



SHARING MENU


KICK OFF

Grilled local sausages, classic mini arancini, marinated artichokes, olives, and sundried tomatoes, selection of in-house prepared dips served with focaccia



INTERMEDIATE TO SHARE

RISOTTO AI FUNGHI

Risotto with mushrooms, finished with cream & parmesan 

FUSILLI ALLA BOLOGNESE

Fusilli with beef ragù

MAIN EVENT

(choice of a main dish)



SALIA CHEESEBURGER

Served with fries

or

PIZZA ORTOLANA or

Pesto, aubergines, peppers, mushrooms, onions, cherry tomatoes and rucola, drizzled with EVO oil

Served with Mozzarella or Vegan Cheese

or

GRILLED FISH FILLET

Grilled fillet of fish served with Mediterranean dressing, accompanied with seasonal vegetables

or

CHICKEN TENDERS

Selected chicken tenders rested in Greek marinade, served with carrot textures and fries

or

GRILLED PORK

Grilled medallions of pork, finished with sage and garlic infused butter, complimented with seasonal vegies

or

BEEF TAGLIATA

Beef Tagliata served with fries, seasoned rocket salad and parmesan shavings

or

GNOCCHI SORRENTINO or

Soft baked gnocchi with tomato sauce, mozzarella, dusted with parmesan cheese
(available with VEGAN cheese produce)

All above are served either with roast potatoes or french fries

SWEET INDEED

SALIA DESSERT PLATTER TO SHARE

Local taste "Imqaret" fried pastries with aromatic date filling, Cannoli with sweet ricotta filling

€28.50
per person

Children 6 – 11 years are €14.25 per child

The price is inclusive of VAT and free flowing House Wine, House Beers and Minerals



@salia.mt

A SHARED MEAL
BINDS PEOPLE
TOGETHER

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We strongly advise you to speak to a member of staff if you have any food allergies or intolerances or other dietary concerns.

 Vegetarian  Vegan



Salia

Every table tells a story