

STARTERS & SHARING DISHES

- GOATS' CHEESE BRUSCHETTA (V)(GF)** €5.9
toasted bread, tomato, basil, onions, olives, local fresh goats' cheese **taste local.**
- TASTE OF GOZO (V)(GF)** €12.9
soft local goats' cheese, aged peppered goats' cheese, sun-dried tomato dip, water biscuits, roquette, pickled onions, local bread
- BASIL BURRATA (V)(GF)** €12.9
fresh burrata cheese, roasted cherry tomatoes, homemade basil pesto, toasted bread
- HUMMUS & HERITAGE CARROTS (V)(GF)** €8.9
north african spiced hummus, roasted heritage carrots, roasted chickpeas, fresh mint, local olive oil
- MUSSELS MARINIÈRE (GF)** €12
tender steamed mussels, garlic, white wine, lemon wedge, toasted garlic bread
- BEEF CARPACCIO (GF)** €10.9
fresh sliced beef fillet, french mustard and pepper, rucola, cherry tomatoes, parmesan shaving
- BBQ SALSICCIA (GF)** €10.9
char grilled herb pork sausage, dijon mustard, honey, toasted bread **taste local.**

SALADS

- HARVEST GARDEN (V)(GF)** €14.9
roasted seasonal vegetables, mixed green leaves, pickled onions, couscous, roasted chickpeas, apples, hummus
- FISH FILLET SALAD (GF)** €15.9
fillet of sea bream, mixed green leaves, cherry tomatoes, olives, pickled and pink onions, lemon vinaigrette
- MEDITERRANEAN SMOKED CHICKEN SALAD (GF)** €15.9
smoked boneless chicken thigh, mixed green leaves, cherry tomatoes, pickled and pink onions, parmesan, lemon vinaigrette, lemon wedge

MAIN COURSE

- VEGETABLE STEW (V)(GF)** €17.9
spicy aromatic slow cooked vegetables, chickpeas, herby orange couscous, hummus, raisins
- SEA BREAM FILLETS (GF)** €23.9
baked fillet of sea bream fish, tomatoes, olives, onions, white wine, garlic, lemon, fresh salad, petal potatoes
- FRESH FISH OF THE DAY (GF)** market price
kindly ask our server for fresh fish of the day
- SMOKED CHICKEN THIGH (GF)** €18.9
smoked chicken thigh, roasted heritage carrots, mint yoghurt, lemon wedge, petal potatoes
- RABBIT STEW (GF)** €19.9
rabbit pieces cooked in a rich rabbit stew, tomato sauce, seasonal herbs, petal potatoes on the side **taste local.**
- HONEY & MUSTARD PORK BELLY (GF)** €21.9
smoked pork belly, honey and mustard sauce, fresh salad, petal potatoes
- RIB EYE STEAK (GF)** €27.9
300g fresh argentinian grain-fed rib eye, fresh salad, petal chips
- add a sauce: peppercorn, mushroom or gorgonzola €2.5

PLATTERS

- ROZA SPECIALITY BOARD (GF)** €26.9
chefs selection of cheeses and cold cuts, served with a variety of dried fruits, nuts, selection of dips, water biscuits, maltese bread
(can also be offered as a cheese or cold cuts board - not mixed)

SOUPS

- TRADITIONAL ALJOTTA (GF)** €10.9
fish broth, white fish meat, tomatoes, rice, soft herbs, toasted local bread

taste local.

LIGHT SNACKS - WRAPS

- VEGAN WRAP (V)** €13.9
roasted seasonal vegetables, mixed green leaves, couscous, pickles onions, roasted chickpeas, hummus, petal potatoes
- PORK WRAP** €14.9
smoked pork belly bites, mixed green leaves, cherry tomatoes, parmesan, lemon vinaigrette, petal potatoes
- CHICKEN WRAP** €14.9
smoked boneless chicken thigh, mixed green leaves, cherry tomatoes, parmesan, lemon vinaigrette, petal potatoes

*LIGHT SNACKS ARE SERVED FROM MONDAY TO SUNDAY TILL 17.00HRS

BURGERS

- FALAFEL BURGER (V)** €13.9
chickpea patty, lettuce, tomatoes, hummus, petal potatoes
- BBQ CHICKEN BURGER (GF)** €15.9
smoked boneless chicken thigh, lettuce, tomatoes, crispy onions, BBQ sauce, petal potatoes
- ANGUS BEEF BURGER (GF)** €15.9
250g of pure angus beef burger, lettuce, tomatoes, raw pink onions, burger sauce, petal potatoes

- TOP UP YOUR BURGER** €1.2
cheddar cheese
bacon

FRESH PASTA & RISOTTO

- WILD MUSHROOM RISOTTO (V)(GF)** €16.9
carnaroli risotto, variety of wild mushrooms, white wine, soy sauce, parmesan
- PRAWN LINGUINE (GF)** €15.9
fresh egg linguine pasta, prawns with a chilli kick, garlic, cherry tomatoes, white wine, lemon wedge
- OCTOPUS LINGUINE (GF)** €18.9
fresh egg linguini pasta, octopus, olives, red wine reduction, tomato sauce, cherry tomatoes
- RABBIT RAVIOLI** €16.9
local hand crafted stuffed egg pasta with pulled rabbit meat, rabbit stew sauce, parmesan **taste local.**
- CHICKEN PESTO PACCHERI (GF)** €16.9
fresh egg paccheri pasta, chicken, home made basil pesto, touch of cream, pine nuts
- GOZO SAUSAGE RAGÙ PACCHERI (GF)** €15.9
fresh egg paccheri pasta, gozo sausage ragù, tomatoes sauce, aged local peppered goats' cheese shavings **taste local.**

CHILDREN MENU

- KID'S TOMATO PASTA (V)(GF)** €6.90
served with tomato sauce
- KID'S BUTTER PASTA (V)(GF)** €6.90
served with a buttery sauce
- KID'S BURGER** €6.90
100g beef burger, bun, lettuce, tomato, burger sauce, petal fries
- CHICKEN NUGGETS** €6.90
6pcs breaded chicken nuggets, petal fries
- KID'S FISH FILLET (GF)** €11.90
over baked sea bream fillet, petal fries

(GF) when ordering kindly advise your server, these items can be alternated to gluten free
VEGAN when ordering kindly advise your server, vegan items will be alternated

VEGAN DISHES

STARTERS

- VEGAN CLASSIC BRUSCHETTA (GF)** €5.9
toasted bread, tomato, basil, onions, olives
- HUMMUS & HERITAGE CARROTS (GF)** €9.9
north african spiced hummus, roasted heritage carrots and chickpeas, fresh mint, local olive oil

MAIN DISHES.

- HARVEST GARDEN (GF)** €14.9
roasted seasonal vegetables, mixed green leaves, pickled onions, couscous, roasted chickpeas, apples, hummus
- VEGAN WILD MUSHROOM RISOTTO (GF)** €15.9
carnaroli risotto, variety of wild mushrooms, white wine, soy sauce
- FALAFEL BURGER** €13.9
chickpea patty, lettuce, tomatoes, hummus, petal potatoes
- VEGETABLE STEW (GF)** €17.9
spicy aromatic slow cooked vegetables, chickpeas, herby orange couscous, hummus, raisins