

Cold Starters

- **Bruschetta** 5
 Fresh tomatoes, onions, capers, olives, basil, parsley and extra virgin olive oil on toasted bread
- **Antipasto Misto (to share)** 24
 Grilled aubergines, peppered cheeselets, sundried tomatoes, fresh local cheese, capers, olives, local homemade smoked pork sausage, mixed Italian cold cuts, bigilla and water biscuits
- **Grilled Aubergines** 11
 Served cold dressed with garlic, parsley and extra virgin olive oil topped with Grana Padano shavings
- **Cured Salmon** 13
 Fresh cured salmon coated with herbs, lemon zest and olive oil served with salad garnish
- **Marinated Octopus Salad** 14
 Local octopus marinated with fresh herbs, extra virgin olive oil, rucola, cherry tomatoes, black olives, capers and homemade giardiniera mix
- **Gillardeau Oysters** 4.75 EACH
 Live oysters served with side-pickled shallots
- **Garden Salad** 9
 Field greens and tomatoes with vinaigrette dressing

Soups and Warm Starters

- **Fresh Homemade Soup of the Day** 10
 Ask waiter for today's soup
- **Aljotta - Traditional Fish Soup** 12
 Fish Soup with fresh fish, shellfish served with garlic bread
- **Prawn Bisque** 12
 with local prawns with a dash of cream served with garlic bread
- **Grilled Seasonal Vegetables** 10
 Fresh vegetables direct from our garden
- **Fresh Mussels - Shell On** 13.50
 Cooked in white wine, garlic, fresh herbs and cherry tomatoes with a dash of marinara sauce served with garlic bread
- **Homemade Fish Cakes** 14
 Breaded fish cakes (mix of fish, shrimp and mussel meat) served with homemade tartar sauce
- **Fried Calamari** 14
 Crispy battered calamari served with a side of tartar sauce
- **Deep Fried Brie Cheese** 12
 Walnut breaded Brie cheese served with side of cranberry sauce
- **Gozo Peppered Cheese** 12
 Deep fried breaded peppered cheeselets served with salad garnish & side of mango chutney sauce
- **Funghi Al Kartell** 13
 Local mushrooms cooked in garlic, brandy and cream served with garlic bread
- **Sautéed Rabbit Liver** 12
 Pan seared rabbit liver cooked in garlic and served on a slice of honey toasted bread

Fresh Pasta Dishes

- **Spaghetti Rabbit** 12 15
 Fresh pasta served with traditional rabbit sauce
- **Pasta Chicken Chorizo** 14 16
 Sedani with chicken and chorizo tossed in a creamy truffle sauce
- **Garganelli Al Filetto** 14 16
 Fresh beef fillet strips, sundried tomatoes and white wine cooked in cream garnished with rucola, cherry tomatoes & parmesan flakes
- **Beef Ravioli – Bauseletti** 14 17
 Tossed in butter and sage sauce finished off with a touch of lemon zest
- **Tortellacci Funghi Porcini** 13 16
 Cooked in butter, truffle and topped with Parmigiano Reggiano cheese
- **Risotto Funghi** 12 15
 Arborio risotto with trio of mushrooms, onions, garlic and thyme

Fresh Pasta Seafood Dishes

- **Spaghetti Al Nero** 14 16
 Fresh pasta with chunks of cuttlefish in a black sauce, topped with cherry tomatoes
- **Linguini Gamberi e Zucchini** 15 17
 Served with zucchini, leeks and cherry tomatoes tossed in bisque sauce topped with local prawn crudo
- **Spaghetti Cozze e Vongole** 15 18
 Served with a mix of mussels and vongole shell on cooked in white wine, cherry tomatoes, garlic and herbs
- **Spaghetti Vongole e Bottarga** 15 18
 Fresh pasta with vongole shell on tossed in garlic, extra virgin oil, cherry tomatoes, breadcrumbs and topped with a salted and cured fish roe (bottarga)
- **Sedani con Calamari** 15 17
 Tossed with calamari, zucchini, leeks and red bell peppers in a creamy lobster sauce
- **Linguini Al Kartell** 16 19
 Served with fresh mussels, vongole, calamari and prawns cooked in garlic, fresh herbs, white wine with a hint of tomato sauce
- **Risotto Pescatore** 16 19
 Arborio risotto served with fresh mussels, vongole, calamari and prawns with a touch of tomato sauce

