

## Cold Starters

- Bruschetta** 6  
 Fresh tomatoes, onions, olives, basil, parsley and extra virgin olive oil on toasted bread
- Antipasto Misto (to share)** 26  
 Grilled aubergines, peppered cheeselets, sundried tomatoes, fresh local cheese, capers, olives, mixed Italian cold cuts, bigilla and water biscuits
- Grilled Aubergines** 12  
 Served cold dressed with garlic, parsley and extra virgin olive oil topped with Grana Padano shavings
- Cured Salmon** 14  
 Fresh cured salmon coated with herbs, lemon zest and olive oil served with salad garnish
- Marinated Octopus Salad** 15  
 Local octopus marinated with fresh herbs, extra virgin olive oil, rucola, cherry tomatoes, black olives, capers and homemade giardiniera mix
- Gillardeau Oysters** 5 EACH  
 Live oysters served with side-pickled shallots
- Garden Salad** 10  
 Field greens and tomatoes with olives and capers

## Soups and Warm Starters

- Fresh Homemade Soup of the Day** 11  
 Ask waiter for today's soup
- Aljotta - Traditional Fish Soup** 13  
 Fish Soup with fresh fish, shellfish served with garlic bread
- Prawn Bisque** 13  
 with local prawns with a dash of cream served with garlic bread
- Grilled Seasonal Vegetables** 12  
 Fresh vegetables direct from our garden
- Fresh Mussels - Shell On** 16  
 Cooked in white wine, garlic, fresh herbs and cherry tomatoes with a dash of marinara sauce served with garlic bread
- Homemade Fish Cakes** 15  
 Breaded fish cakes (mix of fish, shrimp and mussel meat) served with homemade tartar sauce
- Fried Calamari** 15  
 Crispy battered calamari served with a side of tartar sauce
- Baked Brie Cheese** 13  
 Served with home made apple chutney and sprinkled with crushed roasted almonds
- Funghi Al Kartell** 14  
 Local mushrooms cooked in garlic, brandy, truffle and cream served with garlic bread
- Sautéed Rabbit Liver** 13  
 Pan seared rabbit liver cooked in garlic and served on a slice of honey toasted bread

## Fresh Pasta Dishes

- Spaghetti Rabbit** 14 17  
 Fresh pasta served with traditional rabbit sauce
- Pasta Chicken Chorizo** 15 18  
 Sedani with chicken and chorizo tossed in a creamy truffle sauce
- Garganelli Al Filetto** 15 18  
 Fresh beef fillet strips, sundried tomatoes and white wine cooked in cream garnished with rucola, cherry tomatoes & parmesan flakes
- Beef Ravioli – Broulett** 14 17  
 Tossed in butter and sage sauce finished off with a touch of lemon zest
- Tortellacci Funghi Porcini** 14 17  
 Cooked in butter, truffle and topped with Parmigiano Reggiano cheese
- Pumpkin Risotto** 13 16  
 Topped with crushed roasted almonds and finished with fragrant parsley oil

## Fresh Pasta Seafood Dishes

- Spaghetti Al Nero** 15 18  
 Fresh pasta with chunks of cuttlefish in a black sauce, topped with cherry tomatoes
- Linguini Gamberi e Zucchini** 16 19  
 Served with zucchini, leeks and cherry tomatoes tossed in bisque sauce topped with crudo local prawns
- Spaghetti Cozze e Vongole** 17 20  
 Served with a mix of mussels and vongole shell on cooked in white wine, cherry tomatoes, garlic and herbs
- Spaghetti Vongole e Bottarga** 17 20  
 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)
- Linguini Al Kartell** 18 21  
 Served with fresh mussels, vongole, calamari and prawns cooked in garlic, fresh herbs, white wine with a hint of tomato sauce
- Risotto Pescatore** 18 21  
 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

- Baked Chicken Supreme** 24  
 Finished with sautéed mushrooms in a flavorful chicken stock reduction
- Chicken Roll** 26  
 Chicken breast stuffed with spinach and scamorza cheese wrapped in Parma ham and served with roasted chicken jus
- Traditional Local Rabbit Stew** 21  
 Slow-cooked local rabbit stew with onions, garlic, peas and wine
- Roasted Quail** 25  
 Stuffed with pork and fresh herbs, wrapped in streaky bacon, served on mashed potatoes with rich quail jus
- Pork Ribs** 24  
 Pork spare ribs drizzled with BBQ and honey sauce, sprinkled with sesame seeds
- Pan-Seared Pork Fillet** 27  
 Resting on silky celeriac purée, finished with whole-grain mustard and rich pork jus
- Rack of Lamb** 35  
 Charcoal-grilled lamb rack served on a bed of peperonata and red wine jus
- Fillet of Beef (350gr)** 33  
 Charcoal-grilled New Zealand prime steer fillet of beef
- Ribeye Steak (350gr)** 33  
 Charcoal-grilled Uruguay grain-fed ribeye steak
- Cowboy Rib (550gr)** 36  
 Charcoal-grilled Uruguay grain-fed ribeye on the bone

## Side Sauces

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

€3.00

## Kids Menu

- Crispy Chicken Nuggets and Chips** 9
- Breaded Fish Fingers and Chips** 9
- Pasta in Butter** 8
- Pasta with Ham and Cream Sauce** 10
- Pasta with Napolitana Sauce** 10

FOR RESERVATIONS CALL ON:  
**(+356) 2155 6918**



## Fish Dishes

- Fresh Fish of the Day** 6.50 / 100G  
 Ask one of our waiters for availability
- Fresh Live Lobster** 10 / 100G  
 View our local/foreign lobster availability in our display tank
- Swordfish Steak** 25  
 Cooked with onions, garlic, fresh herbs, capers, olives, cherry tomatoes and white wine
- Fillet of Seabass** 25  
 Pan-fried fresh seabass fillet with mussel and prawn meat served on a saffron beurre blanc sauce
- Salmon Fillet** 26  
 Pan fried salmon fillet served with prawns & shellfish in prawn bisque sauce
- Grilled Calamari** 25  
 Cooked with fresh local herbs, extra virgin olive oil and a touch of garlic
- Local King Prawns** 41  
 Prawns flamed in cognac, garlic and herbs served on a bed of rice
- Traditional Local Octopus** 26  
 Cooked in white wine, garlic, capers, olives, peas, cherry tomatoes & fresh local herbs
- Mixed Shellfish** 31  
 Mix of cozze and vongole, calamari and medium prawns cooked in garlic and herbs with a hint of tomato sauce
- Fritto Misto** 26  
 Crispy calamari, local baby prawns and chunks of fish served with tartar sauce
- Fried Calamari** 24  
 Crispy buttered calamari, served with a side of tartar sauce

**All main course dishes are served with roast potatoes and grilled vegetables.**

Any side dishes ordered extra €3.75 each

## Desserts

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

**Ice-Cream** 2.75/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