



LUZZU

Restaurant

Starters

- Garlic mushrooms**  4, 5, 7, 8, 15 **8.50**
Chestnut mushrooms, garlic, fresh herbs, ciabatta croute
- Pot of mussels** 1, 3, 4, 5, 7, 8, 9, 15
- 1 kilo pot of black shell mussels** **25.50**
- 1/2 kilo pot of black shell mussels** **14.50**
Black shell mussels, garlic, leeks, cherry tomatoes, white wine, fresh herbs, shellfish broth, toasted bread
- Crispy 'Maltese gbejna'**  4, 5, 7, 8, 15 **9.50**
Maltese cheeselet, fig jam, rucola, mixed leaves, tomato confit





Soups

- Soup of the day** **6.50**
Ask your server for today's selection.
Served with croutons
- Aljotta (Maltese fish soup)** 1, 3, 4, 5, 6, 7, 8, 15 **10.90**
White fish, onions, tomatoes, garlic, lemon, rice, fresh mint, grilled crusty bread
- Butternut Royale** 1, 4 **7.50**
Tempura of oyster mushroom and chestnuts

Small Plates

- Crispy Corn Ribs with Kombu Seasoning and Srirachi Butter.** 4, 7, 15 **9.50**
- Hummus and Marinated Kalamata Olives, grissini, and flat bread.** 4, 5, 7, 13 **9.50**
- Crab Arancini with House made Lobster Mayonnaise.** 3, 4, 5, 7, 10, 15 **8.50**

To Share

- Focaccia pomodoro**  4, 7 **8.75**
Stone baked dough, tomatoes, onions, fresh basil, rucola, extra virgin olive oil
- Cheesy garlic bread**  4, 7 **8.75**
Flat bread, mozzarella, garlic, extra virgin olive oil, fresh parsley. **Vegan option for extra 1.50** 
- Schiacciata bufala**  4, 7 **13.50**
Pizza base topped with garlic, herbs, cherry tomatoes, mozzarella di bufala campana, rocket leaves, extra virgin olive oil
- Calamari fritti** 1, 5, 10, 15 **14.80**
Crispy fried calamari, lemon, tartar sauce, petit salad
- Charcuterie (Serves two)** 4, 7, 13, 15 **25.50**
Parma ham, chorizo, mortadella, artichokes sott'olio, sundried tomatoes, kalamata olives, mozzarella di bufala, peppered cheeselets, stone baked pizza dough, grissini

Allergens

- | | |
|-------------------------------|----------------------|
| 1 Celery | 9 Molluscs |
| 2 Cereals containing Gluten | 10 Mustard |
| 3 Crustaceans | 11 Nuts |
| 4 Dairy & Lactose | 12 Peanuts |
| 5 Eggs | 13 Sesame |
| 6 Fish | 14 Soya |
| 7 Gluten | 15 Sulphur Dioxide |
| 8 Lupin | |

BEFORE PLACING YOUR ORDER

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 Vegetarian  Vegan  Spicy

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Salads

Classic Caesar 4, 5, 6, 7, 8, 10, 15	10.45	Honey mustard chicken 4, 7, 10, 15	14.50
Cos lettuce, bacon, grana, ciabatta croutons, in-house caesar dressing <i>Add grilled chicken breast 4.00</i>		Grilled chicken breast, mixed leaves, cherry tomatoes, leeks, cucumber, chickpeas, peppers, spring onions, topped with honey and mustard dressing	
Crispy feta 🌱 4, 5, 7, 8, 10, 15	12.35	Falafel 🌱 1, 4, 5, 6, 7, 10, 13, 14, 15	12.95
Breaded feta cheese, mixed leaves, bell peppers, onions, kalamata olives, cherry tomatoes, lemon dressing		Chickpea fritters, mixed leaves, rocket, pickled beetroot, baby spinach, cucumber, leeks, globe artichokes, roasted pumpkin, maple and dill plant-based yoghurt	
Marinated beef 1, 4, 5, 6, 7, 8, 9, 13, 14, 15	17.35	Cured salmon 6, 15	16.50
Pan seared tender beef bavette, cooked medium rare, marinated salad leaves, red onions, cucumber, baby spinach, pickled beetroot, sundried tomatoes, radish, artichokes Italian dressing, sour dough croutons, toasted sesame seeds		Lime and ginger salmon, cherry tomatoes, lime, ginger, quinoa, salad leaves, beetroot, artichokes, leeks, peppers, baby spinach, olive oil, caper yoghurt	

