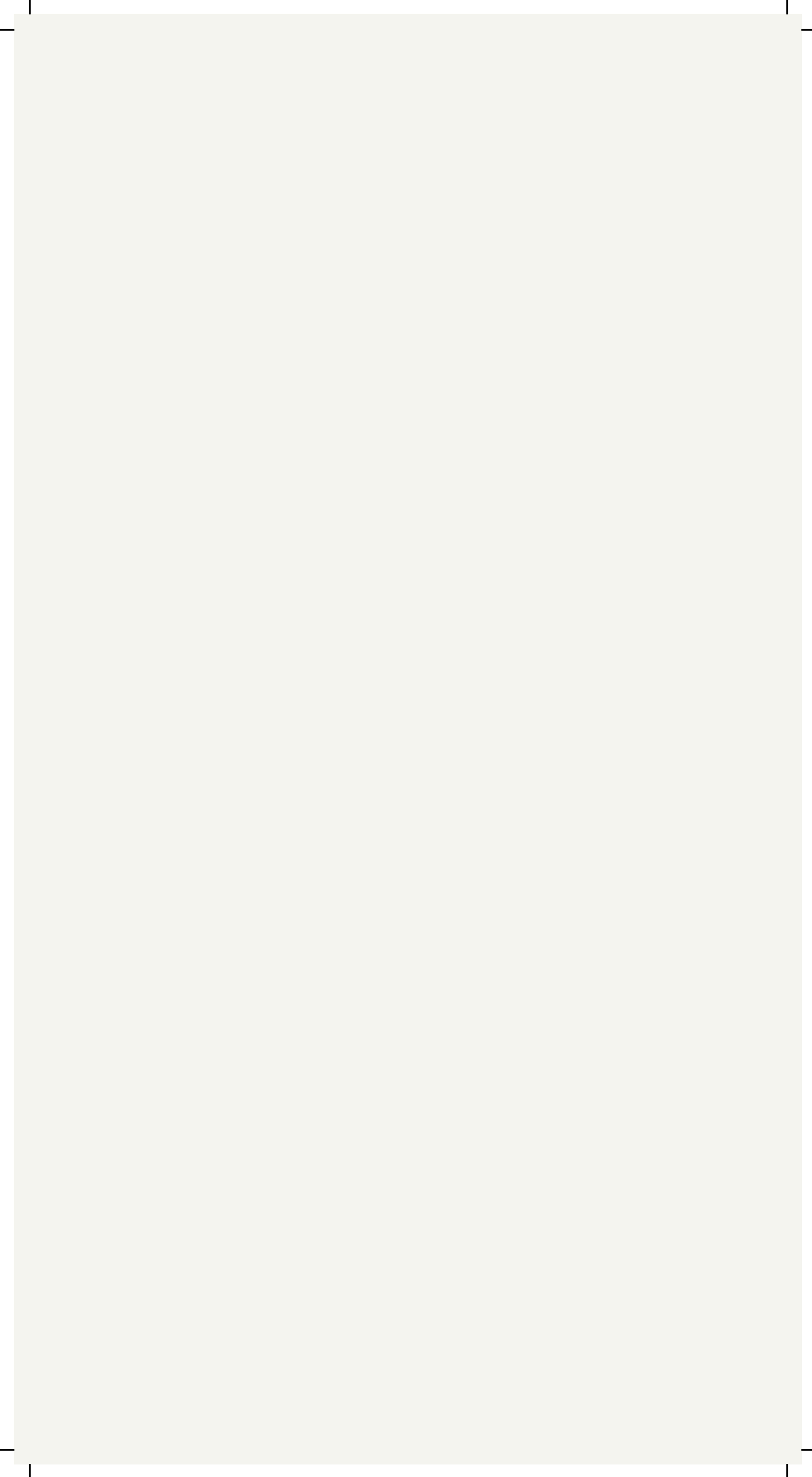


TA' GIULIA

ES WINE & DINE 20
TD 25



TA' GIULIA

ES
TD WINE & DINE 20
25

FOOD MENU

OUR CONCEPT REVOLVES AROUND A CONTEMPORARY MENU THAT SHOWCASES PRIMARILY LOCAL INGREDIENTS WHILE HONOURING TRADITIONAL FOOD AND RECIPES. OUR DISHES ARE DESIGNED TO BE ENJOYED INDIVIDUALLY OR SHARED WITH FAMILY AND FRIENDS, CREATING A WARM AND COMMUNAL DINING EXPERIENCE.

KINDLY INFORM US IF YOU HAVE ANY DIETARY REQUIREMENTS OR IF YOU SUFFER FROM ANY ALLERGIES.

ALL PRICES ARE INCLUSIVE OF VAT.

