ANTIPASTI

SALIA BRUSCHETTA © €6.50 Bruschetta al pomodoro CALAMARI FRITTI €14.90 Deep fried calamari served with lemon wedges and aioli dipping sauce POLIPO IN SALSA DI POMODORO E OLIVE NERE €15.90 Warm octopus a la grecque, cooked with selected herbs, lemon and garlic marinade, finished with fresh tomatoes, black olives and capers, served with fresh bread PRIMOSALE CROCCANTE © €12.50 Deep fried Gbejna cheese served with figs compote, asparagus and crushed walnuts PARMIGIANA DI MELANZANE @ €13.50 Vegan Aubergine parmigiana IMPEPATA DI COZZE €12.90 Mussels sautéed with garlic, parsley and white wine, served with toasted bread I TAGLIERI DELLA CASA

NOT ONLY CHARCUTERIE TO SHARE €23.90

Parma ham, bresaola, salami Napoli, salami Spianata, nduja dip, mozzarella di bufala, fresh rocket, cherry tomatoes with grana cheese, served with freshly baked focaccia VEGETARIAN © TO SHARE €18.90

Bruschetta with ricotta, crusted pistachio and honey, mozzarella di bufala, grilled seasonal vegetables, deep fried panzerotti stuffed with tomatoes and cheese, marinated olives served with freshly baked focaccia

MALTESE PLATTER TO SHARE €20.90

Grilled Maltese sausage, deep fried goat cheese, sundried tomatoes, bigilla paste, marinated beans, grilled octopus and Gbejna peppered cheese

LE INSALATE

BLT SALAD €13.90

Grilled Bacon, selected Lettuce leaves, fresh and roast tomatoes, loaded with grilled chicken tenders, finished with a creamy pepper and parmesan dressing, served with bread croutons

THE CLASSIC **©** €13.90

Mozzarella di bufala, served with grilled and fresh tomatoes, rocket leaves, basil dressing and bread wafers

GRILLED SALMON SALAD €15.90

Misticanza salad, sliced zucchini, marinated beetroots, mint leaves and Asian dressing

VE-CORN @ €12.90

Grilled corn ribs, quinoa, spicy sweetcorn, cherry tomatoes and avocado with spinach leaves

PRIMI

SPAGHETTI AI FRUTTI DI MARE €14.90 Selected seafood, seasoned with herbs and garlic, finished with a hint of tomato sauce CLASSIC CARBONARA €12.90 Spaghetti pasta with smoked pork cheek, pecorino Romano cheese, fresh cracked pepper and egg yolk ALL-TIME FAVORITE, PAPPARDELLE AL RAGÙ €13.90 Pasta with beef ragù, finished with grana shavings RAVIOLI RICOTTA & SPINACH ♥ €12.90 Served with mushroom duxelles cream sauce and pecorino cheese CASARECCIA PASTA ALL'ORTOLANA @ €12.90 Sauté vegetables finished with a hint of tomato sauce GNOCCHI ALLA SORRENTINA © €13.90 Soft baked gnocchi with tomato sauce and mozzarella, dusted with parmesan cheese RISOTTO ALLA ZUCCA © €12.90 Arborio rice with pumpkin purée texture, topped with baby spinach, scamorza cheese and pine nuts

For a main course portion a €4 supplement will apply.

BURGERS

SALIA BEEF BURGER €15.90

Beef burger, bacon, caramelized onions, cheddar, salad, tomatoes, truffle butter and mayo, in a sesame seeds bun CHEESY BEEF BURGER €13.90 Beef burger, double cheddar and mayo, in a sesame seeds bun CHICKEN BURGER €13.90 Chicken tenders, cheddar, crispy onion, salad, tomatoes and mayo, in a sesame seeds bun BBQ PULLED PORK €14.90 Slow cooked pork, BBQ sauce, smoked cheddar and mayo, in a sesame seeds bun VEGAN BURGER @ €13.90 Soy and chickpea patty with firm tofu, salad and tomatoes, in a rustic vegan bun

All of the above are served with seasoned potato fries and dip

We believe a great burger should be served medium. Although we're delighted to cook your burger just the way you like it, MHA would remind you that undercooked processed meat increases the risk of food borne illnesses.



SECONDI

CHICKEN NUGGETS AND CHIPS €7.50

FISH FINGERS AND CHIPS €7.50

MEAT
POLLO ALLA PIASTRA €17.90
Selected chicken tenders rested in Greek marinade, served with carrot textures
MEDAGLIONE DI MAIALE €19.90
Grilled medallions of pork, finished with sage and garlic infused
butter, complimented with seasonal vegetables
TAGLIATA DI MANZO €26.90
Beef flank Tagliata with seasoned rocket salad, cherry tomatoes,
parmesan shavings and salsa verde
BISTECCA AI FERRI €29.90
Grilled Ribeye served with crushed potatoes, sautéed asparagus
and mushrooms, finished with fortified wine scented jus
FISH
F 1 S Π PESCE IN CROSTA DI GREMOLATA €23.90
Market Fish topped with lemon and herb gremolata, served with
caponata vegetables
GRIGLIATA DI PESCE E FRUTTI DI MARE €28.90
Salmon, king prawns, calamari, octopus and mussels, served with
salad and lemon wedges
Our fish is a fresh product and may contain small bones.
VEGAN
POLENTA AL PROFUMO DI TARTUFO © €18.90
FOLENTA AL FROFUNIO DI TARTOFO V CI0.30
Truffle scented baked polenta, topped with kale and portobello mushrooms, served with cherry tomatoes confit and vegan cheese
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PIZZA

CLASSIC PIZZAS



MARGHERITA **©** €8.90 Tomato sauce, mozzarella and basil CAPRICCIOSA €12.90 Tomato sauce, mozzarella, mushrooms, ham, artichokes, olives and hard-boiled eggs **FUNGHI © €10.95** Tomato sauce, mozzarella and mushrooms QUATTRO FORMAGGI © €12.90 Mozzarella, blue cheese, parmesan and provolone cheeses.

SIGNATURE PIZZAS

SALIA MALTA €13.90 Tomato sauce, mozzarella, Maltese sausage, onions, tomatoes, olives, capers and local cheeselets **ORTOLANA @ €12.90** Pesto, aubergines, peppers, mushrooms, onions, cherry tomatoes and rucola, drizzled with EVO oil PROSCIUTTO CRUDO & MOZZARELLA DI BUFALA €13.90 Tomato sauce, Parma ham, mozzarella du bufala, cherry tomatoes, rucola and parmesan shavings **MARE MARE €13.90** Seafood pizza, pesto, mozzarella, calamari, mussels, shrimps, clams, olives and cherry tomatoes

GOURMET PIZZAS

SMOKEY PORK PIZZA €13.90 Pulled pork, scamorza cheese, caramelized onion, rucola and cherry tomatoes SAN PIETRO €13.90 Red pesto, mozzarella di bufala, cherry tomatoes, Salami Napoli and parmesan shavings **CALZONE** €12.90 Tomato sauce, mozzarella, ham, egg and mushrooms

I DOLCI

CHOCOLATE BROWNIE €6.50 Traditional brownie with chocolate and walnuts LOCAL IMQARET €6.50 Aromatic date texture in pastry, served with vanilla ice-cream TROPICAL PANNACOTTA © €6.50 Soya milk pannacotta, served with coulis of seasonal tropical fruits APPLE TART €6.50 Tartlet baked with apple compote, served warm with vanilla ice-cream **TIRAMISU €6.50** Classic tiramisu with lady fingers biscuit, infused in espresso coffee and mascarpone cheese, topped with cocoa

Salp Every table tells a story