Dry Pasta

Penne pomodoro 🌱 5, 7, 10, 14	8.95	Linguine scoglio 1, 3, 6, 9, 15	17.25
Garlic, tomato sauce, cherry tomatoes, fresh basil, extra virgin olive oil		Black shell mussels, clams, king prawn, peeled prawns, garlic, cherry tomatoes, white wine, fresh herbs	
Spaghetti aglio, olio e pepperoncino 🌱🌶️	8.95	Recipe serves 1	
Fresh garlic, red chillies, parsley, extra virgin olive oil, toasted breadcrumbs 4, 5, 7, 10, 14		Ingredients	Cooking Method
Spaghetti carbonara 4, 5, 7, 10, 14	12.75	• 60ml Olive Oil	• Heat oil in pan
Peppered guanciale, egg yolks, pecorino Romano		• 20gr Garlic	• Add garlic & stir until slightly brown
Risotto funghi porcini 🌱 1, 4, 7, 15	14.25	• 80gr Cherry Tomatoes	• Add white wine and reduce
Arborio rice, garlic, onions, leeks, mushrooms, herb butter, grana cheese, truffle oil, parmesan tuille		• 100ml Fish Stock	• Add cherry tomatoes & cook for 3 minutes
Spaghetti Octopus 1, 5, 7, 9, 10, 14, 15	17.50	• 120gr Dry Pasta	• Add seafood & fish stock & reduce on low heat
Octopus braised in white wine, chorizo, and marjoram scented tomato sauce		• 5 Black Shell Mussels	• Season to your liking
Linguine zucchini vongole 🌶️ 1, 3, 6, 9, 15	15.95	• 4 Vongole	• Cook pasta & add to sauce
Shell on clams, garlic, chillies, fresh herbs, white wine, fish stock, cherry tomatoes and zucchini		• 1 King Prawn	• Cook for 1 minute
Butternut Squash Risotto 1, 4, 15	13.80	• 2 Razor Clams	• Add parsley & basil
Carnaroli rice, maple glazed roast butternut squash, sage butter, grana cheese		• 2 Prawns peeled	Serve, eat and enjoy!
		• Fresh Basil	
		• Fresh Parsley	

Replace pasta | Gluten free 1.50 | Fresh garganelle or tagliatelle 3.00

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Fresh Pasta and Oven Baked

- Garganelle pollo** 4, 5, 7, 10, 11, 14, 15 **14.80**
 Confit chicken thighs, garlic, porcini, chestnut mushrooms, baby spinach, beef jus, cream, fresh herbs
- Tagliatelle gamberi** 1, 3, 4, 5, 6, 7, 10, 14, 15 **16.50**
 Chopped king prawns, leeks, zucchini, baby tomatoes, white wine, prawn bisque, cream, fresh herbs
- Goats' cheese ravioli**  4, 5, 7, 10, 14 **12.50**
 Cherry tomatoes, tomato fondue, fresh basil, garlic, extra virgin olive oil

- Paccheri Millerighe Beef Ragù** 1, 5, 6, 7, 10, 14, 15 **12.50**
 Slow cooked minced beef, garlic, tomatoes, red wine, beef jus, oregano and fresh parsley
- Ravioli cacio e pepe**  4, 5, 7, 10, 14 **14.95**
 Cheese and cracked pepper filled pasta, sage butter, rucola, pan roasted pumpkin, tomato confit, grana shavings
- Garganelli salmon** 1, 3, 4, 5, 6, 7, 10, 14, 15 **14.95**
 Fresh and smoked salmon, flamed vodka, fresh dill and tomato cream

