

LUZZU

Restaurant

Wifi Password: AXHotels!!



www.luzzumalta.com

Prices are inclusive of VAT

Allergens:

- | | | |
|----------------|------------------|---------------------|
| 1. Celery | 7. Milk | 13. Soya |
| 2. Gluten | 8. Molluscs | 14. Sulphur Dioxide |
| 3. Crustaceans | 9. Mustard | |
| 4. Eggs | 10. Nuts | VEGETARIAN |
| 5. Fish | 11. Peanuts | SPICY |
| 6. Lupin | 12. Sesame Seeds | |

Primi | Starters

- Funghi Al Aglio** [2. 7. 14] | Pan-seared mushrooms in garlic butter, white wine and fresh herbs. Served with toasted Maltese bread. **7.95**
- Cozze in Padella** [2. 5. 8. 14] | Black shell mussels cooked in garlic, cherry tomatoes, white wine, fresh herbs and fish stock. Served with toasted Maltese bread. **13.50**
- Zuppa Del Giorno** [2. 7] | Ask your server for today's choice. **6.50**
- Honey Drizzled Feta** [2. 7. 4. 10] | Fried breaded feta cheese cubes served on a crispy petite salad drizzled with honey and cracked pistachios. **8.95**

Zuppa Di Pesce | Fish Soup [2. 3. 5. 8] | Clams, fish and mussels, cooked in fish stock with fresh herbs, carrots, cherry tomatoes and onions. *Served with toasted Maltese bread.* **10.50**

Recipe

Ingredients

- 100gr fresh fish
- 50gr mussels
- 50gr clams
- 100gr prawn stock
- 50gr cherry tomatoes
- 50gr chopped onions and garlic
- 50gr chopped carrots
- 50ml white wine
- 100ml fish stock
- bunch of fresh garden herbs
- pinch salt

Preparation & Cooking Method

- Slice the fish into 1cm cubes
- Shallow fry the garlic, carrots, onions
- Add the fish and fry for 4 additional minutes
- Add the tomato paste, wine and both stocks.
- Cover and simmer gently for 30 minutes
- Add mussels, clams, tomatoes and simmer for 10 minutes
- Add the herbs
- Add seasoning according to taste

Serve and enjoy!

To Share..

- Focaccia Bruschetta** [2] | Pizza base topped with fresh tomatoes, garlic, onions and fresh basil mix. Finished with rocket leaves. **8.25**
- Nanna's Dips** [2. 6. 7] | Bigilla (thick bean paste), garlic yoghurt and aioli with focaccia. **8.25**
- Focaccia Cheesy Garlic** [2. 7] | Pizza base topped with garlic butter and mozzarella. **8.25**
- Focaccia Bufala** [2. 7] | Pizza base topped with cherry tomatoes, mozzarella di bufala and rocket leaves. **12.50**
- Focaccia Prosciutto** [2. 7] | Pizza base topped with prosciutto, rocket leaves and grana shavings. **12.50**
- Calamari Fritti** [2. 8. 4] | Crispy fried calamari served with tartare sauce. **12.95**

Insalate | Salads

- Classic Caesar** [2. 4. 7] | Crispy iceberg lettuce, cherry tomatoes, bacon, grana shavings, croutons and Caesar dressing on the side. **9.95**
- Add Chicken 3.50**

Grilled Veggie Quinoa [7] | Quinoa, mixed leaves, grilled vegetables, cherry tomatoes, olives, beetroot, orange slices, chickpeas, feta cheese and roasted pumpkin seeds, dressed with roast garlic oil. **11.95**

Baked Seabass [5. 12] | Fragrant rice, mixed leaves, cherry tomatoes, spring onions, cucumber, beetroot, peppers, radishes, sesame seeds and lemon chutney. **13.95**

Honey-Mustard Chicken Salad [9] | Char-grilled fresh chicken breast brushed with honey mustard sauce, on a bed of mixed leaves, cherry tomatoes, beetroot, cucumber, peppers, and spring onions. **12.95**

Salmon, Artichoke and Quinoa [5. 7] | Cured fresh salmon, cherry tomatoes, quinoa, mixed leaves, beetroot, artichokes, onions, peppers, cucumber, baby spinach and caper yoghurt on the side. **14.50**

Thai Beef Salad [12. 13] | Strips of prime cut of beef with our chef's special Thai curry dressing, mixed leaves, leeks, cucumber, beetroot, peppers, radish, dressed with pineapple salsa. **15.50**

