

## MERKANTI ROOFTOP RESTAURANT

EST 2021





MENU

OPENING HOURS MON-FRI: 08 AM - 10 PM SAT-SUN: 08 AM - 11 PM

+356 9913 - 1583

ADDRESS LEVEL 2, IS-SUQ TAL-BELT VALLETTA

www.merkantimalta.com



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# SPECIALS

Come in we're OPFN SAT--SUN 08 AM - 11 PM

UPDATES: Serving daily BUFFET BREAKFAST, A La Carte Lunch & Dinner Monday - Sunday from 8:00 till late







## starters

#### FRIED RAVIOLI €7.90

6 PASTA PILLOWS STUFFED WITH GOAT CHEESE AND FRIED, ACCOMPANIED BY MEDITERRANEAN SAUCE. (VG)

#### ALJOTTA (FISH SOUP) €9.90

CHUNKS OF FISH COOKED WITH ONION AND GARLIC. LEMON ZEST IN A FISH CONSOMMÉ AND SIDE RICE.

#### WIDOW'S SOUP

€9.90 HOMEMADE TRADITIONAL MALTESE VEG SOUP WITH SMOKED BACON, EGG & GBEJNA.

#### FRIED GBEJNA €7.90

DEEP-FRIED GOAT CHEESE (GBEJNA) SERVED WITH HOMEMADE HARISA. (VG)

## PLATTER'S TO SHARE

#### **MALTESE**

A MIXTURE OF MALTESE COLD NIBBLES INCLUDING MALTESE SAUSAGE, BIGILLA, GALLETTI, PEPPERED GOAT CHEESE, SNAILS, SUNDRIED TOMATOES, PICKLED ONIONS, BUTTER BEANS AND BREAD WITH TOMATO PUREE AND OLIVE OIL

#### CHARCUTERIE

€25.90 A VARIETY OF QUALITY CUTS OF CHEESE, AND COLD CUTS OF HAM SERVED WITH SWEET CHILI, CREAMY GARLIC SAUCE AND WATER BISCUITS.

#### SHELFISH PLATTER

€59.90 OUR UNIQUE MIX OF FRESH CLAMS, AND FISH, LOCAL PRAWNS, WAKAME SEAWEED, FRIED FISH, PIL PIL PRAWNS, SCALLOPS, OCTOPUS ETC ...

## **Our Special**

#### MALTESE BRUSCHETTA

TRADITIONAL MALTESE MIX LOADED ON HOMEMADE PIZZA DOUGH, WITH CRUMBLED GOAT CHEESE (GBEJNA). (V)

## **BURGER'S** SPECIAL

#### REPUBBLIKA

€24,90

€16.90

GRILLED HOMEMADE BEEF PATTY TOPPED WITH BACON AND MELTED CHEDDAR CHEESE.

#### FARMER'S BURGER €15.90

HOMEMADE VEGETABLE PATTY WITH CHUNKS OF FRESH VEG, LOADED WITH TOMATO RELISH. (V)

#### **MERKANTI BURGER 16.90**

HOMEMADE FRIED CHICKEN BREAST LOADED WITH MELTED CHEDDAR CHEESE, BACON.

ALL OUR BURGERS ARE SERVED WITH FRIES, AND FRESH SALAD.

STATE OF THE STATE

## MERKANTI

ROOFTOP VALLETTA



## **RISOTTO**

#### **ZUCCHINI & PRAWNS RISOTTO**

€17.90

PRAWNS SAUTÉED IN WHITE WINE WITH CHERRY TOMATO AND ZUCCHINI WITH LEMON ZEST, FINISHED WITH A TOUCH OF FRESH CREAM.

#### CHAMPAGNE RISOTTO

€16.90

ARBORIO RICE SAUTÉED IN A MIX OF MUSHROOMS AND PEA, FINISHED WITH A GLASS OF CHAMPAGNE AND BUTTER. (V)

## PASTA

#### **GOAT CHEESE RAVIOLI**

€14.90

12 FRESHLY-MADE PILLOWS OF PASTA STUFFED WITH GOAT CHEESE, STEAMED AND SERVED WITH A GARLIC AND CHERRY TOMATOES SAUCE, GARNISHED WITH FRESH BASIL. (VG)

#### RABBIT SAUCE

€15.90

REACE'S OF LOCAL RABBIT MEAT BLANCHED IN GARLIC, ONIONS, HERBS, RED WINE, GREEN PEAS, AND TOMATOES SAUCE.