Mains *All our mains are served with either roast potatoes or French fries*

- Lamb** 4, 5, 7, 13, 15 **16.50**
 Homemade koftas, Moroccan couscous, chickpeas, zucchini, fresh mint, garlic & dill yoghurt
- Grilled chicken breast** 1, 4, 6, 7, 10, 15 **18.50**
 Pan tossed mushrooms and leeks, creamy mushroom sauce
- Meat Combo** 1, 4, 5, 7, 15 **34.50**
 Marinated yogurt and mint chicken souvlaki with pulled slow cooked brisket, sauce tzatziki, sauce toum, rose harissa, served with fries, house salad, and warm pita bread
- Beef rib eye** **29.95**
 Grain fed rib eye, sauté mushroom, grilled tomato and charred rosnoff onions
- Beef tagliata** 4, 7, 15 **29.95**
 Beef bavette, fresh rucola, grana shavings, baby tomatoes, chimichurri dressing
- Lamb Shank** 1, 4, 15 **27.95**
 Beef bavette, fresh rucola, grana shavings, baby tomatoes, chimichurri dressing

- BBQ Ribs** 6, 7, 10, 14, 15 **28.50**
 Pork back ribs, cooked in our house hickory smoked barbecue sauce, served with house slaw and french fries

- Maltese rabbit** 1, 15 **18.50**
 Garlic, onions, spices, carrots, red wine, tomato sauce, peas

Ingredients serves 4 (dish served in menu is for 1 person)

Ingredients	Cooking Method
• 1 Whole Rabbit	• Marinate rabbit overnight in red wine, vinegar, garlic and bay leaves
• 1 Large Onion, chopped	• Heat Oil in Large Casserole
• 4 Garlic Cloves, chopped	• Season rabbit and cook until slightly brown
• 300gr Tomato Sauce	• Add onions, carrots, tomato paste & fresh thyme
• 80gr Tomato Paste	• Cook for 5 minutes
• 3 Carrots, peeled & diced	• Add tomato sauce & half of the rabbit marination
• 120gr fresh Peas	• Bring to boil on high temperature
• 4 Bay Leaves	• Add the rest of the rabbit marination & kidneys, liver & peas
• 60gr Fresh Thyme, chopped	• Reduced heat and simmer until
• Rabbit spice	Serve with bread
• Salt & Pepper	
• 400ml Red Wine	
• 50ml Olive Oil	
• 80ml Vinegar	

Replace pasta | Gluten free 1.50 | Fresh garganelle or tagliatelle 3.00

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Local Fish

Pan Seared Salmon 1, 4, 6, 7, 9, 15 **22.95**

Skin on salmon fillet, asparagus barley risotto, shellfish, and vegetable cream

Swordfish 6, 15 **21.50**

Grilled steak, tomato, caper salsa, fresh rucola

Baked seabass fillets 6, 15 **25.50**

Cherry tomatoes, black olives, fresh mint, garlic, lemon

Baked Whole Seabass 1, 6, 15 **25.50**

Baked whole seabass with proverbial vegetables, served with charred preserved lemon and parsley, black oliver, caper and lemon butter

Mixed fish tower (serves 2) 1, 3, 5, 6, 7, 9, 10, 15 **58.00**


Grilled swordfish with tomato and caper salsa, steamed mussels with fresh herbs and baby tomatoes, fritto misto of prawns, sea bass, calamari, tartar sauce, fresh lemon

The above are served with a choice of a side salad or roasted vegetables and roast potatoes or French fries

Additions

Pepper sauce	2.50	Sweet potato fries	3.95
Mushroom sauce	2.50	Potato fries	3.00
Blue cheese sauce	2.50	Grilled vegetables	2.75
In house BBQ sauce	2.50	Side salad	2.75
Roast potatoes	2.75		

Burgers

Vegan Avocado  1, 4, 5, 6, 7, 10, 14, 15 **14.50**

Slightly piced avocado and corn patty, non-dairy bun, fig chutney, fresh tomatoes, rucola, pickled gherkins, cabbage and celeriac slaw, French fries. Served with caramelized onion and barbecue sauce.