Insalata Prosciutto e Mozzarella [7. 13] | Parma ham, bufala mozzarella, rocket leaves, olives, cherry tomatoes with a mix of balsamic vinegar reduction and extra virgin olive oil. **15.50**

Crispy Feta Salad [2. 4. 7. 10] | Fried breaded feta cheese cubes on a bed of garden-fresh vegetables, beetroot, radishes, mixed leaves, cracked roasted pistachios and drizzled with honey. **11.95**

Pasta Asciutta e Riso Dry Pasta and Rice

- Spaghetti Aglio, Olio** [2] | Fresh garlic, olive oil, fresh herbs and chillies. **8.50**
- Penne al Pomodoro** [2] | Garlic, tomato sauce, basil and extra virgin oil. **8.50**
- Linguine Polipo** [2. 3. 5. 8. 14] | Local octopus, cherry tomatoes, garlic, fish stock, tomato sauce, pitted olives and herbs. **12.95**
- Spaghetti Carbonara** [2. 4. 7] | Peppered guanciale, egg yolks and pecorino cheese. **11.75**
- Penne Pollo** [2. 7. 10] | Chicken strips, garlic, walnuts, sun dried tomatoes, cream, fresh herbs and baby spinach. **11.75**
- Linguine Scoglio** [2. 3. 5. 8. 14] | Black shell mussels, vongole, king prawn, prawns' tails, garlic, cherry tomatoes, white wine and fresh herbs. **15.95**
- Spaghetti Vongole** [2. 3. 5. 8. 14] | Vongole, garlic, fresh chillies, cherry tomatoes, white wine, fresh parsley, fish stock and extra virgin oil. **13.95**
- Risotto Funghi and Porcini** [7] | Medley of mushrooms, garlic, fresh herbs, truffle paste, parmesan and extra virgin oil. **13.50**
- Replace pasta** **Fresh Garganelle or Pappardelle** **2.75**
Gluten Free **1.00**

Pasta Fresca e al Forno Fresh Pasta and Oven Baked

- Cannelloni Ricotta e Spinaci** [2. 7] | Baked cannelloni with ricotta and spinach in a creamy tomato sauce. **11.95**
- Ravioli Ripieni Agli Scampi** [2. 3. 5. 7. 14] | Ravioli filled with scampi tossed in a light lobster bisque, with cherry tomatoes, fresh herbs and cream. **15.75**
- Ravioli Di Formaggio** [2. 4. 7] | Homemade ravioli filled with cottage cheese tossed in garlic, tomato sauce, basil and extra virgin olive oil. **11.95**
- Garganelle Pork Cheeks** [2. 7. 14] | Braised pork cheeks, cherry tomatoes, red wine, pork gravy, fresh herbs and grana shavings. **13.50**
- Pappardelle Prosciutto e Porcini** [2. 7. 10] | Parma ham, garlic, porcini mushrooms, cream, grana shavings and pine nuts. **14.95**
- Garganelle Manzo** [2. 7. 14] | 120 grams of prime cut beef strips, garlic, mushrooms, spring onions, carrots, sundried tomatoes, porcini and grana shavings. **14.95**
- Garganelle Salmone** [2. 3. 5. 7. 14] | Smoked salmon, cherry tomatoes, asparagus, garlic, white wine and a touch of cream. **13.50**
- Garganelle Pesto** [2. 7. 10. 11] | Homemade basil pesto finished with grana shavings & roasted pine nuts. **11.95**

Pesce | Fish

- Fish and Chips** [2. 4. 5] | Battered deep-fried fish fillets served with seasoned fries, fresh salad and tartare sauce on the side. **15.95**
- Luzzu's Catch** [2. 3. 4. 5. 8. 14] | Fillet of Seabass, fried calamari, octopus, king prawns and mussels with tartare sauce on the side. **PORTION FOR ONE 28.75 FOR TWO 54.95**
- Salmone Al Olivo** [2. 5] | Baked salmon with a black olive crust on a spinach and orange salad. **21.95**
- Seabass Al Cartoccio** [2. 3. 5. 14] | Seabass fillets closed in a pouch with garlic, cherry tomato, pitted olives and soft herbs, white wine and fish stock. **22.95**
- The above are served with a side salad and fries, or roast potatoes and roast vegetables.*

