

WINSTON GRILL

For Reservations please call on:

(+356) 2 1 5 7 5 7 5 0

From: 17:30 – 21:30 hrs

Please ask re: Opening Days



THE WINSTON

Opening a restaurant is a challenging process. Doing so in the Seventies, and for the first time, is even more daunting.

The late Carol Calleja took over the Winston restaurant in 1970, encouraged by his father-in-law Bernard Walsh. The latter was a groomed restaurateur behind London's famed Wheeler's seafood eatery and The Ivy.



Originally based in Sliema, the restaurant catered for the British service personnel stationed in Malta. During these years, the island was trying to develop itself in the agricultural, industrial and tourism sectors and hence most ingredients had to be sourced from the UK and Sicily. This was considered to be a luxury back then.

Through the founder's vision, and the effort of several people, the Winston was one of the first of its kind for several years.



More than half a century later, the restaurant moved from Sliema to Mellieha and is now committed to provide its guests with a selection of meats that are accompanied with locally sourced vegetables.

Overlooking the sea, guests are able to relax and savour the unmistakable char from the grill together with a carefully selected wine.

SNACKS

BEEF TARTARE €13.50

Surrounded by pickled gherkins, shallots, caper berries, curry mayo, mustard.

BAKED BRIE €13.00

Truffle shavings, tomato confit, pumpkin seeds, herb oil.

TYPICAL MALTESE LOAF €7.00

Two butters: Bone marrow, beetroot, Local extra virgin olive oil, rosemary.

GRILLED ARTICHOKE HEART €12.00

Ricotta and yoghurt cream, gremolata, lemon.

PULLED BEEF CROQUETTES €10.50

Filled with local goat cheese, Alfalfa, carrot and cardamom purée, pomegranate.



ON THE GRILL

SCOTTONA BEEF TENDERLOIN

200G €27.00

300G €35.00

ARGENTINIAN BEEF RIBEYE

200G €26.00

300G €33.00

IRISH ANGUS BEEF T-BONE €35.00

APPROX 500G

LOCAL PORK BELLY €22.50

GRILLED CORN-FED CHICKEN SUPREME €21.50

GRILLED AND FILLED LOCAL

PORTOBELLO MUSHROOM €16.50

Tofu, beetroot, breadcrumbs, butternut purée.

Vegetables, potatoes and sauces are not included with the dishes above.

Most of our vegetables are sourced from fields taken care of by local farmers in Mellieħa.

KINDLY INFORM YOUR SERVER IF YOU SUFFER FROM ANY FOOD INTOLERANCES OR ALLERGIES.



LARGE CUTS TO SHARE

(each of these dishes serves 2 persons)

BEEF TAGLIATA (Harmony Farm, Ireland) €70.00

APPROX 600G

UNIKA SCOTTONA CHATEAUBRIAND €90.00

APPROX 600G

ARGENTINIAN RIBEYE ON THE BONE €85.00

APPROX 800G

**All large cuts include 1 of each from the
vegetables, potatoes and sauces.**

BURGERS

PORK AND BEEF €18.50

Toasted brioche bun, 200g Angus beef burger, lettuce, pulled pork, red leicester cheese | BBQ sauce made in-house.

TRUFFLED €19.00

Toasted brioche bun, 200g Angus beef burger, spinach, wild mushroom sauce, truffle mayo, sliced cheddar.

SMOKED €18.00

Toasted brioche bun, 200g Angus beef burger, lettuce, crispy smoked bacon, thousand island dressing, smoke-flavoured cheddar, fried egg.

ORIENTAL €14.00

Steamed bao bun, grilled chicken fillet, pickled red cabbage, teriyaki sauce, sesame seeds.

All Burgers are served with French Fries.



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SIDES

VEGETABLES

- GRILLED SEASONAL LOCAL VEGETABLES €4.00
- COUSCOUS WITH TAHINI & ROASTED CHICKPEAS €4.00
- TEXTURES OF BEETROOT & FETA CHEESE €4.00
- BARLEY & FREEKEH, CITRUS DRESSING €4.00

POTATOES

- SWEET POTATO FRIES AND LOCAL SEA SALT €5.50
- LOCAL ROASTED POTATOES WITH LOCAL FENNEL €4.00
- FRENCH FRIES €4.50
- TRUFFLE FRIES €5.00
- MASHED POTATOES WITH FRESH GARLIC €4.00
- JACKET POTATO WITH FRESHLY CUT ROSEMARY €3.00

