

sandwiches All of our sandwiches are served on the famous Maltese Ftira, baked fresh this morning and picked up on our way in. We have named our sandwiches after our Lord Chambray, and AMA Beer range, and actually think each one compliments each sandwich perfectly...not that you need an excuse for a drink.

San Blas €6.45

A deep amber English IPA, just strong enough to tackle the Milano salami.
Milano salami, Gran Padano, locally grown rocket and a thin spread of mascarpone, just to break up the hard cheese.

Fungus Rock €6.45

Sorry about the name, but this dark brown stout will complement the smoked salmon with its roasted barley and flaked barley malt.
Smoked salmon, cream cheese, home grown rucola and a touch of hand made lemon jam.

Mora €6.45

One of the strongest beers in our range, but it needs to be to tackle this spicy, salty sandwich.
Hot salami 'spianata', beef tomato, local Maltese Gbejna, and fresh rocket.

Flinders €6.45

Gozitan caper flowers and coriander work great with the local cheese.
Local Gbejniet cheese, ripe sliced tomato and fresh rocket. All finished with a rich homemade basil pesto and Gozo salt flakes.

Golden Bay €6.45

Unpasteurised with hints of citrus and caramel will go perfectly with the ham and chutney.
Cooked ham leg, Edam, handmade apple and pear chutney and a few leaves of local parsley.

Blonda €6.45

With the Sicilian orange blossom honey, this goes really well with the blue.
Gorgonzola blue, our ever popular dinner party salsa, finished with toasted pine nuts and a few zests of lemon.

Bruna €6.45

Lots of subtle flavours of toffee, pear and cinnamon will marry perfectly with Mario's chutney.
Parma ham, creamy Brie and a good spoon of Marios homemade banana and almond chutney, trust us, this works.

Blue Lagoon €6.45

With tastes of coriander and citrus this thirst quenching seasonal beer will go really well with the market vegetables.
Market fresh roasted vegetables, chargrilled halloumi, finished with a drizzle of caper and red onion salsa.

SOUPS €6.50 ➔ add a cup of soup to your sandwich for €3

Fresh homemade soups made on a daily basis. Check the board for today's flavour

market fresh salads

Maltese Caprese €9.45

A twist on the famous Italian salad. Local Gbejniet cheese, ripe sliced tomato and fresh rocket. All finished with a rich homemade basil pesto and Gozo salt flakes.

Caprese - 'The Traditional One' €10.45

As above but with a change on cheese, still keeping it local though, with buffalo mozzarella made here in Malta. The true Caprese, just with local ingredients.

Farmers Market Salad €9.45

Butternut squash, spring onions, local marrow, Maltese potatoes and beetroot all roasted with garlic and thyme. Served with fresh local rucola and our special dinner party salsa.

or with:

➔ Smoked salmon €11.45

➔ Parma ham 'Prosciutto crudi' €11.45

➔ Crumbled Maltese Gbejniet cheese €10.95

platters 2 items €9.50 ➔ 3 items €12.50 ➔ 4 items €15.50 ➔ 6 items €21.50

All boards are served with Maltese freshly baked bread, our own marinated olives and homemade chutney. Pick the number of items you desire from the entire selection to make your board the way you want it.

Gorgonzola dolcegus

Gorgonzola has a unique flavour that is sought after by many. A sweet and creamy cheese thanks to its careful aging.

Halloumi

Made in Cyprus the traditional way, and still goes through the elaborate production and typical procedure where the cheese is strewn with salt and mint.

Mature Cheddar & ...

Flavoured cheese adds a delicious note to any cheese board whether it be Winter, Spring, Summer or Autumn. (It's a surprise for us when the delivery shows up, so just ask for today's choice)

Edam

Edam ages and travels well, and does not spoil; it only hardens. These qualities (among others) made it the world's most popular cheese between the 14th and 18th centuries,

Brie

Still produced in France, this is a clean tasting cheese with a bloomy rind and a smooth texture inside.

Mixed pepper cheese

The new generation of Italian cheeses, with all the flavour of the old cottage industry tradition but this cheese has the addition of mixed peppers.

Local Maltese Gbejna

These cheeselets are made on the Maltese island from goats or sheeps milk, salt and rennet. In Malta virtually all sheep milk and most goat milk is used for production of these cheeselets.

Feta cheese

Made using traditional methods, this is a rich creamy and extremely tasteful cheese.

Smoked Salmon

One of the most popular varieties in the market today. Norwegian smoked salmon is distinguished by its peachy pink colour and leaner texture.

Maltese Pastizz

Hand made in Valletta, a delicious crispy filo pastry filled with ricotta cheese, we believe these are the best pastizzi around.

Grana padano

One of the most popular cheeses of Italy, this is a hard mature cheese with a granular texture. This is slightly smoother than its sister Parmigiano Reggiano which makes it perfect for cheese boards

Milano salami

A very popular salami produced in Brianza and in the whole district of Milan. It is prepared with lean pork and bacon and a little salt ready to be cured for up to 6 months.

Cooked ham

Cooked pork leg that deserves to be on any deli board, not a lot we can say about this one, hams ham - but this is a good one.

Parma ham 'Prosciutti crudi'

This Parma ham has a minimum maturing of 12 months. The ham is cured in Lesignano de 'Bagni, in the province of Parma, in Prosciuttificio real castle owned by the family.

Hot salami 'spianata'

A wonderful spicy salami made in Italy from lean pork and red chilli peppers. It is a flattened salami, spianata meaning flattened in Italy.

Sides

Basket of locally baked bread	€1.50	Homemade chutney	€1.50
Sun dried tomatoes	€1.50	Cup of soup	€3.00
Garlic & herb roast potatoes	€3.00	Our own marinated olives	€1.50