

TA' GIULIA

ESTD WINE & DINE 2025

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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

V VEGETERIAN VE VEGAN

TA' GIULIA SIGNATURE DISHES

Sharing Food Corner

RABBIT LIVER €13.00 ~ €19.00
SAUTÉED IN GARLIC WILD THYME, DEGLAZED WITH BALSAMIC ONION GRAVY AND GARLIC CROSTINI

TRADITIONAL MALTESE SNAILS STEW €13.00 ~ €19.00
SERVED IN MALTESE BREAD

CRISPY MALTESE SAUSAGE & ĠBEJNA ARANCINI €12.00
4 PIECES

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

OUR VERSION OF TARJA MOQLIJA €13.00
FRIED FRITTERS WITH TARJA, CHEESE, GARLIC & PARSLEY

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FRIED LOCAL ĠBEJNIET €13.00
ONION CHUTNEY, LOCAL HONEY AND ROASTED ALMONDS

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CRISPY CHICKEN WINGS €13.50
SERVED WITH GARLIC AIOLI

CHEESY GARLIC SOURDOUGH BREAD €11.50

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TRADITIONAL BRUSCHETTA €8.00
TRADITIONAL TOMATOES, ONION AND SOFT HERBS SERVED ON TOASTED SOURDOUGH BREAD

VE

TRADITIONAL OCTOPUS STEW ARANCINI €13.50

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Soup & Pasta

CREAM OF SEAFOOD BISQUE €14.00
MEDITERRANEAN CREAMY SEAFOOD BISQUE SERVED WITH SEAFOOD RAGOUT AND SOFT HERBS

ROASTED PUMPKIN AND LEEK SOUP €12.00
SERVED WITH HERB OIL AND ROASTED PUMPKIN SEEDS

SPAGHETTI €14.00 ~ €18.50
SPAGHETTI WITH TRADITIONAL RABBIT STEW, MARROW FAT PEAS

TA' GIULIA LASAGNA €14.00 ~ €18.50
LAYERS OF RABBIT RAGOUT AND PECORINO CREAM

SEAFOOD LINGUINE €16.00 ~ €22.00
VONGOLE, MUSSELS, PRAWNS IN A RICH PRAWN BISQUE

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

BAKED CRESPELLE €14.50 ~ €19.00
SERVED WITH MUSHROOMS, TRUFFLE CREAM, & MOZZARELLA

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

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Mains

GRILLED BEEF RIBEYE €32.00
COOKED TO YOUR LIKING
SERVED WITH YOUR CHOICE OF MUSHROOM OR PEPPER SAUCE

GRILLED TAGLIATA €27.00
COOKED TO YOUR LIKING, SERVED WITH YOUR CHOICE
OF MUSHROOM OR PEPPER SAUCE

FENEK €20.00 PORTION €47.00 WHOLE
PAN FRIED RABBIT GARLIC AND WHITE WINE
EXTRA GRAVY €2.50 ~ €5.00

FISH OF THE DAY
PRICE ACCORDING TO MARKET
LOCAL CATCH SERVED WITH SEASONAL PICKLED VEGETABLES

GRILLED BONELESS CHICKEN LEG €24.00
SERVED WITH PUMPKIN PUREE AND MUSHROOM SAUCE

SLOW-COOKED MALTESE PORK CHEEKS €24.00
SERVED WITH THEIR OWN GRAVY AND ROOT VEGETABLES

LAHAM TAŻ-ŻIEMEL €20.00
TRADITIONAL HORSE MEAT STEW

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

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CHICKEN BURGER €16.00

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

ALL MAIN DISHES ARE SERVED WITH ROAST POTATOES AND ROAST VEGETABLES

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Platters

TNAQQIR MALTI €30.00

MALTESE DELICACIES

TO SHARE, FOR A MINIMUM OF 2 PERSONS

BIGILLA DIP
ARJOLI DIP
SUN-DRIED 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 €32.00

TO SHARE, FOR 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 PLATTER €30.00

TO SHARE, FOR A MINIMUM OF 2 PERSONS

MALTESE SAUSAGE AND GBEJNA ARANCINI
CHEESY GARLIC BREAD
TARJA FRITTERS
AND CRISPY WINGS

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Pizza

MARGHERITA €10.00
PIZZA BASE, CHERRY TOMATO SALSA, FIOR DI LATTE MOZZARELLA, OREGANO

FUNGHI €12.50
PIZZA BASE, TOMATO SALSA, MOZZARELLA, MUSHROOMS

PEPPERONI €12.00
PIZZA BASE, TOMATO SALSA, MOZZARELLA, SPICY PEPPERONI SAUSAGE, OREGANO

CAPRICCIOSA €13.50
PIZZA BASE, TOMATO SALSA, MOZZARELLA, MUSHROOMS, HAM, ARTICHOKES, OLIVES, EGGS, OREGANO

HONEY & GORGONZOLA €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

SAUSAGE €15.50
PIZZA BASE, FIOR DI LATTE MOZZARELLA, SAUSAGE, MUSHROOMS, TRUFFLE SAUCE, GRANA SHAVINGS

TA' GIULIA IL-MALTIJA €15.50
PIZZA BASE, MALTESE SAUSAGE, ROAST POTATO, SUNDRIED TOMATO, ĠBEJNIET

EXTRA TOPPINGS €1.50
EXTRA MEAT TOPPINGS €2.50

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Dessert

CASSATA DI RICOTTA €6.50
SERVED WITH PISTACHIO ICE CREAM

MALTESE TRIO €6.50
IMQARET, PUDINA, AND NANNA GIULIA'S HOMEMADE ICE CREAM

CARAMEL BAKED CHEESECAKE €7.00
CARAMELIZED BAKED CHEESECAKE TOPPED WITH TOFFEE SAUCE AND VANILLA ICE CREAM

BROWNIE €7.00
SERVED WITH CHOCOLATE AND HAZELNUT SPREAD AND VANILLA ICE CREAM

SELECTION OF GELATI & SORBETS €2.50 PER SCOOP
FLAVOURS: VANILLA, STRAWBERRY, CHOCOLATE, TAL-GULEP, NANNA GIULIA'S GELAT, LEMON SORBET, STRAWBERRY SORBET

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Kids Menu

BUTTER AND CHEESE PENNE €8.00
SERVED WITH BUTTER AND GRATED CHEESE FOR A SIMPLE, CREAMY FINISH

TOMATO SAUCE PENNE €8.00
SERVED WITH A CLASSIC, RICH TOMATO SAUCE

CHICKEN GOUJONS €8.00
BREADED CHICKEN FINGERS AND FRIES

PIZZA BAMBINI €8.00
PIZZA BASE TOPPED WITH SAUSAGE, FIOR DI LATTE MOZZARELLA, AND FRESH HERBS

KIDS ICE CREAM SUNDAE €4.00
VANILLA ICE CREAM, CHOCOLATE SAUCE

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