ALLERGENS

 GLUTEN  DAIRY  EGGS  FISH  SHELLFISH
 MOLLUSCS  PEANUTS & TREENUTS  SOY  CELERY
 LUPIN  MUSTARD  SULPHUR DIOXIDE
 SESAME SEEDS  VEGETARIAN



TA' GIULIA SIGNATURE DISHES

Starters

RABBIT LIVER €12.50 ~ €18.50

SAUTÉED IN GARLIC WILD THYME, DEGLAZED WITH BALSAMIC
ONION GRAVY, GARLIC CROSTINI



TRADITIONAL MALTESE SNAILS STEW €12.00 ~ €18.50 SERVED IN MALTESE BREAD



CRISPY MALTESE SAUSAGE & ĠBEJNA ARANCINI €11.50 4 PIECES



CRISPY CALAMARI FRITTI €16.00 ~ €24.00 SERVED WITH ANCHOVY & GARLIC MAYO



BATTERED ZUCCHINI FLOWERS €13.00 STUFFED WITH MOZZARELLA AND ANCHOVY



MUSHROOMS IN GARLIC €8.50



RABBIT SPRING ROLLS €13.00 FILLED WITH RABBIT MINCE, GOAT CHEESE AND PROVOLA SERVED WITH HOISIN SAUCE



TA' GIULIA

ES 20
TD WINE & DINE 25

Soups & Pasta

SOUPS


MUSHROOM VELOUTÉ €9.50 ~ €16.00
CREAM OF MUSHROOM SOUP, FINISHED WITH HERB OIL



SEAFOOD SOUP €14.00 ~ €19.00
CREAMY SEAFOOD AND PRAWN BISQUE, FINISHED WITH HERB OIL
SERVED WITH TOASTED CROSTINI



PASTA

 **RAVJUL TAN-NAGHAĠ €12.00 ~ €16.00**
SHEEP ĠBEJNA DOK RAVIOLI, TRADITIONAL TOMATO AND
BASIL RAGOUT



 **SPAGHETTI €14.00 ~ €18.00**
SPAGHETTI WITH TRADITIONAL RABBIT STEWMARROW FAT PEAS



SPAGHETTI WITH OCTOPUS STEW €14.00 ~ €18.00
TRADITIONAL MALTESE DISH WITH TENDER OCTOPUS
SLOW-BRAISED IN A RICH SAUCE



SEAFOOD LINGUINE €16.00 ~ €21.00
VONGOLE, MUSSELS, PRAWNS IN A RICH PRAWN BISQUE



MEZZE RIGATONI €14.00 ~ €18.00
SERVED WITH TRUFFLE CREAM, MUSHROOMS & BEEF



PLEASE ASK YOUR SERVER FOR TODAY'S GLUTEN FREE PASTA OPTIONS

TA' GIULIA

ES WINE & DINE 20 25

To Share

ROASTED PROVOLA €14.00
SUNDRIED TOMATO AND RED ONION JAM,
WARM BREAD AND GRISSINI



ROASTED SAUSAGES €14.00
BRAISED TOMATO SALSA,
WARM RUSTIC BREAD AND GRISSINI



 **TNAQQIR MALTI €28.00**
MALTESE DELICACIES
TO SHARE, A MINIMUM OF 2 PERSONS
BIGILLA DIP
ARJOLI DIP
SUNDRIED TOMATOES
ROASTED MALTESE SAUSAGES
ASSORTED SEMI-DRIED SHEEP'S ĠBEJNIET
STUFFED OLIVES
MARINATED WHITE BEANS, GARLIC AND PARSLEY
SWEET KUNSERVA + EXTRA VIRGIN OLIVE OIL – XWEJNI SALT
WARM RUSTIC BREAD AND GALLETTI



CHARCUTERIE BOARD €30.00
TO SHARE, A MINIMUM OF 2 PERSONS
A SELECTION OF CHEESES AND SALAMIS
MARINATED OLIVES
ASSORTED HOUSE-PICKLED VEGETABLES
BUNCHES OF GRAPES AND ROASTED NUTS
MALTESE BREAD AND GRISSINI