#### SEAFOOD LASAGNA

€16.90

OUR STILE OF SEAFOOD LASAGNA WITH FRESH FISH, SEAFOOD MIX, GARLIC, ONIONS, BASIL TOMATOES & WHITE SAUCE.

#### **OCTOPUS & PEA**

€18.90

OCTOPUS SAUTÉED IN WHITE WINE, ONIONS, GARLIC, PEA AND CHERRY TOMATOES FINISHED WITH TOUCH OF FRESH CREAM.





Please refer with the floor team for our daily specialties.

FIND US ON HERE: FACEBOOK.COM/MERKANTI · INSTAGRAM.COM/MERKANTI\_RESTAURANT · WWW.MERKANTIMALTA.COM

## MAIN COURSE

RESTAURANT

## FROM SEA

#### OCTOPUS IN GARLIC €25.90

Fried octopus in garlic, lemon, thyme, and parsley finished with white wine.

#### OCTOPUS STEW €26.90

Traditional octopus stew with vegetables in rich tomatoes sauce.

#### FILLET OF SEABASS

Cooked al cartoccio served with prawns and clams.

€22.90

#### STUFFED CALAMARI €27.90

Traditional stuffed calamari with shrimps, squid, onions, parsley, garlic and lemon zest, cooked in tomato sauce.

### SPECIALITY FISH DISH of the day



## FROM LAND

#### HORSE MEAT

€22 90

CHUNKS OF HORSE MEAT SLOWLY COOKED IN ONIONS, GARLIC, CARROTS, BAY LEAVES, AND STAR ANISE.

#### RABBIT STEW

€19.90

MALTESE TRADITIONAL RABBIT STEW, COOKED WITH ONIONS, GARLIC, BAY LEAVES, GREEN PEAS, TOMATO PUREE, POTATO AND CARROTS.

#### RABBIT IN GARLIC

€18.90

PAN-FRIED RABBIT COOKED IN GARLIC AND WINE SAUCE, GARNISHED WITH PARSLEY AND SERVED WITH FRENCH FRIES

#### **ROASTED LAMB**

€32.90

SLOWLY ROASTED LAMB SHANKS IN OWN GRAVY, SERVED WITH CARROTS AND POTATOES.

#### PORK STEW

€20.90

CHUNKS OF PORK SLOWLY COOKED IN RICH TOMATOES SAUCE WITH ROOT VEGETABLES.

#### **BEEF OLIVES**

€20.90

CLASSIC MALTESE BEEF BRAGIOLI STUFFED WITH EGGS, AND COOKED IN TOMATO SAUCE.

#### STUFFED AUBERGINE

€19.90

TRADITIONAL MALTESE STUFFED AUBERGINE WITH MINCE MEAT AND EGGS TOPPED WITH GOAT CHEESE (GBEJNA).

#### **VEGAN STUFFED AUBERGINE**

€19.90

AUBERGINE STUFFED WITH VEGAN MIX AND BAKED, SERVED ON AROMATED CUSCUS. (V)

### NOTE

#### EXTRAS

FRENCH FRIES

3.00

SAUCE

3.00

SIDE OF VEG OR POTATO 3.00

UNLESS INDICATED
OTHER-WISE, ALL MAIN
DISHES ARE
SERVED WITH SEASONAL
VEGETABLES AND
ROASTED POTATOES.

## SRI MRNU

RESTAURANT ROOFTOP

### MEDITERRANEAN (€24.90)

#### **STARTER**

ALJOTTA (fish soup)

traditional Maltese style of fish soup.

or

**FISH CAKE** 

fish cake served with harisa sauce.

MAIN COURSE

FILLET OF FRESH FISH

fillet of fish cooked al caroccio.

or

**OCTOPUS STEW** 

classic octopus stew cooked on Maltese way.

DESSERT

Date with ice cram

## **SERVING TIME**

SET MENUS AVAILABLE
BETWEEN
(MON TO FRI 12:00 -18:00)





### MALTESE SET MENU (€24.90)

#### STARTER

WIDOW'S SOUP

Homemade traditional Maltese veg soup with smoked bacon.

or

#### **GOAT CHEESE RAVIOLI**

6 pillows of pasta stuffed with goat cheese, cooked in garlic and cherry tomato sauce.

MAIN COURSE

HORSE MEAT

Traditional Maltese style of slow cooked horse meat.

10

**RABBIT STEW** 

Maltese traditional rabbit stew, cooked with onions, garlic, bay leaves, green peas, tomato puree.

**DESSERT** 

Date with ice cram