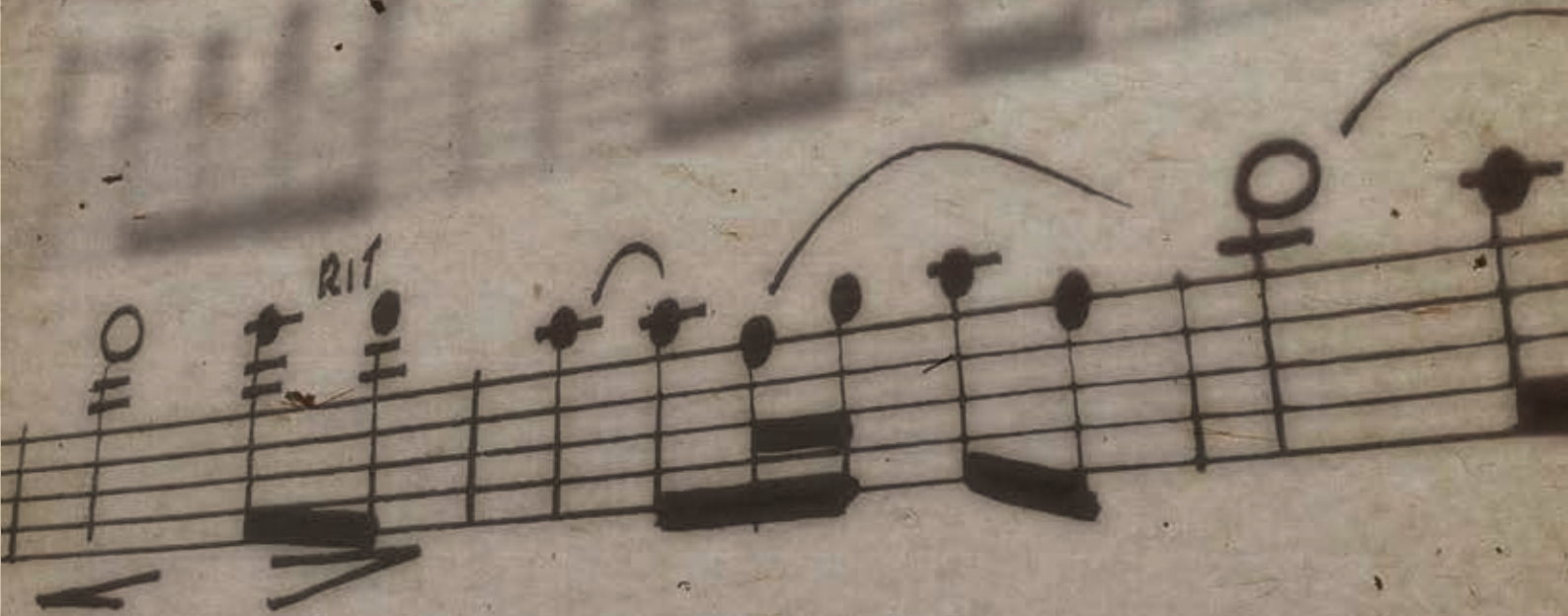


FOOD MENU



START AND SHARE

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Vegetable Soup*

*we prepare our soups in small batches with the freshest ingredients,
kindly ask your server what soup we are offering today*

5.00

Bruschetta mix on Garlic Bread

French baguette, garlic butter, raw tomato salsa, fresh soft herbs, olive oil

4.50

Nacho Platter

*warm nachos, cheddar cheese, guacamole, sour cream, jalapenos
extra chili con carne*

11.00

4.00

Fish Tempura

local fish, tomato salsa, lemon wedge, chili dip

10.00

Crispy Chicken Wings

fried buttermilk wings with house-made BBQ sauce

8.00

Focaccia Platter

grilled focaccia bread, parma ham, mozzarella di bufala, cherry tomatoes, rucola, olive oil

15.00

Il-Każin mal-Hbieb (Sharing Local Delicacies)

bigilla, stuffed olives, sun-dried tomatoes, Maltese sausage, Maltese cheeselet, marinated beans, bread, water biscuits

