

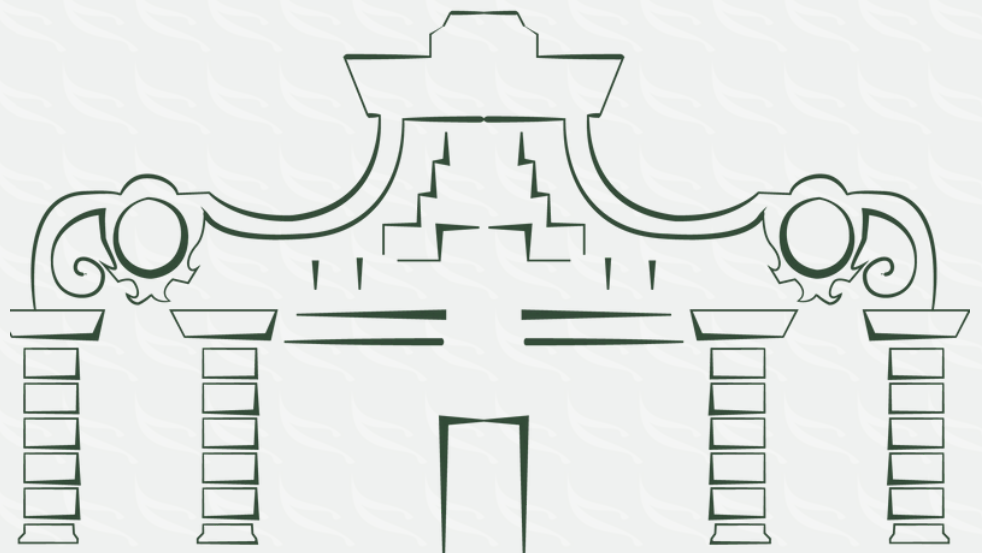


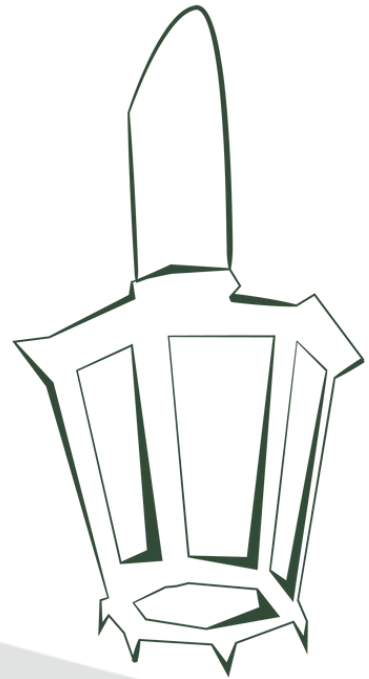
# MEDINA

Medina - An Ethnic Touch to a Modern world.

The Arabs of the Mediterranean and beyond carried with them an array of flavour in every place they settled or conquered. With Malta being in the crossroads of these lands, we have curated an array of flavour, ingredients and dishes over the years.


## Dietary Notes





# CASUAL BITES



(Ideal for Sharing)

- Braised Local Pig Cheeks**    €18.00  
Maltese Mustard Seeds, “Ġellewża” Red Wine, Apple, Carob Honey, Cumin, Coriander, Sumac dusted Onions
- Rabbit Bellies**   €16.00  
Onion, Garlic Paste, Wine Reduction
- Baba Ganoush V|VGN**     €10.50  
Lightly smoked Aubergine Paté, Roast Almonds, Tahini, Pomegranate, Smoked Sultanas, Served with Sourdough
- Fried Squid**     €14.00  
Basil, Ginger Sauce
- Beetroot Carpaccio V**   €12.00  
Feta Cheese, Walnuts, Green Salad
- Caprese V**   €12.00  
Heritage Tomatoes, Burrata from Puglia, Basil
- Dill Cured Salmon**   €14.00  
Horseradish Cream
- Chicken Liver Parfait**     €12.00  
Spiced Apple Chutney, Served with Sourdough