TA' GIULIA

ES TO WINE & DINE 20 25

Pizza

MARGHERITA €10.00

PIZZA BASE, CHERRY TOMATO SALSA, FIOR DI LATTE
MOZZARELLA, OREGANO



GARLIC & OLIVE OIL €9.00

FOCACCIA BASE WITH GARLIC AND OLIVE OIL,
TOPPED WITH FRESH RUCOLA



GORGONZOLA & HONEY €14.00

PIZZA BASE, PANNA, GORGONZOLA, DRIZZLED WITH HONEY



PARMA HAM & GRANA €14.50

PIZZA BASE, TOMATO SALSA, FIOR DI LATTE MOZZARELLA,
PARMA HAM, GRANA SHAVINGS, RUCOLA



FUNGHI €12.50

PIZZA BASE, GARLIC, ONIONS, MOZZARELLA, MUSHROOMS,
TOMATO SALSA



BIANCA €15.50

PIZZA BASE, MORTADELLA, PISTACHIO, STRACCIATELLA,
GRATED RICOTTA SALATA



SAUSAGE €15.50

PIZZA BASE, SAUSAGE, MUSHROOMS, FIOR DI LATTE
MOZZARELLA, TRUFFLE SAUCE, GRANA SHAVINGS



MORE PIZZA AT THE BACK

TA' GIULIA

ES 20
TD WINE & DINE 25

PIZZA MALTIJA €15.50

PIZZA BASE, PORK BELLY, BACON, TOMATO SALSA, FIOR DI LATTE MOZZARELLA, GOAT CHEESE, POTATOES, FENNEL



PIZZA CAPRICCIOSA €13.50

PIZZA BASE, ARTICHOKEs, HAM, OLIVES, MUSHROOMS, OREGANO, EGGS, TOMATO SALSA, MOZZARELLA



PIZZA PEPPERONI €12.00

PIZZA BASE, TOMATO SALSA, SPICY PEPPERONI SAUSAGE, OREGANO AND MOZZARELLA



PIZZA TA' GIULIA €15.50

PIZZA BASE, TOMATO SALSA, RABBIT BELLY, PEAS, BACON AND MOZZARELLA



EXTRA TOPPINGS €1.50
EXTRA MEAT TOPPINGS €2.50

TA' GIULIA

ES 20
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Mains

PORK BELLY €26.00

GRILLED AND SLOW-COOKED PORK BELLY, SERVED WITH YOUR CHOICE OF MUSHROOM OR PEPPER SAUCE



 FENEK €20.00 PORTION €40.00 WHOLE
PAN FRIED RABBIT GARLIC AND WHITE WINE
EXTRA GRAVY €2.50 ~ €5.00



GRILLED TAGLIATA €27.00

COOKED TO YOUR LIKING, SERVED WITH YOUR CHOICE OF MUSHROOM OR PEPPER SAUCE



LAHAM TAŽ-ŽIEMEL €20.00

TRADITIONAL HORSE MEAT STEW



GRILLED VEAL RIBEYE €29.00

COOKED TO YOUR LIKING, SERVED WITH YOUR CHOICE OF MUSHROOM OR PEPPER SAUCE



PAN-FRIED BONELESS CHICKEN LEG €21.00

SERVED WITH YOUR CHOICE OF MUSHROOM OR PEPPER SAUCE



FISH OF THE DAY

PRICE ACCORDING TO MARKET

LOCAL CATCH SERVED WITH SEASONAL PICKLED VEGETABLES



ALL MAIN DISHES ARE SERVED WITH SEASONED VEGETABLES, ROAST POTATOES OR FRIES

TA' GIULIA

ES WINE & DINE 20 25

GRILLED SALMON €26.00
SERVED WITH TOMATO SALSA



BEEF BURGER €16.00
BRIOCHE BUN, ANGUS BEEF PATTY, HOUSE SAUCE, CARAMELISED
ONIONS, BACON, ONION RING, SMOKED CHEDDAR, AND CHIPS



CHICKEN BURGER €16.00
BRIOCHE BUN, GRILLED CHICKEN THIGH, HOUSE SAUCE,
CARAMELISED ONIONS, BACON, ONIONS, SMOKED CHEDDAR,
AND CHIPS



LENTIL AND MUSHROOM PATTIES €16.00
ACCOMPANIED BY A RICH VEGAN SAUCE



ALL MAIN DISHES ARE SERVED WITH SEASONED VEGETABLES, ROAST POTATOES OR FRIES



TA' GIULIA

ES 20
TD WINE & DINE 25

Desserts

WARM CHOCOLATE BROWNIE €6.50

SERVED WITH A DRIZZLE OF CARAMEL AND VANILLA ICE CREAM



MALTESE TRIO €6.50

IMQARET, PUDINA, AND NANNA GIULIA'S HOMEMADE ICE CREAM



TRADITIONAL MALTESE TRIFLE €6.50

LAYERS OF SPONGE, CUSTARD, FRUIT JELLY, AND FRESH CREAM,
CLASSIC MALTESE DESSERT



HALVA CHEESECAKE €6.50

BISCUIT BASE TOPPED WITH HALVA CREAM CHEESE



CHOCOLATE LAVA €6.50

WARM RICH CHOCOLATE CAKE, FILLED WITH MELTED CACAO CENTRE

ALSO AVAILABLE IN GLUTEN FREE AND VEGAN



SELECTION OF GELATI & SORBETS €2.50 PER SCOOP

FLAVOURS: VANILLA, STRAWBERRY, CHOCOLATE, TAL-GULEP,
NANNA GIULIA'S GELAT, LEMON SORBET, STRAWBERRY SORBET



TA' GIULIA

ES TO WINE & DINE 20 25