15.00

Plattun il-Bottegin (The Bottegin Sharing Tray)

focaccia bread, sausage, nachos, chicken wings, fish tempura, tomato salsa, guacamole, mustard

24.00

*can be served gluten free, kindly ask your server

SNACKS AND SANDWICHES

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Vegan Brown Baguette*

grilled vegetables, hummus, baby spinach, basil 'pesto'

7.00

Pork Ciabatta

BBQ pork, cucumber, mint and yogurt sauce, baby spinach, crispy onions

8.50

Traditional Ftira*

local ftira bread, tomato paste, tuna chunks, capers, olives, parsley, garlic, raw onions, butter beans, basil, tomatoes, local cheeselet

6.50

Chicken Wrap

crispy chicken thigh, bacon, soft cheese, lettuce, mayonnaise

8.50

Beef Ciabatta*

roast beef, mustard mayo, cheddar cheese, fresh tomatoes, rucola

8.50

All the above are served with crisps and salad

*can be served gluten free, kindly ask your server

SALADS

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Vegan*

lentils, chickpeas, spring onions, coriander, tofu, tahini dressing, lime wedge

10.00

Smoked Salmon*

smoked salmon, beetroot, baby spinach, cherry tomatoes, quinoa, avocado dressing

14.00

Chicken Caesar*

chicken thighs, lettuce, croutons, bacon, caesar dressing, parmesan shavings, anchovies

13.50

Mozzarella di Bufala*

mozzarella di bufala, parma ham, cherry tomatoes, rucola, bread sticks, balsamic dressing

12.00

*can be served gluten free, kindly ask your server

PASTA

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Ricotta Ravioli

house-made ricotta ravioli, plain tomato sauce, garlic, parsley

9.50 | 12.50

Tortelloni Porcini

egg pasta stuffed with wild mushrooms and cheese, pumpkin cream, sheep cheese crumble

11.50 | 14.50

Gnocchi Chicken

pan seared chicken, potato gnocchi, sun-dried tomatoes, walnuts, basil, cream

11.00 | 14.00

Linguine Octopus*

octopus fried in garlic, white wine, fish stock, tomatoes, basil

11.00 | 13.50

Spaghetti with Rabbit*

pulled rabbit meat, peas, sweet tomato sauce

10.00 | 12.00

Penne Bolognese*

meat ragù cooked in a red wine and tomato sauce, parmesan shavings

8.00 | 10.00

Paccheri Maltese Sausage*

Maltese sausage ragù, tomato sauce, local cheeselet

9.00 | 11.00

Risotto Prawns*

'carnaroli' rice, prawns, garlic, chives, finished with cream cheese and preserved lemon

12.00 | 14.00

*can be served gluten free, kindly ask your server

BURGERS

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Vegan Burger*

vegetable and bean patty, hummus, lettuce, tomato, tofu

10.00

Fish Burger

battered cod fillet, sauce tartar, baby spinach

12.00

Chicken Burger*

*crispy fried chicken thigh, collar bacon, red leicester, whole grain
pepper mayo, lettuce, coleslaw*

11.00

Beef Burger*

beef patty, smoked cheese, crispy onions, house sauce, lettuce, tomato

13.00

Bottegin Beef Burger*

*200g beef patty, brie cheese, truffle mayonnaise, sautéed mushrooms,
baby spinach, tomato*

15.00

All burgers are house-made and served with fries

Top up your Burger:

Crispy Bacon*

1.00

Cheddar Cheese*

1.00

Fried Egg*

1.00

*can be served gluten free, kindly ask your server

MAINS

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Fish and Chips

in-house battered fresh fish fillets, mushy peas, sauce tartar, lemon wedge, fries 15.00

Sea Bass Fish*

pan seared sea bass, barley risotto, fresh herbs, cherry tomatoes, lemon 19.00

Korma Chicken Curry

chicken thigh, mild curry sauce, fresh vegetables, coriander, basmati rice 15.50

Chicken Champignon*

local chicken breast, mushroom sauce, brandy, roast potatoes 16.50

Half or Full Rack of Ribs*

local pork ribs rubbed with our spice mix, house-made BBQ sauce, onion rings, coleslaw, fries 15.00 | 23.00