House 1, 4, 5, 7, 10, 15 **14.50**

200gr pure beef patty, cheddar cheese, caramelized onion, grilled streaky bacon, fancy lettuce, fresh tomatoes, pickled gherkins, burger sauce, soft brioche bun

Add a second beef patty 4.00

Smokey 1, 4, 5, 6, 7, 10, 14, 15 **13.95**

Grilled chicken breast, crispy bacon, smoked cheddar, caramelized onion, fancy lettuce, fresh tomatoes, pickled gherkins, barbecue sauce, soft brioche bun

Crispy chicken 1, 4, 5, 7, 10, 14, 15 **13.50**

Breaded fillet, fancy lettuce, fresh tomatoes, pickled gherkins, in-house burger sauce, brioche bun

All our meat-based burgers are served with coleslaw and fries

Allergens

1 Celery	9 Molluscs
2 Cereals containing Gluten	10 Mustard
3 Crustaceans	11 Nuts
4 Dairy & Lactose	12 Peanuts
5 Eggs	13 Sesame
6 Fish	14 Soya
7 Gluten	15 Sulphur Dioxide
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Pizza

Margherita 4, 7

Tomato sauce, mozzarella, oregano

Funghi 4, 7

Tomato sauce, mozzarella, mushrooms, oregano

Del'Orto 4, 7

Tomato sauce, mozzarella, mushrooms, peppers, onions, rucola, extra virgin olive oil

Cruda 4, 7

Mozzarella, cherry tomatoes, cured ham, rucola, grana shavings, extra virgin olive oil

Capricciosa 4, 5, 7, 14

Tomato sauce, mozzarella, mushrooms, ham, egg, olives, globe artichokes, oregano

Americana 4, 7, 14

Tomato sauce, mozzarella, pepperoni

Pollo 4, 7, 10, 14, 15

Tomato sauce, mozzarella, chicken confit, onions, bell peppers, marjoram, barbecue sauce

Maltese 1, 4, 7, 15

Tomato sauce, mozzarella, Maltese sausages, peppered cheeselets, black olives, onions, sundried tomatoes, marjoram

Calzone 4, 5, 7, 14

Mozzarella, ham, eggs, mushrooms, oregano, and tomato sauce

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5 Eggs	13 Sesame
6 Fish	14 Soya
7 Gluten	15 Sulphur Dioxide
8 Lupin	

Special Pizza

8.95 Bufalina 4, 7, 11, 12 14.80

Mozzarella, mortadella, mozzarella di bufala campana, crushed pistachio, extra virgin olive oil

9.90 Pescatore 1, 3, 7, 9, 15 14.50

Tomato sauce, onions, capers, mussels shell-on, clams shell-on, king prawn, fresh lemon, herbs

10.50 Truppi 4, 6, 7, 11, 15 14.50

Truffle paste, mozzarella, mushrooms, bacon, cherry tomatoes, pine nuts, grana shavings, extra virgin olive oil

13.80 Gorgonzola dolce 4, 7, 11 12.50

Mozzarella, mushrooms, gorgonzola, honey, cracked roasted walnuts

12.25 Mezza Luna 4, 7, 15 14.95

Truffle paste, mozzarella, Parma ham, rucola and olive oil

11.50 Meat lovers 4, 7, 10, 14, 15 15.50

Tomato sauce, mozzarella, minced beef, chicken thighs, streaky bacon, pepperoni, onions, bell peppers, barbecue sauce, oregano

