



o grilja



# GRILJA STORY

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## Throw it on the grill

The Maltese word “grilja” means “gridiron” in English, capturing the essence of grilling. The phrase “Itfaghha fuq il-grilja,” or “Throw it on the grill,” highlights the timeless importance of fire and cooking, but is also synonymous with people gathering around a fire to enjoy each other's company whilst dining together.

The domestication of fire has historically been instrumental for humans. It was originally used as a source of light and warmth, and as a weapon against animals. But the greatest thing fire did was cook. It has helped humans eat wheat, rice and potatoes. Fire gave us the opportunity to cook certain foods, making them easier and safer for us to eat.

A fire also gathers people, slows time, and brings food back to its essence. grilja is inspired by this feeling and uses fire patiently and respectfully to cook the ingredients our guests will find on their plates.

The food at grilja focuses on local ingredients and makes great use of the grill. The environment is calm and serene, inviting you to relax and enjoy your time with the people at table with you.

The team at the restaurant wishes you a great stay in Malta, along with a lovely dinner around the fire and under the stars.

## MENU GUIDELINES

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### Pricing:

#### **Two Courses:**

**€49.00 per person**

Starter or Dessert + Main Course

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#### **Three Courses:**

**€55.00 per person**

Starter + Main Course + Dessert

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The price includes bread served before the meal.

**We also welcome you to choose one sauce and an option from each of the Potatoes and Vegetables. These will be served with the Main course.**

# MENU



## STARTERS

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### **Beef Carpaccio**

Thinly sliced beef tenderloin, local capers and leaves, arugula, parmesan shavings and extra virgin olive oil. Clean flavour, Mediterranean soul.

### **Red Snapper and Prawn Crudo**

Delicate slices of local red snapper and prawns with lime zest, pickled shallots, jalapeño oil and Maltese lemon olive oil. Coastal, fresh and bright.

### **Rabbit Croquettes**

Slow-braised rabbit encased in crispy breadcrumbs, served with burnt thyme and garlic aioli. Crispy, juicy and delicious.

### **Rustic Crostini**


Charred sourdough topped with whipped sheep's ricotta, tomato confit, black olives, herb ash, extra virgin olive oil and Gozitan sea salt. Simple, rustic, full of flavour.

### **Grilled Halloumi and Fresh Maltese Ġbejna (Cheeselet)**

The islands meet. Cypriot Halloumi and traditional Maltese cheeselet, served with fig compote made in house, local thyme honey and a petite salad. Sweet-savoury balance.

### **Charred Qarabali (Marrows) (Vegan)**

Grilled stuffed marrows served with a silky tofu, black beans, miso, Maltese capers, herb oil and toasted seeds.



## MAIN COURSES

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### **Charcoal-Grilled Beef Fillet**

A premium cut grilled over open flame, served on smoked oyster mushrooms and a spiced charred tomato.

### **Grilled Pork French Rack**

Slow cooked and flame-finished pork rack glazed in our Jack Daniels and Kinnie BBQ sauce, served with charred lemon.

### **Pistachio Crusted Lamb Medallion**

Herb and pistachio crusted lamb medallion kissed by charcoal, served with charred aubergine & yoghurt, pomegranate pearls.

### **Grill-Finished Duck Breast**

Crisp-skinned Barbary duck breast finished over charcoal, served with red braised cabbage, beetroot textures, drunken prunes and port glaze. Indulgence.

### **Rabbit Ballotine**

Tender rabbit roll stuffed with ham hock and Maltese ricotta, served with jus gras and charred leek.

### **Grilled Tuna Steak**

Mediterranean fish steak brushed with caper leaf salsa verde and finished with lemon olive oil.

### **Mediterranean Grill Platter (for 2)**

Lamb medallions, pork rack slices, marinated chicken, grilled sausage, charred vegetables, roast potatoes and two sauces of your choice. A perfect sharing dish for holidaymakers.

## MAIN COURSES

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### **Cauliflower Steak (Vegan)**

Served with tahini, preserved lemon, roasted chickpeas and caper-herb gremolata.

### **Mediterranean Vegetable Grill (Vegetarian)**

A mix of aubergine, peppers, mushrooms, onions and halloumi grilled and drizzled with extra virgin olive oil and mint.

**All main courses include one sauce of your choice, as well as potato and vegetable side dishes. You can choose one from each category.**

## SAUCES

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1. **Jack Daniels and Kinnie BBQ**
2. **Gorgonzola, walnut, Maltese thyme honey cream**
3. **Classic Béarnaise**
4. **Maltese Salsa Verde (capers, mint, parsley, lemon, bread crumbs)**

## POTATOES

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1. **Sweet jacket potato**
2. **Thyme steakhouse fries**
3. **Garlic infused mash**
4. **Patata l-forn wedges a la Maltija**  
- **Maltese style baked potato wedges**

## VEGETABLES

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1. **Aubergine parmigiana**
2. **Sweet and sour Rødkål**
3. **Garlic mushrooms**
4. **Cauliflower, bacon, fior di latte**
5. **Mistikanza leaves and cherry tomato salad**
6. **Grilled Mediterranean Seasonal Vegetables**
7. **Grilled corn with chilli-lime butter**

## DESSERTS

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### **Maltese Style Semifreddo**

Bajtra-soaked sponge, traditional gelat tan-nanna, carob syrup, caramelised almonds.

### **Crème Brûlée**

Classic vanilla custard with a grilled citrus ring and a crisp caramel top.

### **Imqaret**

Warm date-filled pastry with halva ice cream, a carob drizzle and a helwa tat-tork crumble.

