Welcome

About us

They say the best restaurants are found in side streets. Open in 1992, this family run gem is where tradition, quality and passion have not diminished with time.

OUR POLICY: Let the Ingredients Be the Centrepiece.

This is why we source 90% of the menu from local farmers, butchers and fishermen. Working with the season not around it, we create dishes upon what is available to us. We are proud of our low carbon footprint and the ingredients that we choose to present to you.

BEFORE YOU DINE.

Please allow sufficient time as all our food is cooked to order.

Please inform your server if you are allergic to any of the following ingredients listed on the allergen guide as declared by the Commission Delegated Regulation No. 78/2014 of the EU food information for consumers Regulation (EU FIC).

Allergen Guide:

www.cuccagnamalta.com
STARTERS

ALJOTTA €12.50
Traditional fish soup with onions, fresh chopped tomatoes, rice, pieces of fresh fish, fish stock and a touch of bisque.

FRIED LOCAL CHEESE (V) €12.50
Local goat's milk cheeselets, breaded and fried. Served with a honey mustard dipping sauce.

CALAMARI FRITTI €15.00
Crispy fried squid dusted with spicy squid salt, served with chili mayo.

OCTOPUS IN GARLIC €15.00
Local octopus tentacles sautéed with onions, garlic, pitted green olives, capers, anchovies, citrus zest, white wine, fresh herbs.

MALTESE ANTIPASTO (serves2) €19.50
Maltese sausage, soft gbejna (fresh goat cheese), bigilla (broad bean dip with garlic and chili), kunserwa (tomato paste), stuffed olives (pitted green olives stuffed with a tuna mixture and garlic), sundried tomatoes, pickled onions, white beans with garlic. Served with fresh bread and galletti (water biscuits)

TRADITIONAL RABBIT LIVER €12.50
Pan seared local rabbit liver with onions, garlic, parsley, wine, local milk stout beer and rabbit jus.

CHEESE DUO (V) €12.50
Local soft white goat cheese, peppered cured goat cheese, pitted green olives, local honey infused olive oil. Served with fresh bread and galletti (water biscuits)
**PASTA**

_ALL OUR PASTA IS SERVED AL DENTE_

<table>
<thead>
<tr>
<th><strong>SPAGHETTI OCTOPUS</strong> 🍝’étés</th>
<th><strong>€17.95</strong></th>
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<tbody>
<tr>
<td>Fresh local octopus tossed with onions, garlic, capers, anchovies, pitted green olives, citrus zest, a pinch of chili flakes, white wine, fresh herbs.</td>
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<tr>
<th><strong>SPAGHETTI RABBIT</strong> 🍝’étés</th>
<th><strong>€15.95</strong></th>
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| Local fresh rabbit meat, onions, garlic, parsley, wine, local milk stout beer, rabbit jus, tomato sauce, peas.  
(This dish may contain small bones) |

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<tr>
<th><strong>FETTUCCINE MALTESE SAUSAGE</strong> 🍝’étés</th>
<th><strong>€15.95</strong></th>
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<tbody>
<tr>
<td>Artisan local Maltese sausage, onions, garlic, local mushrooms, spinach, a touch of chili, flamed with port, finished with jus, sage and rosemary.</td>
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<tr>
<th><strong>RAVJUL TAL-GBEJNA</strong> 🍝’étés</th>
<th><strong>€15.00</strong></th>
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<tr>
<td>Ravioli stuffed with local Gozitan goat cheese, tossed in a garlic infused tomato sauce.</td>
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<th><strong>RABBIT RAVIOLI</strong> 🍝’étés</th>
<th><strong>€16.50</strong></th>
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<tr>
<td>Tossed with onions, garlic, parsley, rabbit jus, a touch of cream and peas.</td>
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Curious to try Our local Cuisine?

Try our set menu of Traditional Rabbit at €30 per person

**STARTER**

½ Spaghetti rabbit

或

Fried gbejna (goat cheese)

**MAIN**

Fried rabbit and chips

或

Rabbit stew (extra 2.50)

**DESSERT**

Imqaret (date cakes)
MAINS

CALAMARI FRITTI €26.00
Crispy fried squid slightly dusted with spicy squid salt, served with chili mayo and fries.

FRESH WILD SEA BASS €28.00
Pan seared fillets of seabass. Served with roast potatoes and salad.

LOCAL OCTOPUS IN GARLIC €27.95
Local octopus sautéed with onions, garlic, pinch of chili flakes, olives, capers, anchovies, citrus zest, white wine, fresh herbs. Served with fries.
For a little extra try it as a stew with tomato sauce and potatoes. €2.50

TRADITIONAL FRESH LOCAL RABBIT €23.95
Locally sourced fresh rabbit, served on the bone, traditionally cooked with onions, garlic, parsley, local milk stout beer, wine and rabbit jus. Served with fries.
For a little extra try it as a stew with tomato sauce, peas and potatoes. €2.50

TRADITIONAL LOCAL RABBIT LIVER €21.95
Pan seared with onions, garlic, parsley, wine, local milk stout beer and rabbit jus. Served with fries.

ROASTED HALF CHICKEN €22.50
Slow roasted baby chicken served with roast potatoes and seasonal vegetables.

BRAGIOLI €23.50
Traditional maltese thinly sliced beef steak stuffed with local force meat and maltese sausage. Braised in red wine, tomato sauce and fresh herbs. Served with roast potatoes and seasonal vegetables.

LOCAL PORK LOIN COTOLETTA €23.95
Thin battered pork loin coated with bread crumbs, fried and served with fries.

GRAIN FED BEEF RIBEYE approx. 300g €32.00
Grilled to your liking, glazed with butter, jus and a sprig of rosemary. Served with fries.

1KG GRAIN FED RIBEYE (To share between 2). €70.00
Grilled to your liking, glazed with butter, jus and a sprig of rosemary. Served with fries, roast potatoes and small side salad.

LOCAL KINNIE GLAZED BBQ PORK RIBS €24.95
Tender local loin ribs slow cooked for 12hours, finished with our in house Kinnie BBQ sauce. Served with fries.

SAUCES

Creamy peppercorn €3.50
Truffle mushroom cream €3.95
Chili Mayo €1.95
Honey mustard €1.95

SIDES

Mixed salad €2.95
Rucola salad €3.50
Seasonal vegetables €3.95
Roast potatoes €3.50
Fries €4.50
Sweet potato fries €4.95
KIDDIE CORNER

Chicken nuggets & fries (6pcs.) €9.95
Penne tomato sauce €8.95
Fries €4.50
Sweet potato fries €4.95