



Salia

Every table tells a story

ANTIPASTI & PRIMI

SALIA BRUSCHETTA €6.50

Toasted bread with fresh tomatoes, olive oil, fresh basil and garlic

PRIMASOLE CROCCANTE €9.90

Breaded sheep cheese, tomato and chili jam, cherry tomato confit and baby leaves

CARPACCIO DI MANZO €13.50

Mosaic of seared beef fillet, caper berries, pickled beetroot, arugula, radish, pickled onions, crushed pistachio, picalliii mayo

PEPATA DI COZZE €12.50

Black shell mussels, garlic, onions, white wine, fresh herbs, red chillies, garlic butter croute

CALAMARI FRITTI €13.50

Local squid rings dusted in semolina, served with chili and lime aioli

ZUPPA DEL GIORNO €8.25

Please ask your server for availability



LE INSALATONI

INSALATA DI POLLO E MELA VERDE €14.50

(Chicken and green apple salad)

Fresh salad leaves, crispy ciabatta, gorgonzola and yoghurt dressing, toasted almonds

INSALATA CAPRESE €12.50

Roma tomatoes, mozzarella di Bufala, fresh basil, extra virgin olive oil

BARBABIETOLA, CECI, ZUCCA E NOCI €12.50

(Beetroot, chickpeas, pumpkin and walnut salad)

Baby spinach, sundried tomatoes, bread croutons, lemon dressing



I TAGLIERI

Serves 2

IL NOSTRO TAGLIERE €21.50

Mozzarella di Bufala, cured ham, salami tipo Napoli, mortadella, Grana Padano, green olives, sundried tomatoes, taggiasca olive tapenade, rucola, rosemary focaccia

ANTIPASTO MISTO €16.50

(Mixed appetizers)

Fried aubergines stuffed with scamorza cheese, panzerotti with tomato and mozzarella, globe artichokes, cured ham, sheep cheese croquettes, grilled peppers sott'olio

MISTO FORMAGGI E VERDURE €15.50

(Served with a warm bread basket)

Crostini with ricotta, honey and pistachio, Grana Padano, mozzarella di Bufala with pesto, grilled vegetables, black olives, artichokes alla Romana, sundried tomatoes

PASTA & RISOTTI

RISOTTO CACCIO E PEPE €10.80

Carnaroli rice, Pecorino Romano, cracked pepper, pancetta crumbs

PACCHERI €12.50

Rabbit confit, creamed leeks, dried cherry tomatoes, fresh thyme, rabbit jus

GARGANELLI €12.50

Slow cooked chicken, porcini mushrooms, leeks, parmesan cheese

RISOTTO CON CARCIOFI €10.80

Carnaroli rice, leeks, globe artichokes, scamorza cheese, lemon zest

PAPPARDELLE ALLO SCOGGIO €15.45

King Prawn, black shell mussels, surf clams, cuttle fish, tomatoes, fresh herbs, white wine

RIGATONI €12.50

Beef ragu', cherry tomatoes, fresh oregano, red wine

PANZEROTTI FUNGHI MISTI €13.80

Oyster and Shimeji Mushrooms, cafe au lait

RAVIOLI €12.50

Beetroot, chickpeas, pea puree, cherry tomato confit, fresh sage, vegan butter

For a main course portion a €3 supplement will apply.

I BURGER

SALIA €15.50

200gr Pure beef patty, grilled bacon, caramelised onions, melted Provolone cheese, crispy leaves, sliced tomatoes, truffled butter, mixed seed brioche bun

POLLO €12.50

Crispy chicken thighs, grilled bacon, Parmesan cheese, fresh rucola, sliced tomatoes, soft brioche bun

FUMETTO €14.50

Pulled smoked pork, melted Provolone cheese, crispy onions, fresh salad, mixed seed bun

ORTOLONA €16.50

Plant based patty, crispy lettuce, sliced tomatoes, pickled gherkins, vegan bun

All above are served with seasoned potato fries and dip



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PIZZE

MARGHERITA €8.50

Tomato sauce, mozzarella, fresh basil

CAPRESE €9.95

Fresh tomatoes, Mozzarella di Bufala, fresh basil, extra virgin olive oil

FUNGHI €9.95

Tomato sauce, mozzarella, sliced mushrooms, dried oregano

CAPRICCIOSA €10.50

Tomato sauce, mozzarella, sliced mushrooms, globe artichokes, olives, ham, dried marjoram

RIPIENA (calzone) €11.50

Mozzarella, sliced mushrooms, dried oregano topped with cured ham, rucola, cherry tomatoes and Grana Padano

INDIAVOLATA €9.95

Tomato sauce, mozzarella, fresh basil, spicy sausage, fresh basil, onions, extra virgin olive oil

PROFUMO DI MARE €14.90

Tomato sauce, mozzarella, king prawn, octopus, cozze, clam meat, onions, fresh basil, extra virgin olive oil

L'ARCIPELAGO €10.50

Tomato sauce, mozzarella, Maltese sausage, sheep cheeslets, capers, onions, olives, fresh basil

TUTTI I STAGIONI €11.50

Tomato sauce, mozzarella, sliced mushrooms, eggs, Salami Napoli, olives, peas, dried marjoram

QUATTRO FORMAGGI €13.50

Mozzarella, Provolone, Gorgonzola, Grana Padano, cherry tomatoes, crushed walnuts

CRUDA €14.90

Mozzarella di Bufala, cherry tomatoes, prosciutto crudo, fresh rucola, Grana Padano

AFFUMICATA €13.50

Mozzarella, caramelised onions, pork sausage, smoked pulled pork, smoked Scamorza, sundried tomatoes fresh rucola

SALIA €14.90

Mozzarella di Bufala, Provolone, mortadella, pistachio, fresh basil, extra virgin olive oil

IL GIARDINO €11.50

Mozzarella, grilled vegetables, basil pesto, cherry tomatoes, fresh rucola, Grana Padano

FOCACCE

FOCCACCIA AL ROSMARINO €7.50

Fresh rosemary, extra virgin olive oil, sundried tomato pesto, black olive tapenade

FOCCACCIA CON SALSICCIA €12.50

Pork sausage, Provolone, wild fennel, herb infused oil

FOCCACCIA CON SALMONE €14.90

Smoked salmon, cherry tomatoes, ricotta, herb oil, baby spinach



SECONDI

SALMONE IN PADELLA €26.50

Salmon fillet with Pecorino and dill crust, rapini, toasted almonds, whole grain mustard cream

BISTECCA DI MANZO €29.50

300gr Beef ribeye cooked to your liking, roasted cherry tomatoes, grilled asparagus, port wine jus

COTOLETTA DI VITELLO €26.50

Milk fed veal chop, Parmesan crust, porcini orzoto, veal reduction

PETTO DI POLLO €20.50

Stuffed chicken breast, Gouda cheese, fresh sage, carrot puree, mushroom fricassee, chicken jus

GUANCE DI MAIALE €22.50

Sous vide pork cheeks, Bramley apple puree, braised kale, Maple infused jus

LA MELANZANA FARCITA €18.50

Grilled aubergines, zucchini, bell peppers, vegan cheese, tomato fondue, crispy salad leaves

All above are served either with roast potatoes or French fries

DOLCI

CRÈME' BRULEE €5.50

Pistachio, pumpkin seeds, sesame, almonds

LIMONE €5.95

Meringue, lemon curd, crumbled tart, lemon gel, lemon sorbet, fresh mint

DATTERI €4.95

Date fritters, honey and orange syrup, raisin ice cream

TIRAMISU €5.95

Mascarpone, coffee, cocoa, Savioardi biscuits

MELA E PERE €5.95

Pear and apple crumble, cinnamon anglaise, white chocolate ice cream

TORTA AL CACAO €5.50

Candied nuts, bitter chocolate, honey comb, Maple Syrup

A SHARED MEAL
BINDS PEOPLE
TOGETHER



SHARING MENU

ANTIPASTO

Italian stone baked flat bread with fresh rosemary served with cured ham, marinated artichokes, ricotta cheese, sundried tomato pesto, black olive tapenade, fresh rucola



PRIMO

RISOTTO CON CARCIOFI ^{ve}

Carnaroli rice, leeks, globe artichokes, scamorza cheese, lemon zest

RIGATONI

Beef ragu', cherry tomatoes, fresh oregano, red wine



SECONDI

(choice of a main dish for each guest)

SALMONE IN PADELLA

Salmon fillet with Pecorino and dill crust, rapini, toasted almonds, whole grain mustard cream

or

TAGLIATA DI MANZO

Grilled beef Bavette, fresh rucola leaves, Grana Padano shavings and balsamic glaze.

