



OUR CONCEPT REVOLVES AROUND A
CONTEMPORARY MENU THAT SHOWCASES
PRIMARILY LOCAL INGREDIENTS WHILE
HONOURING TRADITIONAL FOOD AND RECIPES.
OUR DISHES WERE 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 & TREE NUTS 🌱 SOY 🌿 CELERY
🌱 LUPIN 🌾 MUSTARD ⚠️ SULPHUR DIOXIDE
🌱 SESAME SEEDS 🌱 VEGETARIAN



TA' GIULIA SIGNATURE DISHES

TA' GIULIA

ES 20
TD WINE & DINE 25

Starters

MUSHROOM €9.50

CLEAR MUSHROOM BROTH, PICKLED LOCAL MUSHROOMS,
TARRAGON GNOCCHI



RABBIT LIVER €11.00

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



SWORDFISH €12.00

CURED IN GIN, BEETROOT CAPER RELISH, HONEY LEMON
JELLY



LOCAL HERITAGE TOMATOES €10.50

SHEEP ĠBEJNA DOK, ROASTED PINENUTS, NDUJA DRESSING



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



 **SPAGHETTI €13.00 ~ €17.00**
SPAGHETTI WITH TRADITIONAL RABBIT STEW
MARROW FAT PEAS



LINGUINE €12.00 ~ €16.00
SUNDRIED TOMATO SOFRITTO, STRACIATELLA CHEESE, BASIL
AND PARMESAN PAN GRATTATO



PACCHERI €14.00 ~ €18.00
SHRIMP AND RICOTTA FILLING, SAFFRON EMULSION,
AUBERGINE CHIPS, ROASTED PISTACHIO



RISOTTO €12.00 ~ €16.00
LEMON AND PECORINO SCENT, BRAISED SNAILS RAGOUT
WITH SMOKED OLIVE OIL



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

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 **ALJOTTA €14.00 ~ €20.00**
TYPICAL MALTESE FISH STEW, RICE MINT,
SOURDOUGH CROSTINI



SEASONAL FISH AT MARKET PRICE
YELLOW CHERRY TOMATO CREMA, ARTICHOKE AND OLIVE
RAGOUT, PRESERVED LOCAL LEMON PEEL, LEMON BALM
PETIT SALAD
PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION



CALAMAR €24.00
STUFFED WITH TRADITIONAL ANCHOVY SEASONAL HERB
ARJOLI, BRAISED WITH LEMON CAPER BUTTER SAUCE



 **FENEK €20.00 PORTION €40.00 WHOLE**
PAN FRIED RABBIT GARLIC AND WHITE WINE,
SERVED WITH GRAVY



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POULTRY €22.00

SUMAC CRUSTED CORN-FED CHICKEN BREAST, ROASTED RED
PEPPER HUMMUS, CUMIN SCENTED HEIRLOOM CARROTS,
PAN JUICES



BEEF €28.00

300 GRAMS STRIPLOIN STEAK, SHALLOT AND BRIE TATIN,
PANCETTA SAUTÉED BROCCOLINI, LOCAL MUSHROOM
AND TRUFFLE JUS



BRAGIOLI €20.00

HORSEMEAT OLIVES BRAISED IN LACTO DARK STOUT,
ROOT VEGETABLE RAGOUT



AUBERGINE €18.00

SMOKED AUBERGINE, QUINOA TABBOULEH, PIQUILLO PEPPER
SALSA, MINT GREEK YOGURT



ALL MAINS ARE SERVED WITH FRIED POTATOES MALTESE STYLE IN GARLIC

CONTORNI €4.00

ROASTED LOCAL CARROTS, SCENTED WITH HONEY & CUMIN 🍷
SEASONAL GREEN SALAD 🍷
FRIED POTATOES MALTESE STYLE IN GARLIC 🍷
STEAMED PARSLEY BABY POTATOES 🍷

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



ROASTED SAUSAGES €14.00
BRAISED ARTICHOKE HEARTS,
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



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CHARCUTERIE BOARD €30.00

TO SHARE, A MINIMUM OF 2 PERSONS

CULATELLO DI ZIBELLO

PROSCIUTTO CRUDO

DRY AGED SALAME FINOCHIETTO

MORTADELLA DI BOLOGNA

LOCALLY SOURCED RIPE GOATS CHEESE

ROQUEFORT CRUMBS

PARMEGIANO REGGIANO

MARINATED OLIVES

ASSORTED HOUSE PICKLED VEGETABLES

BUNCHES OF GRAPES AND ROASTED NUTS

WARM RUSTIC BREAD AND GRISSINI



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Desserts



MQARET €6.00

DATE FRITTERS, "HELWA TAT-TORK", QASSATA GELATO



CHOCOLATE €6.50

70% VALROHNA CHOCOLATE TRUFFLE CAKE, SALTED
CARAMEL PEANUTS, CHOCOLATE GANACHE
MACAROON, CHOCOLATE CREAM



FRAWLI €6.50

HELWA PANNACOTTA, STRAWBERRY COMPOTE, DRIED
STRAWBERRIES, PUFFED PEARL BARLEY



PEACHES €6.50

AMARETTO MARINATED ROASTED PEACHES, PISTACHIO
COOKIE CRUMBLE, MASCARPONE MOUSSE



ALMOND €6.50

WARM ALMOND AND HONEY TART, CARAMELIZED FIGS,
GREEK GELATO



GELATI E SORBETTI 2 SCOOPS €5.50

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