SAUCES (Per portion)

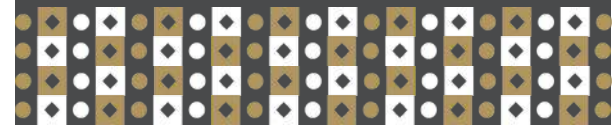
- PEPPERCORN €4.00
 - RED WINE JUS €4.00
 - WILD MUSHROOMS & TRUFFLE €4.00
 - BÉARNAISE €4.00
 - CHIMICHURRI €4.00
-

ENHANCE YOUR MEAL WITH OUR SELECTION OF DELECTABLE SIDE DISHES, INCLUDING SAUCES, VEGETABLES AND POTATOES, AVAILABLE AT AN ADDITIONAL COST.



DESSERTS

A selection on the board will be proposed by your server.



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WINE LIST

FOREIGN WHITE WINES

SAUVIGNON, VAL DE LOIRE LA MUSE

75CL €28.00

100% SAUVIGNON.

CLEAR STRAW COLOUR WITH GREENISH HINTS. CITRUS AND LEMON AROMAS WITH A FRESH, SILKY TEXTURE OF TROPICAL FRUIT AND PEACHES.

CHARDONNAY, VAL DE LOIRE LA MUSE

75CL €28.00

100% CHARDONNAY.

STRAW YELLOW WITH GOLDEN HIGHLIGHTS. A FINE BOUQUET OF TROPICAL FRUIT, LYCHEES AND VANILLA. WELL STRUCTURED WITH LOTS OF FRUIT AND BRIGHT ACIDITY FINISHING OFF WITH GREAT DEPTH ON THE PALETTE.

GRECHETTO DELL'UMBRIA, SCACCIADIAVOLI

75CL €37.00

100% GRECHETTO.

STRAW YELLOW WITH GREENISH HIGHLIGHTS. CLEAN AND FRESH WITH INTENSE NOTES OF LYCHEES AND TROPICAL FRUIT. ELEGANT, DRY AND CRISP WITH GOOD MINERALITY AND VERY EXPRESSIVE ON THE PALETTE.

MONTEFALCO BIANCO, SCACCIADIAVOLI

75CL €43.00

100% TREBBIANO.

DEEP LIGHT GOLD COLOUR. A BUSTING BOUQUET OF PEARS, PEACH AND DRY FRUIT. GREAT STRUCTURE WITH DEEP FRUITY NOTES AND A LONG PERSISTENT FINISH.

CHABLIS AOC (FEVRE)

37.5CL €25.00 / 75CL €49.00

100% CHARDONNAY.

VERY ELEGANT BOUQUET, DEVELOPING CITRUS, WHITE-FLESHED FRUIT AND FLORAL NOTES. FRESH AND SUPPLE, THE WINE IS MARKED BY MINERAL NOTES THAT ARE TYPICAL OF THE APPELLATION.

TRABOCCHETTO TALAMONTI PECORINO

75CL €31.00

THE NOSE IS COMPLEX AND HAS PLENTY OF TROPICAL FRUIT, PEARS, APRICOT AND PEACH WITH A HINT OF GRAPEFRUIT. THE PALATE IS DRY, BRIGHT AND FRESH, MEDIUM-BODIED WITH A VERY GOOD STRUCTURE AND BALANCE. IT HAS A RICH CONCENTRATION OF FRUIT FLAVOURS ON THE PALATE.

GAVI DI GAVI LA GUSTINIANA LUGARARA

37.5CL €14.00 / 75CL €25.50

THE GRAPES USED IN MAKING THIS WINE ARE SELECTED EXCLUSIVELY IN THE TERRITORY OF THE COMMUNE OF GAVI OR, MORE PRECISELY, THE FAMOUS ROVERETO ZONE. A TENUOUS STRAW YELLOW WITH BRIGHT GREEN REFLECTIONS; THE AROMA IS INTENSE AND REFINED, FRUITY AND FLOWERY WITH SCENTS OF GOLDEN APPLES AND CHAMOMILE FLOWERS. THE FLAVOUR IS HARMONIOUS AND PERSISTENT WITH A GOOD BODY.

UNWOODED CHARDONNAY – CURRABRIDGE

75CL €22.50

MEDIUM-BODIED AND UTTERLY FRUIT-DRIVEN WHITE WITH PEACH AND HONEYDEW MELON AROMAS FOLLOWED BY SMOOTH, ROUNDED, PEACH AND MELON FRUIT.