● All Fresh Pasta contain eggs

IL-KARTELL

RESTAURANT
SINCE 1973

Meat Dishes

- **Classic Chicken and Cheese** 22
 Grilled chicken thigh cooked in a rich cheesy truffle and brown mushroom sauce
- **Chicken Roll** 25.50
 Chicken breast stuffed with spinach and scamorza cheese wrapped in Parma ham and served with roasted chicken jus
- **Traditional Local Rabbit Stew** 19
 Slow-cooked local rabbit stew with onions, garlic, peas and wine
- **Quails** 23.50
 Pan seared boneless quails with forest fruit, honey, thyme and port jus
- **Pork Ribs** 22
 Pork spare ribs drizzled with BBQ and honey sauce, sprinkled with sesame seeds
- **Pork Roulade** 26
 Pan seared pork belly served with red wine jus topped with crispy onions on a bed of mash potato
- **Rack of Lamb** 32
 Charcoal grilled lamb rack served on a bed of peperonata and red wine jus
- **Fillet of Beef (350gr)** 30
 Charcoal grilled New Zealand prime steer fillet of beef
- **Ribeye Steak (350gr)** 29.50
 Charcoal grilled Uruguay grain feed ribeye steak
- **Cowboy Rib (550gr)** 33
 Charcoal grilled Uruguay grain feed ribeye on the bone

Side Sauces

Mushroom Sauce | Pepper Sauce | Red Wine Jus
 Cheese & Truffle Sauce | Chimichurri Sauce

€3.00

FOR RESERVATIONS CALL ON:

(+356) 2155 6918



Fish Dishes

- **Fresh Fish of the Day** MARKET PRICE
 Ask one of our waiters for availability
- **Swordfish Steak** 23
 Cooked with onions, garlic, fresh herbs, capers, olives, cherry tomatoes and white wine
- **Fillet of Seabass** 22.50
 Pan-fried fresh seabass fillet with mussel and prawn meat served on a saffron beurre blanc sauce
- **Salmon Fillet** 23.50
 Pan fried salmon fillet served with prawns & shellfish in prawn bisque sauce
- **Grilled Calamari** 23
 Cooked with fresh local herbs, extra virgin olive oil and a touch of garlic
- **Local King Prawns** MARKET PRICE
 Prawns flamed in cognac, garlic and herbs served on a bed of rice
- **Traditional Local Octopus** 24
 Cooked in white wine, garlic, capers, olives, peas, cherry tomatoes & fresh local herbs
- **Mixed Shellfish** 28.50
 Mix of cozze and vongole, calamari and medium prawns cooked in garlic and herbs with a hint of tomato sauce
- **Fritto Misto** 24
 Crispy calamari, local baby prawns and chunks of fish served with tartar sauce
- **Fried Calamari** 22.50
 Crispy buttered calamari, served with a side of tartar sauce

All main course dishes are served with roast potatoes and grilled vegetables or chips

Any side dishes ordered extra €3.75 each

Kids Menu

- **Crispy Chicken Nuggets and Chips** 8
- **Breaded Fish Fingers and Chips** 8
- **Pasta in Butter** 7
- **Pasta with Ham and Cream Sauce** 9
- **Pasta with Napolitana Sauce** 9

Desserts

Home-made Dessert of the Day
 Ask one of our waiters for desserts available

Ice-Cream 2.50/scoop
 Ask one of our waiters for flavours available

*Gluten Free option is available for an additional charge of €4.00

In case of any allergy please do not hesitate to inform our server

VEGETARIAN VEGAN

ALLERGENS: Nuts Eggs Dairy Mustard Fish Gluten Sesame Seeds Celery