Griglia | Grills

- Grilled Lamb Koftas** [2. 7. 9] | Freshly prepared lamb koftas seasoned with Moroccan spices on herbed couscous served with garlic yoghurt on the side. **16.50**
- Porchetta Grigliata** [2. 4. 6. 7. 9. 13] | 8-hour confit pork belly with brown sugar and soy sauce on braised lentils. **16.95**
- Pollo Ai Funghi** [2. 7. 9] | Grilled chicken breast, fried mushrooms and leeks. Served with Marsala reduction sauce. **17.95**
- Grilled Chicken Thighs** [2. 4. 5. 9. 12. 13. 14] | Finished with our in-house hickory BBQ sauce and served with corn on the cob. **16.95**
- Tagliata** [2. 7] | 400g Grilled prime cut of flap meat served with rocket leaves and grana shavings. **26.95**
- Ribeye** [2. 7] | 400g of char-grilled Irish ribeye served with fried crispy onions. **25.95**
- BBQ Ribs** [2. 4. 5. 9. 12. 13. 14] | Pork ribs smothered with our in-house hickory BBQ sauce. Served with fries and coleslaw. **FULL 23.95 HALF 18.50**
- Stuffat Tal-Fenek | Rabbit Stew** [2. 9. 14] | Braised rabbit in garlic, onions, mixed spices and herbs, carrots, green peas, red wine and tomato sauce. **17.50**
- The above are served with a side salad and fries, or roast potatoes and roast vegetables.*

Additions

- Pepper Sauce** [2. 7. 9. 13. 14.] **1.95**
- Mushroom Sauce** [2. 7. 9. 13. 14.] **1.95**
- Blue Cheese Sauce** [7.] **1.95**
- BBQ Sauce** [2. 5. 6. 9. 13. 14.] **1.95**
- Roast Potatoes** **2.75**
- Sweet Potato Fries** [2.] **3.95**
- Potato Fries** [2.] **2.75**
- Truffle Fries** [2.] **3.75**
- Grilled Vegetables** **2.75**
- Fresh Salad** **2.75**

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House Burgers

Veggie Cheese Burger [2. 7] | Crispy fried smoked goat's cheese, caramelized onions, mixed lettuce and sweet pepper remoulade. **10.95**

Crispy Chicken Burger [2. 4. 7. 9] | Crispy fried breaded chicken fillet, served with caramelized onions, lettuce, tomato and homemade dressing. **11.95**

Classic Burger [2. 4. 9] | Beef patty with homemade dressing, caramelized onions, lettuce and tomatoes. **10.95**

Add Red Leicester Cheese 2.00

Luzzu Special Burger [2. 4. 7. 9] | Double beef patty topped with French dressing, red leister cheese, bacon, tomatoes and lettuce. **16.95**

Cezar Burger [2. 4. 7. 9] | Grilled chicken breast with bacon, grana shavings, lettuce, tomatoes and Caesar dressing **12.50**

Our beef patty is served well done.

All burgers are served with seasoned fries and coleslaw.

Special Pizza

Truppi [2. 7. 10. 13. 14] | Truffle paste, mozzarella, mushrooms, bacon, cherry tomatoes, pine nuts, topped with grana shaving. **13.95**

Guanciale and Gamberi [2. 3. 7] | Tomato sauce, mozzarella, pecorino cheese, crispy guanciale, peeled prawns and spring onions. **13.95**

3 Mushrooms [2. 7] | Truffle cream, mozzarella, mushrooms, porcini, finished with grana shavings. **13.95**

Indri's [2. 7. 9. 13] | Tomato sauce, mozzarella, caramelized onions, Sicilian sausage meat, chicken finished with baby spinach. **13.95**

Blue Cheese, Walnut & Honey [2. 7. 10] | Mozzarella, mushrooms, blue cheese. Finished with drizzled honey and cracked roasted walnuts. **12.50**

Le Pizze | Pizza

Margherita [2. 7] | Tomato sauce, mozzarella and oregano. **8.50**

Funghi [2. 7] | Tomato sauce, mozzarella, mushrooms and oregano. **9.50**

Vegetariana [2. 7] | Tomato sauce, mozzarella, mushrooms, sweet peppers, onions and oregano. **9.95**

Quattro Formaggi [2. 7] | Tomato sauce, mozzarella, blue cheese, smoked cheese, goat's cheese and oregano. **9.95**

Parma [2. 7] | