



Flavourful moments thoughtfully sourced,
carefully served

Appetizers

Whipped Feta (1, 7)
Cucumber | Broad Beans | Toasted Sourdough Pangrattato | Rose Harissa | Dill (v)
€8.00

Roasted Figs (7)
Local Sheep Cheese | Trevisano Tardivo | Confit Chili | Rosemary Oil (v)
€12.00

Local Sun-Ripened Tomato (7, 10)
Grilled Peaches | Burrata | Tomato & Basil Vinaigrette (v)
€16.00

Cashew and Tahini Home-Made Yoghurt (6, 8, 11)
Roast Sweet Potatoes | Gremolata | Smoked Cashews (vg)
€7.00

Charred Gozo Asparagus (3, 4, 7, 12)
Tonnato Sauce | Smoked Butter | Crushed Black Pepper
€14.00

Tuna Tartare (4, 7, 8, 10)
Burrata | Pistachio | Tomato Vinaigrette
€16.00

Salt and Pepper Fried Squid (4, 7, 12)
Aged Balsamic | Roasted Tomato Aioli
€16.00

Poached Veal (7, 12)
Sundried Tomatoes | Stracciatella | Olive Crumbs | Salsa Verde
€16.00

Salads & Snacks

Quinoa Salad (9, 11)

Roasted Sweet Potatoes | Red Onions | Cucumber | Parsley | Cranberries
Crunchy Chickpeas | Hemp Seed | Preserved Gozo Lemon & Tahini Dressing (vg)
€14.50

Ancient Grain Farro Salad (1, 7, 8, 10, 12)

Salt-Baked Golden Beetroot | Aged Feta | Mint and Walnuts | Buckwheat Honey Sumac
Gozo Olive Oil Vinaigrette (v)
€14.50

Turkish Eggs with Smoked Labneh (1, 3, 7, 11)

Sliced Avocado | Grilled Halloumi | Poached Eggs | Toasted Sesame Seeds | Garlic Butter (v)
€14.00

Creamy Honey and Mustard Chicken Salad (1, 7, 8, 10)

Kale | Baby Gem Lettuce | Chives | Toasted Pecan and Grana Shavings | Pitta Croutons
€19.50

Grilled Chicken Wrap (1, 7, 10)

Avocado | Aged Cheddar | Kale Slaw | Petite Salad | Vegetable Crisps
€14.50

Grilled Steak Baguette (1, 7, 10)

Horseradish Crème Fraîche | Salted Cucumber | Rucola | Crispy Onion
Served with Fries
€19.50

Pasta & Soup

Leek and Asparagus Soup (1, 7)

Truffle and Gruyère Melt on Sourdough Toast (v)
€12.00

Linguine con Vongole (1, 2, 12)

Chili Flakes | Sliced Garlic | Olive Oil | Cherry Tomatoes | Dry White Wine
Parsley | Preserved Lemon
€19.00

Mezze Maniche (1, 7, 12)

Local Rabbit Ragù | Paprika | Stracciatella | Nduja Pangrattato
€14.00 starter / €18.00 main

Casarecce Pasta (1, 7)

Veal Sausage | Broad Beans | Cannellini | Parsley Butter | Pecorino
€14.00 starter / €18.00 main

Entrees

Celeriac Schnitzel (1, 6)
Truffled Cauliflower | Spring Broad Bean Succotash (v)
€22.00

Mushroom and Beetroot Burger (1, 6, 11)
Truffle Mayo | Vegan Cheese | Gherkins | Red Onion Chutney (vg)
Served With Mixed Salad and Garden Herbs
€22.00

Butterfly Seabream (4, 7, 12)
Smoked Tomatoes | Asparagus and Broad Bean Fricassee | Saffron Beurre Blanc
€26.00

Classic Mussels Pot and Fries | Garlic Aioli | Crisp Chicory | Orange Salad (2, 9, 12)
€22.00

Surf and Turf Burger (1, 2, 4, 7, 9, 10, 11)
Avocado | Beef Burger | Crispy Garlic Breaded Prawns | Chimichurri Aioli
€22.00

Grilled Sirloin (4, 7, 9, 10)
Caramelized French Beans | Shallots
Served With Café de Paris and Shoestring Fries
€37.00

Pan-Seared Corn-Fed Chicken (7, 12)
Wild Mushroom | Marsala Wine | Mascarpone Sauce
€24.00

SEED Smashed Beef Burger (1, 7, 9, 10, 11)
Gherkins | Mature Cheddar Cheese | Red Onion Chutney | Mustard Mayo
Served with Shoestring Fries
€19.50

Add-On: Truffle and Parmesan Shoestring Fries €3.50

Sides

Bitter Greens (7, 10, 12)
Orange Segments | Parmesan Shavings | Lemon Vinaigrette
€4.50

Local Garden Tomato Salad (10, 12)
Capers | Kalamata Olives | Tropea Onions | Vinaigrette
€4.50

Sautéed Seasonal Greens (7)
€6.00

Steamed Asparagus (7, 8)
Lemon and Chive Butter | Smoked Almonds
€8.00

Mash Potatoes With Garlic Confit (7)
€5.00

French Fries (9)
€5.00

Add-On: Truffle and Parmesan €3.50

Desserts

Vanilla Pannacotta (7, 12)
Campari-Macerated Strawberries | Basil
€8.00

Mango and Passion Fruit Cheesecake (1, 3, 7)
€8.00

Apricot and Rosemary Tart (1, 7, 8)
White Chocolate Ice Cream | Ogygia Gozo Olive Oil | Sea Salt
€8.00

Warm Dark Chocolate Vegan Brownie (6)
Brown 'Butter' | Pecan Ice-Cream
€9.00

Maltese Trifle (1, 3, 7, 8)
Layers of Custard | Strawberry Jelly | Whipped Cream | Candied Fruit | Almonds
Served Table-Side
€9.00

*Kindly inform us if you have any dietary requirements
or if you suffer from any food allergies.*



List of Allergens

1. *Cereals containing gluten – wheat, rye, barley, oats.*
 2. *Crustaceans, e.g., crabs, prawns, lobsters*
 3. *Eggs*
 4. *Fish*
 5. *Peanuts*
 6. *Soybeans*
 7. *Milk*
 8. *Nuts – almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia/Queensland nut*
 9. *Celery*
 10. *Mustard*
 11. *Sesame seeds*
 12. *Sulphur dioxide and sulphites used as a preservative (at concentrations of more than 10 mg/kg or 10 mg/L in terms of total sulphur dioxide)*
 13. *Lupin*
 14. *Molluscs, e.g., mussels, oysters, squid, snails*
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