



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



## 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



TA' GIULIA

ES TD WINE & DINE 20 25

# Soups & Pasta

## SOUPS

### MUSHROOM VELOUTÉ €9.50

CREAM OF MUSHROOM SOUP, FINISHED WITH HERB OIL



### SEAFOOD SOUP €14.00

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



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

TA' GIULIA

ES TD 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 20  
TD WINE & DINE 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, 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



## 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



EXTRA TOPPINGS €1.50  
EXTRA MEAT TOPPINGS €2.50

TA' GIULIA

ES 20  
TD WINE & DINE 25

# 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 TAŻ-ŻIEMEL €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 TOMATO SALSA



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

\*\*\*

# TA' GIULIA

ES 20  
TD WINE & DINE 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



## 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 20  
TD WINE & DINE 25