MALTESE WHITE WINES

PINOT GRIGIO GABRIELI

75CL €15.50

THIS CRISP DRY WHITE WINE ENTICES WITH A FRUITY, SLIGHTLY FLORAL NOSE AND IS MADE IN AN ELEGANT STYLE. THIS PINOT GRIGIO IS DELIGHTFUL AS AN APERITIF AND A GREAT MATCH TO SALADS, ANTIPASTI, SEAFOOD DISHES, SUSHI, POULTRY AND VEGETABLE RISOTTO.

ISIS DOK MERIDIANA WINE ESTATE

37.5CL €21.00 / 75CL €38.00

CHARDONNAY.

ISIS HAS A BRILLIANT, STRAW-YELLOW COLOUR WITH A PALE GREEN RIM; A FRESH, COMPLEX BOUQUET OF GRAPEFRUIT AND OTHER EXOTIC WHITE FRUITS WITH GENTLE FLORAL NOTES; AND A WELL-STRUCTURED, CITRUS TASTE WITH A LONG, PLEASANTLY ACIDIC, AFTERTASTE.

MALTESE RED WINES

CARISSIMI CABERNET SAUVIGNON

37.5CL €9.50 / 75CL €15.50

THIS UNOAKED, MEDIUM-BODIED RED WINE HAS A FIRM PALATE FILLED OUT WITH AMPLE FLAVOURS OF CASSIS AND RED BERRIES, TYPICAL FOR CABERNET SAUVIGNON. SIP ON ITS OWN OR PAIR WITH RED MEATS, GAME OR POULTRY, PASTA DISHES AND MILD CHEESES.

GRAND VIN DE HAUTEVILLE SHIRAZ – CABERNET

75CL €26.50

THIS APPROACHABLE RED BLEND IS MADE FROM MALTESE SHIRAZ AND CABERNET SAUVIGNON GRAPES. IT ENCHANTS WITH BLACKBERRY COMPOTE FLAVOURS AND HINTS OF LIQUORICE AND MOCHA THAT RUN INTO A SMOKY FINISH WITH SUAVE TANNINS AND A UNIQUE SPICY SUPPLENESS.

NEXUS DOK MERIDIANA WINE ESTATE

75CL €39.00

MERLOT

NEXUS HAS A CLEAR, DEEP, PURPLE-RED COLOUR; INTENSE, RIPE, CHERRY-PLUM AROMAS; AND RICH, WELL-STRUCTURED, FRUIT FLAVOURS WITH SOFT TANNINS AND A LONG FINISH.

FOREIGN RED WINES

MERLOT, VAL DE LOIRE LA MUSE

75CL €29.00

100% MERLOT.

DEEP RED HUE. A FINE BOUQUET OF BLACKBERRY AND PLUM WITH HERBAL NOTES AND UNDERTONES OF VANILLA AND CHOCOLATE.

GAMAY, VAL DE LOIRE LA MUSE

75CL €29.00

100% GAMAY.

GARNET COLOUR. DELICATE AROMAS OF RIPE RED FRUIT. ELEGANT AND SILKY ON THE PALETTE WITH PLUM AND RASPBERRY FLAVOURS ON THE FINISH.

MONTEPULCIANO D'ABRUZZO, VELENOSI

75CL €32.00

100% MONTEPULCIANO.

DEEP RUBY RED COLOUR. INTENSE AROMAS OF CHERRIES, PLUMS, FOREST FRUITS AND SPICES. DRY AND MEDIUM STRUCTURED YET VERY ELEGANT AND HARMONIOUS WITH SOFT TANNINS AND A LONG LINGERING FINISH.

SAINT-ÉMILION COMTE DE BAULIEU, BORDEAUX

75CL €38.00

CABERNET SAUVIGNON, CABERNET FRANC, MERLOT.

THIS WINE HAS A DEEP RUBY RED IN COLOUR WITH AROMAS OF BLACKBERRY, STRAWBERRY, PLUM, VANILLA AND TOBACCO. MEDIUM-FULL IN BODY WITH MODERATE ACIDITY AND SILKY TANNINS, THIS BORDEAUX OFFERS RICH FLAVOURS OF PLUMS, BLUEBERRIES, BLACKCURRANTS, VANILLA AND SPICE.