Recommended to be served medium rare to medium

or

PETTO DI POLLO

Stuffed chicken breast, Gouda cheese, fresh sage, carrot puree, mushroom fricasee, chicken jus

or

GUANCE DI MAIALE

Sous vide pork cheeks, bramley apple puree, braised kale, maple infused jus

or

LA MELANZANA FARCITA ^{ve}

Grilled aubergines, zucchini, bell peppers, vegan cheese, tomato fondue, crispy salad leaves

All above are served either with roast potatoes or french fries

DOLCI

Platter of fried date fritters and chocolate brownies with bitter chocolate spread, honey comb and crumbled biscuits, and white chocolate ice cream

€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



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A SHARED MEAL
BINDS PEOPLE
TOGETHER

KIDS MENU

KIDDIES BEEF BURGER WITH FRIES €6.50

STONE BAKED PIZZA WITH TOMATO AND MOZZARELLA CHEESE €5.50

PASTA WITH FRESH TOMATO SAUCE €5.50

CHEESE TORTELLINI WITH HAM AND CREAM €5.50

CRISPY CHICKEN FILLETS WITH FRIES AND MAYO €6.50

HEALTHY OPTIONS

GRILLED SWORDFISH BITES, BROCCOLI FLORETS AND MAYO €6.50

GRILLED CHICKEN BREAST WITH PEAS AND CARROTS €6.50

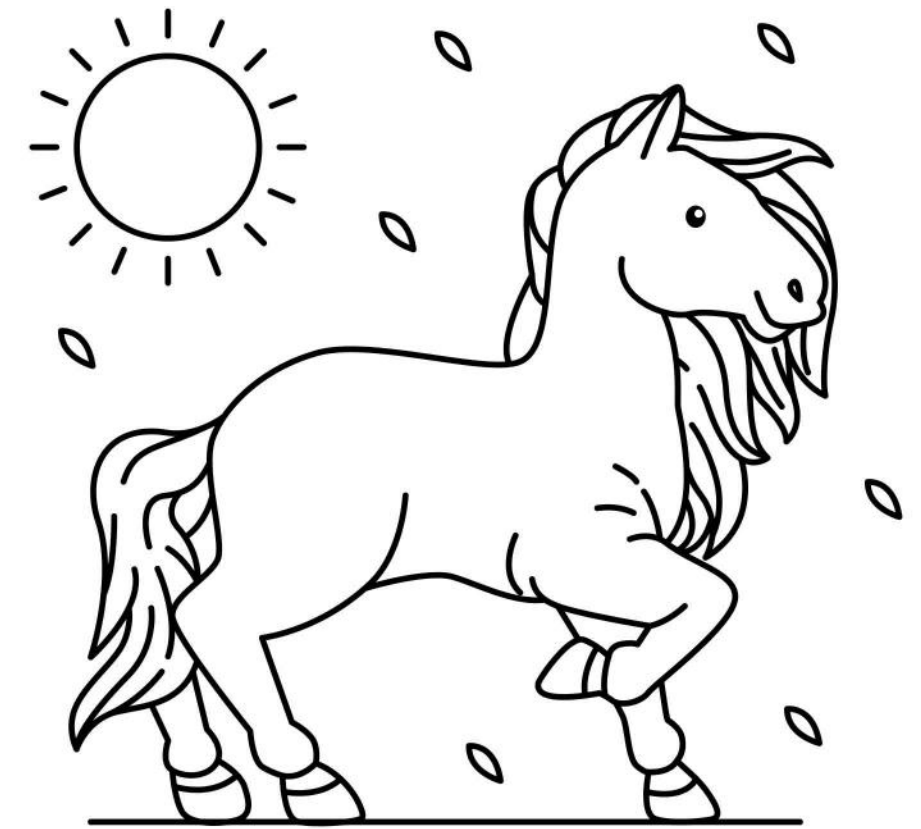
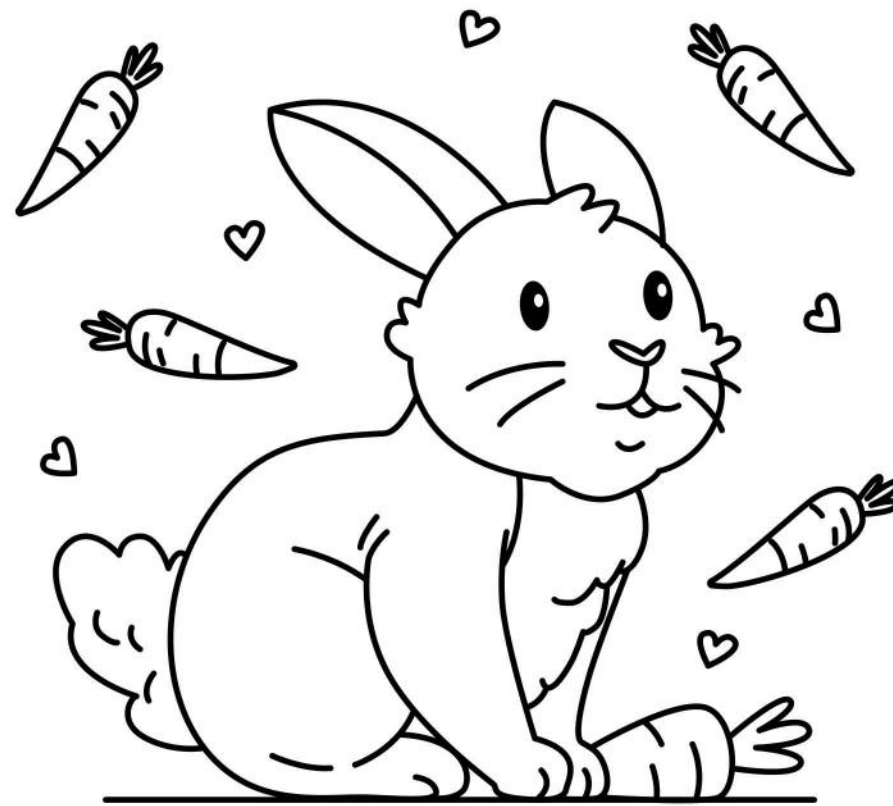
COMBO MEAL