# SOUP . PASTA . RISOTTO

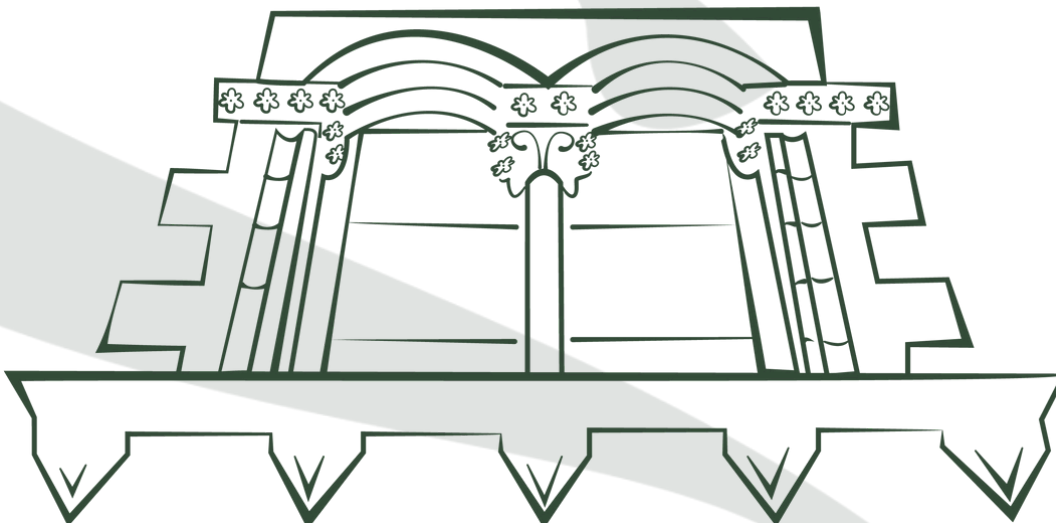
**Soup of the Day**     €10.00  
Served with Croutons

**Risotto 'Milanese'**    €18.00 | €21.00  
Iranian Saffron, Parmesan, Tartare of Local Red Prawns

**Tagliatelle with Basil and Gozitan 'Gbejna' Pesto**    €15.00 | €18.00  
Almonds, Local Sheep's Cheese, Basil, Maltese Sausage

**Tortellacci Sweet Potato V**    €15.00 | €18.00  
Sage Butter, Walnuts

**Sheep's Cheese Ravioli V**     €15.00 | €18.00  
Paired with Spinach, Tomato and Pecorino



# MAINS

- Carob Glazed Octopus**       
Aubergine Caviar, Raisin and Caper Jam €28.00
- Fresh Daily Catch**      
Braised Fennel and Leeks, Concasse of Tomato and Clams,  
Asparagus, Tarragon Velouté €29.50
- Veal Ossobuco**     
Braised Veal Shanks, Root Vegetables, Creamed Polenta,  
Gremolata Dressing €29.00
- Supreme of Chicken**    
White Onion and Thyme Puree, Sautéed Oyster Mushrooms,  
Sauce Supreme €26.50
- Local Pork Belly**   
Celeriac, Apple Relish, Pan Juices €25.00
- Fillet of Beef**    
Creamed Potato, Charred Onions, Buttered Vegetables, Reduction €34.00
- Char Grilled Aubergine V | VGN**   
'Imam Bayaldi' style, Root Vegetables, Chickpeas, Tomato Fondue €22.00
- Local Braised Rabbit**   
Braised in Thyme Gravy, Peas €28.00

# SIDE DISHES

- French Fries**   €4.00
- Roast Potatoes**     €4.00
- Steamed Vegetables**   €4.00
- Mixed Salad**   €4.00





# DESSERTS

- Cassata**    
Ricotta, Orange Blossom, Pistachio €8.50
- Date and Carob Sticky Pudding**      
Caramel Sauce, Vanilla Ice-cream €8.50
- Chocolate and Coffee Brownie**     
White Chocolate Ganache €8.50
- Maltese Ricotta Cannoli**      
€8.50
- “Helwa Tat-Tork” Flavour Crème Brulee**     
€8.50

# CHILDREN'S CORNER

**Garganelli Tomato Sauce**  €8.50

**8 pieces Chicken Nuggets and Fries**  €11.50