PRIMITIVO DI PUGLIA (SAN GREGORIO)

75CL €25.00

100% PRIMITIVO.

DEEP RUBY RED WITH VIOLET REFLECTIONS. A COMPLEX WINE OFFERING SPICY AROMAS REMINISCENT OF CLOVE AND BLACK PEPPER WITH WOOD UNDERTONES AND HINTS OF WILD CHERRY AND PRUNE. ON THE PALATE ONE CAN NOTICE A CONSISTENT AND EXCELLENT BALANCE OF ACIDITY AND TANNINS, WITH A VELVETY SMOOTH LINGERING SENSATIONS OF COCOA AND COFFEE.

NERO D'AVOLA (FINA VINI)

75CL €23.00

INTENSE RUBY RED COLOUR WITH VIOLET HUES. COMPLEX TASTE OF DRIED PLUMS, CHERRIES, BLACKBERRIES, BLACKCURRANTS, RASPBERRIES. RICH AND BALANCED BOUQUET OF MARASCA CHERRIES AND RASPBERRIES. VELVETY TASTE, NICELY STRUCTURED, LONG LASTING.

MALBEC EL TESORO ARGENTINA

75CL €24.00

STRIKING RED COLOUR WITH VIOLET TONES. ITS AROMA IS INTENSE, FRUITY WITH SUBTLE FLORAL CONTRIBUTIONS, HARMONISED WITH AROMAS COMING FROM ITS CONTACT WITH OAK. ITS TANNINS ARE FRIENDLY AND GIVE IT A DELICATE AND PERSISTENT FINISH.

SAMERONS FERRATON CÔTES DU RHÔNE

75CL €27.50

MEDIUM TO FULL-BODIED, THE BRIGHT, FRESH CHERRY AND BERRY FRUIT IS FOLLOWED BY A SAVOURY EARTHY NOTE. THE TANNINS ARE SILKY AND WELL-ROUNDED AND THE FINISH IS FRESH.

CARMENERE ARAUCANO RESERVA, FRANCOIS LURTON

75CL €42.00

100% CARMENERE.

DEEP CRIMSON COLOUR. FRESH AND INTENSE AROMAS OF WHITE PEPPER, ROSEMARY, PRUNE AND THYME. DENSE TANNIC STRUCTURE DOMINATED BY NOTES OF RICH, RED FRUIT.

CHIANTI - VILLA CHIGI

37.5CL €12.50 / 75CL €23.50

BRIGHT RUBY RED WITH APPEALING PURPLE HUES. SOFT AND WELL-BALANCED ON THE PALATE WITH RECURRING FRUITY UNDERTONES. GERANIUM, PEPPER AND CHERRY FEATURE ON THE NOSE, WITH SOME SLIGHTLY VINOUS NOTES.

PROSECCO

PROSECCO

75CL €23.00

A SIMPLE, EASY DRINKING WINE, PALE STRAW IN COLOUR. AGREEABLE NOTES OF WHITE FRUITS, ACACIA FLOWER, PLEASANT TO THE TASTE ALSO THANKS TO ITS MODERATE ALCOHOL CONTENT THAT MAKES IT PARTICULARLY SUITABLE FOR THE WHOLE MEAL.

GLASS OF PROSECCO €5.50

ROSÉ WINES

ROSÉ GRENACHE MEDINA

37.5CL €9.50 / 75CL €15.50

THIS IS A DELIGHTFUL, AROMATIC DRY ROSÉ MADE FROM HAND-PICKED MALTA-GROWN RED GRENACHE GRAPES, RENOWNED FOR PRODUCING TOP-QUALITY PINK WINES, BLENDED TO CABERNET SAUVIGNON. THIS DELICIOUS SLIGHTLY SPICY ROSÉ HAS A PRECISE NOSE AND TASTES OF COTTON CANDY, STRAWBERRIES, AND FRESH RED SUMMER FRUITS. IT SHOWS REAL REGIONAL CHARACTER.

R&R ZINFANDEL

75CL €21.50

100% GAMAY.

OPEN, POUR AND EXPLORE THIS CLASSIC WHITE ZINFANDEL ROSÉ WINE FROM CALIFORNIA, USA. LIVELY AND REFRESHING FLAVOURS OF RIPE STRAWBERRY AND JUICY WATERMELON COMBINE WITH A DELICATE SWEETNESS AND CRISP ACIDITY.