11.50 Piccante 4, 7, 15 10.95

Tomato sauce, mozzarella, chorizo, jalapeno, onions, marjoram

Extra Ingredients

Whole mozzarella di Bufala 6.25

Parma ham 4.50

Chicken, minced beef, Maltese sausage, mortadella, pepperoni, truffle paste 3.50

Grana padano, gorgonzola, chorizo, ham, bacon, peppered cheeselets 3.00

Other toppings 1.50

 **Vegan option for an extra 1.50**

 **Gluten free option for an extra 2.00**

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Wine

White Wine

Grillo VivaBio Organic, Sicily	22.15
Soave Classico, Bolla, Veneto, Italy	26.40
Alasia Gavi, Italy	24.80
Pinot Grigio Delle Venezie, Cornale, Italy	24.95
Pecorino Tombacco, Abruzzo, Italy	25.60
Bordinese, Bianco, Terre di Chieti IGT, Italy	18.95
Agriverde, Chardonnay, Piane di Maggio, Abruzzo, Italy	23.70
Donato Chardonnay, Malta	15.20
Medina Vermentino-Zibibbo DOK, Malta	19.30
Sauvignon Blanc, Cellar Selection, Chile	20.80
Leibfraumilc, Hanns Christof, Germany	20.45
Les Coches Sauvignon Blanc, France	22.15
Verdejo Rueda, Marques de Riscal, Spain	25.80
Chenin Blanc, Classic Selection, South Africa	26.00

Red Wine

Primitivo Piantaferro, Puglia, Italy	23.45
Prestige Chianti Ugiano, Tuscany, Italy	24.80
Nero D'Avola VivaBio Organic, Sicily, Italy	21.75
Bordinese -Rosso Terre di Chieti	18.95
Agriverde, Montepulciano D'Abruzzo DOC, Piane di Maggio, Italy	23.70
Medina Cabernet Franc DOK, Malta	19.30
Marenzio Merlot, Malta	15.20
Marques de Riscal, Crianza Arienzo, Spain	26.60
Jacob's Creek, Shiraz Classic, Australia	25.30
Santa Carolina, Merlot, Cellar Selection, Chile	20.80

Rosé Wine

Rossini, Syrah Rosé, Malta	15.20
Medina Rose Grenache DOK, Malta	19.30
Rose D'Anjou, Chatelain Desjacques, France	20.80
Rosato Terre di Chieti IGT, Bordinese -Abruzzo	18.95

Sweet/Sparkling Wine

Prosecco Borgo del Col Alto, Italy	27.25
Serena, Prosecco 1881 Extra Dry, Veneto	22.80

Wine by the glass

White

Grillo VivaBio Organic, Sicily-Italy	7.00
Pinot Grigio Delle Venezie, Cornale, Italy	7.50
Bordinese, Bianco, Terre di Chieti IGT, Italy	6.50
Agriverde, Chardonnay, Piane di Maggio, Abruzzo, Italy	7.50

Red

Primitivo Piantaferro, Puglia-Italy	7.00
Prestige Chianti Ugiano, Tuscany, Italy	7.95
Bordinese-Rosso Terre di Chieti	6.50
Agriverde, Montepulciano D'Abruzzo DOC, Piane di Maggio, Italy	7.50

Rose

Rosato Terre di Chieti IGT, Bordinese -Abruzzo	6.50
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Sweet/Sparkling

Prosecco Borgo del Col Alto, Italy	7.00
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Drinks

Liquors & Spirits

Aperitives (40ml per serving)
Martini's, Aperol, Campari, Pernod.

Whiskies (25ml per serving)
J&B, Famous Grouse, Bells, Johnnie Walker Red,
Jack Daniels, Jamesons, Ballantine's Finest.

Johnnie Walker Black, Glenfiddich (12yrs),
Chivas Regal.

Rum (25ml per serving)
Bacardi, Captain Morgan Dark Rum.

Tequila (25ml per serving)
Tequila San Jose.

Vodka (25ml per serving)
Smirnoff Red, Stolichnaya, Absolute.

Brandy (25ml per serving)
Hennessy V.S.,
Courvoisier V.S.