AT AN EXTRA €2.50

Choose a soft drink, water or juice and one scoop of ice-cream with any of the above kid's meals.

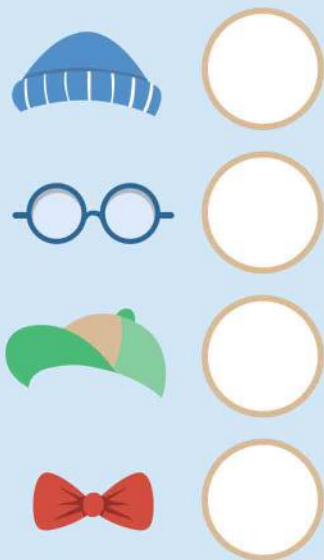


COLOUR



HOW MANY?

COUNT THE SIMILAR OBJECTS AND WRITE THE NUMBER.



WHICH PATH LEADS TO THE FLOWER?





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Every table tells a story

BEVERAGES MENU

WHITE WINE

MALTESE WINES

- La Valette White - Marsovin** (37.5cl) €8.00 (75cl) €12.50
- Caravaggio Chenin Blanc - Marsovin** (75cl) €17.50
- Caravaggio Chardonnay - Marsovin** (75cl) €17.50
- Caravaggio Pinot Bianco - Marsovin** (75cl) €17.50
- Fenici White - Meridiana** (37.5cl) €14.95 (75cl) €23.50
- Isis - Meridiana** (37.5cl) €21.50 (75cl) €26.50

EUROPEAN WINES

- Soave Classico - Cesari** (75cl) €14.50
- Liebfraumlilch - Johann Bihn** (75cl) €15.00
- Moscato d'Asti - Vigna Senza Nome** (75cl) €25.00
- Gavi di Gavi - Bersano** (75cl) €27.00
- Sancerre - Serge Laloue** (75cl) €40.00

NEW WORLD WINES

- Chardonnay - Carsons** (75cl) €21.00
- Chenin Blanc - Robertson** (75cl) €22.50
- Sauvignon Blanc - Santa Rita** (75cl) €23.00
- Torrontés Alamos** (75cl) €23.50



RED WINE

MALTESE WINES

- La Valette Red - Marsovin** (37.5cl) €8.00 (75cl) €12.50
- Caravaggio Shiraz - Marsovin** (75cl) €17.50
- Caravaggio Cabernet Sauvignon - Marsovin** (75cl) €17.50
- Fenici Red - Meridiana** (37.5cl) €14.95 (75cl) €23.50
- Melqart - Meridiana** (37.5cl) €21.00 (75cl) €30.00
- Nexus - Meridiana** (75cl) €34.00

EUROPEAN WINES

- Valpolicella Cesari** (75cl) €26.50
- Chianti Classico 'Peppoli'** (75cl) €34.90
- Rioja Crianza Vina Salceda** (75cl) €32.00
- Barolo - Azienda Agricola Icollirossi** (75cl) €46.00

NEW WORLD WINES

- Shiraz Angove 'Long Row'** (75cl) €21.50
- Merlot - Santa Rita** (75cl) €22.50
- Carmenere Reserva - Haras De Pirque** (75cl) €23.00