### **Grilled Peaches & Vanilla Ice Cream**

Fire-roasted peaches with honey, thyme, vanilla ice cream, sea salt.

### **Pistachio Affogato**

Pistachio gelato topped with freshly brewed espresso, pan-roasted broken pistachios.

### **Lemon Sorbet with Olive Oil & Sea Salt**

Refreshing and simple, with a Mediterranean twist.

# KIDS MENU

## Burger and Fries

€ 8.00

Beef patty made in house with cheese, tomatoes and lettuce with fries.

## Grilled Chicken

€ 8.00

Grilled chicken accompanied with mashed potatoes and grilled corn.

## Macaroni Bake

€ 8.00

Macaroni pasta in a creamy, cheesy sauce, baked in a casserole dish.

### Did you know?

Early humans used fire to stay warm, stay safe, and cook their food.

### Did you know?

Some human species may have made occasional use of fire around 800,000 years ago.



### You draw it!

Draw the people around the fire.



# DRINKS



grilja

## Water

	Small	Large
Still Water	€ 2.75	€ 4.50
Sparkling Water	€ 2.75	€ 4.50
	€ 2.75	€ 4.50

## Minerals

Tonic	€ 3.00	€ 5.25
Bitter Lemon	€ 3.00	€ 5.25
Ginger Ale	€ 3.00	€ 5.25

## Soft Drinks

	Small	Large
Kinnie	€ 3.00	€ 5.25
Pepsi	€ 3.00	€ 5.25
7 UP	€ 3.00	€ 5.25
Mirinda Orange	€ 3.00	€ 5.25
Diet	€ 3.00	€ 5.25
Ice Tea Lemon / Peach	€ 3.00	€ 5.25
Fruit Juices	€ 3.00	€ 5.25
Fresh Orange Juice	€ 4.50	

## Draft Beer

	Small	Pint
Cisk	€ 3.50	€ 6.50
Carlsberg	€ 3.50	€ 6.50
Blue Label	€ 3.50	€ 6.50

## Bottled Beer

	25cl
Cisk	€ 3.50
Blue Label	€ 3.50
Hopleaf	€ 3.50
Shandy	€ 3.50
Non-Alcoholic Beer	€ 3.50
Heineken	€ 3.75
Budwieser	€ 4.00

## Cider & Beer

	50cl
John Smith Creamy	€ 6.75
Strongbow Cider	€ 6.75
Bulmers Cider	€ 6.75
Guinness	€ 6.75

## LOCAL WHITE WINES

	37.5cl	75cl
Medina Chardonnay - Girgentina, D.O.K. MALTA	€ 17.00	€ 28.00
Medina Sauvignon Blanc, I.G.T. MALTESE ISLANDS		€ 28.00
Gran Cavalier Sauvignon Blanc D.O.K. Malta		€ 44.00
Grand Vin de Hauteville Chardonnay, D.O.K. MALTA, Superior		€ 38.00

## FOREIGN WHITE WINES

	37.5cl	75cl
Pecorino IGT, Belisario, Le Marche		€ 22.00
Chardonnay DOC Zorzettig, Friuli Venezia Giulia		€ 34.00
Sauvignon Blanc, Domain La Camus Loire Valley		€ 25.00
Gavi di Gavi DOCG, La Caplana, Piemonte	€ 19.00	€ 31.00
Montesole Falanghina	€ 21.00	€ 31.00

## LOCAL ROSÉ WINE

	37.5cl	75cl
Medina Grenache Cabernet Rosé, D.O.K. MALTA, Superior	€ 17.00	€ 28.00

## FOREIGN ROSÉ WINE

		75cl
Fumees Blanches Rosé, Francois Lurton, Languedoc Roussillon		€ 32.00

## LOCAL RED WINES

	37.5cl	75cl
Medina Syrah, Carignan, Mourvedre D.O.K. MALTA, Superior	€ 17.00	€ 28.00
Gran Cavalier Merlot Rizerva, D.O.K. Malta, Superior		€ 47.00
Grand Vin de Hauteville Cabernet Sauvignon, D.O.K. MALTA, Superior		€ 31.00

## FOREIGN RED WINES

	37.5cl	75cl
Montepulciano D'Abruzzo Kiruna DOC, Torri Cantine, Abruzzo		€ 31.00
Primitivo Donna Marzia IGT, Conti Zecca Puglia		€ 32.00
Carmenere Humo Blanco Reserva, Francois Lurton, Chile		€ 35.00
Merlot Loire, Domain La Camus, Loire Valley		€ 25.00
Tempranillo Hermanos Lurton, Francois Lurton, Toro		€ 36.00
Barbera d'Alba Cascina Boschetti	€ 24.00	€ 36.00

## DESSERT WINES

	37.5cl	75cl
Grand Vin de Hauteville Moscato, D.O.K. MALTA	€ 29.00	
Verduzzo Zorzettig, Friuli Colli Orientali		€ 34.00

## LOCAL WHITE WINES

BY THE GLASS

Medina Chardonnay - Girgentina, D.O.K. MALTA	€ 7.00
Medina Sauvignon Blanc, I.G.T. MALTESE ISLANDS	€ 7.00

## FOREIGN WHITE WINES

Sauvignon Blanc, Domain La Camus Loire Valley	€ 7.00
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## LOCAL ROSÉ WINE

Medina Grenache Cabernet Rosé, D.O.K. MALTA, Superior	€ 7.00
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## LOCAL RED WINES

Medina Syrah, Carignan, Mourvedre D.O.K. MALTA, Superior	€ 7.00
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## FOREIGN RED WINES

Merlot Loire, Domain La Camus, Loire Valley	€ 7.00
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