Sherry (50ml per serving)
Sweet, Medium, Dry.

Port (50ml per serving)
Ruby, Tawny.

Digestives (25ml per serving)
Averna, Fernet Branca, Cynar, Jagermeister.

Liquors (25ml per serving)
Amaretto di Saronno, Cointreau, Grand Marnier,
Baileys, Kahlua, Sambuca, Tia Maria, Limoncello,
Malibu, Frangelico.

Gin (25ml per serving)
Gordons, Gordon's Pink, Beefeater, Greenall's Old
Lady's

Hendrick, Bombay Sapphire, Gin Mare, Malfy
Originale, Malfy Rosa, Malfy Lemon, Malfy Arancia

Alcoholic Cocktails

3.00 **Negroni** 6.75
Gin, Campari & Martini Rosso.

3.00 **Bellini** 6.75
Peach Juice & Prosecco.

4.50 **Tequila sunrise** 6.75
Tequila, Orange Juice & Grenadine.

3.00 **Luzzu's gin & tonic** 7.00
Infused Pink Gin & Tonic.

3.00 **Maltese spritz** 7.00
Bajtra Liqueur, Prosecco, Soda Water & Lime.

3.00 **Aperol spritz** 6.75
Aperol, Prosecco, Soda Water.

4.50 **Piña colada** 6.75
Rum, Coconut Syrup, Pineapple Juice & Cream.

3.50 **Long island iced tea** 7.00
Gin, Vodka, Triple sec, Rum, Tequila, Lemon
Juice, Sugar Syrup & Cola.

3.00

Non-Alcoholic Cocktails

3.00 **Fruit cocktail** 4.75
Orange juice, apple juice, cranberry juice
and grenadine.

3.00 **Virgin colada** 4.95
Pineapple juice, coconut syrup & cream.

Local Beer

3.00 **Cisk draught beer**

	PINT	REGULAR
Cisk draught beer	4.50	2.50
Cisk Excel, Cisk Chill (25cl)		3.00
Hopleaf (25cl)		3.00
Blue Label (33cl)		3.95

Drinks

Hot Beverages

Espresso	1.70
Espresso lungo	1.80
Espresso macchiato	1.90
Latte macchiato	2.50
Cappuccino	2.25
Hot chocolate	2.25
Americano	1.90
Instant coffee	1.90
English breakfast tea	1.90
Herbal/flavoured tea	1.90
Mocha coffee	2.50

Cold Beverages

	SMALL	LARGE
Soft drinks		
Pepsi, Diet Pepsi, 7up, Diet 7up, Kinnie, Diet Kinnie, Mirinda	2.20	3.95
Mixers		
Bitter Lemon, Tonic Water, Soda Water, Ginger Ale	2.20	3.95
Juices		
Orange, Pineapple, Apple, Cranberry	2.20	3.95
Ice-Tea peach/lemon	2.20	3.95
	SMALL BOTTLE	LARGE BOTTLE
Foreign still water		
Foreign sparkling water	2.20	3.95

Milkshakes

Please check by our sweet pantry ice cream's counter for flavours available	4.25
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Foreign Beer & Ciders

Non-alcoholic beer (33cl)	3.50
Heineken (25cl)	3.30
Corona (33cl)	4.95
Paulaner Weiss (50cl)	5.95
Bulmers (33cl)	5.95

Smoothies

Coconut crush	5.95
Pineapple, Banana & Coconut	
Passion paradise	5.95
Passion fruit, Mango, Pomegranate & Pear	
Tropical sunshine	5.95
Mango, Melon, Pineapple & Kiwi	
Strawberry delight	5.95
Strawberry, Banana & Peach	



FOUNDATION

The AX Foundation is devoted to supporting people living with Invisible Disabilities. As the charitable arm of AX Group, the Foundation strives to contribute to society, raise awareness and work towards a better and more inclusive future for all.

Speak to a Team Member to donate to this great cause!