ROSÉ WINE

- Fenici Rose - Meridiana** (37.5cl) €14.95 (75cl) €23.50
- Rose D'Anjou - Les Gardelles** (75cl) €18.50
- 120 Cabernet Sauvignon Rose - Santa Rita** (75cl) €22.50

CHAMPAGNE & PROSECCO WINE

- Miol Prosecco - Bartolomiol** €25.00
- Martini Royale Bianco** €26.50
- Martini Royale Rosato** €26.50
- Drappier - Carte D'Or Brut** €65.00
- Moet & Chandon - Brut Imperial** €90.00

BEERS

MALTESE BEER

- Cisk** (0.25ltr) €2.20
- Cisk Excel** (0.25ltr) €2.35
- Cisk Chill Berry** (0.25ltr) €2.55
- Cisk Chill Lemon** (0.25cl) €2.60

FOREIGN BEER

- Budweiser** (0.25ltrs) €2.50
- Heineken** (0.25ltrs) €2.50
- Corona** (0.33cl) €3.50
- Guinness** (0.44ltrs) €4.50
- Strongbow** (0.33 ltrs) €3.60
- Woodpecker** (0.50ltrs) €4.50
- Draught Beer** (small) €2.00 (large) €4.00



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COCKTAILS

APERITIF COCKTAILS

- Aperol Spritz** €5.65
Aperol, Prosecco & Soda
- Negroni** €5.65
Campari, Martini Rosso, Gin & Soda
- The Passport** €5.65
Campari, Martini Bianco, Lime Puree & Soda
- Pineapple Punch** €5.65
Campari, Dark Rum, Lime Puree & Pineapple Juice
- Bronx** €5.65
Gin, Dry Martini, Red Martini & Orange Juice



COCKTAIL HOUR

- Mai Tai** €6.50
Havana Club, Amaretto, Triple Sec & Lime Puree
- Havana Mule** €6.50
Havana Club, Ginger Ale & Lime Puree
- Cosmopolitan** €6.50
Vodka, Triple Sec, Lemon Juice & Cranberry Juice
- Classic Margarita** €6.50
Tequila, Triple Sec, Lemon & Lime Juice
- Pina Colada** €6.50
Malibu, White Rum, Pineapple Juice & Sweet Cream
- Sex on the Beach** €6.50
Vodka, Peach Schnapps, Orange Juice and Cranberry Juice
- Blue Lagoon** €6.50
Vodka, Blue Curacao, Lime Puree & Lemonade
- Tequila Sunrise** €6.50
Tequila, Orange Juice & Grenadine
- Mojito** €6.50
Havana Club, Fresh Lime Wedges, Mint Leaves, Soda and brown sugar

DRINKS

- Soft Drink** (0.25ltrs) €1.95
- Soft Drink** (0.50ltrs) €3.90
- Tonic Water** (0.25ltrs) €1.95
- Bitter Lemon** (0.25ltrs) €1.95
- Ginger Ale** (0.25ltrs) €1.95
- Ice Tea** (0.31ltrs) €2.50
- Ice Tea** (0.50ltrs) €4.00
- Juices** (small) €2.00 (large) €4.00
Orange / Pineapple / Cranberry / Apple / Peach



WATER

- Source Llanllyr Still** (0.33ltrs) €1.90
- Source Llanllyr Still** (0.75ltrs) €3.90
- Source Llanllyr Sparkling** (0.33ltrs) €1.90
- Source Llanllyr Sparkling** (0.75ltrs) €3.90

REFRESHING SMOOTHIES

- Tropical Beach** €4.95
Mango, Melon, Pineapple & Kiwi
- Banana Breeze** €4.95
Banana & Strawberry
- Paradise Found** €4.95
Papaya, Mango & Pineapple
- Strawberry Bliss** €4.95
Strawberry & Mango
- Raspberry Ripple** €4.95
Raspberry & Mango
- Berry Boost** €4.95
Strawberry, Raspberry & Blackberry

HOT BEVERAGES

- Espresso** €1.70
- Espresso Macchiato** €1.80
- Double Espresso** €2.15
- Capuccino** €2.00
- Caffe Latte** €2.50
- Americano** €2.20
- Mochaccino** €2.60
- Hot Chocolate** €2.60
- Pot of Tea** (Serving 1) €1.70
- Pot of Tea** (Serving 2) €2.50
- Pot of Herbal Tea** (Serving 1) €2.50
- Special Coffees** (Maltese/Irish/Calyпсо/Royal) €5.50

MILKSHAKES

- Vanilla / Strawberry / Chocolate** €3.75
- Ice Coffee** €3.75
- Salia Ruby** €4.95
Port, chocolate ice-cream, milk & cream