Pork Belly*

braised pork belly, pan fried mushrooms and gravy, mashed potatoes 17.50

Local Rabbit*

pan fried rabbit, garlic, white wine, thyme, cracked pepper, own juices, house-made fries 17.50

Bragjoli*

fresh beef slices stuffed with mince and bacon, braised in tomato and red wine sauce, mashed potatoes 17.50

Beef Tagliata*

grilled flank steak, rucola and parmesan salad, triple cooked chips 20.00

Lamb Shank*

braised lamb shank, root vegetables, red wine sauce, herbed mashed potatoes 19.50

Extra Sides:

Chips* 3.00

Mashed Potatoes* 3.50

Garden Salad* 2.50

Extra Sauces :

Peppercorn Sauce* 2.00

Mushroom Sauce* 2.00

*can be served gluten free, kindly ask your server

VEGETARIAN MENU

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STARTERS, SNACKS AND SANDWICHES

Bruschetta mix on Garlic Bread

French baguette, garlic butter, tomato salsa, fresh soft herbs, olive oil 4.50

Nacho Platter

warm nachos, cheddar cheese, guacamole, sour cream and jalapenos 11.00

Local Vegetarian Platter (Sharing Local Delicacies)

bigilla, sun-dried tomatoes, Maltese cheeselet, grilled vegetables, marinated beans, water biscuits, bread 14.00

Vegan Brown Baguette*

grilled vegetables, hummus, baby spinach, basil 'pesto', crisps, salad 7.00

Vegetarian Focaccia Platter

grilled focaccia bread, mozzarella di bufala, cherry tomatoes, rucola, olive oil 15.00

MAINS

Vegan Salad*

lentils, chickpeas, spring onions, coriander, tofu, tahini dressing, lime wedge 10.00

Caprese Salad*

mozzarella di bufala, tomatoes, rucola, basil, bread sticks, balsamic dressing 11.00

Ricotta Ravioli

house-made ricotta ravioli, plain tomato sauce, garlic, parsley 9.50 | 12.50

Tortelloni Porcini

egg pasta stuffed with wild mushrooms and cheese, pumpkin cream, sheep cheese crumble 11.50 | 14.50

Risotto Wild Mushroom*

'carnaroli' rice, mushrooms, parmesan, truffle oil 12.00 | 14.00

Vegan Burger*

vegetable and bean patty, hummus, lettuce, tomato, tofu 10.00

Korma Vegetable Curry

mild curry sauce, fresh vegetables, coriander, basmati rice 14.00

*can be served gluten free, kindly ask your server

CHILDREN'S CHOICE

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Penne*

served either plain, with butter or tomato sauce

5.00

Kids Burger *

plain beef patty, sesame bun, side salad, fries

6.00

Chicken Fingers

in-house breaded chicken breast, side salad, fries

6.00

Fish Sticks

in-house breaded white fish, side salad, fries

6.00

*can be served gluten free, kindly ask your server

Dessert Delights

All our desserts are home-made and vary daily due to limited production, guaranteeing a true dessert delight at the end of your meal. Kindly ask your server for the dessert menu.

Ingredients:

Some ingredients may not be specified.

Weight:

Weights indicated on the menu are uncooked.

Allergies Warning:

Although we cannot guarantee to specify all ingredients, please refer to us any food allergies you might suffer from.

Waiting Time:

We take pride in cooking from fresh, so please keep this in mind when waiting.

Furthermore, although we accommodate for gluten dietary restrictions, our kitchen is not a gluten free kitchen. This also applies to other dietary restrictions.

Health Note:

Eat and drink responsibly.

Service Charge:

Not included, tipping is welcome.

Food contains the following Allergens:

Gluten containing cereals, Crustaceans, Molluscs, Fish, Peanuts, Lupin, Tree Nuts (such as Walnut, Hazelnut, Almond etc.), Soya, Eggs, Milk, Celery, Mustard, Sesame, Sulphur Dioxide.

Local is Best:

Whenever possible we source our own fresh local produce.

Vat:

Is included in all prices.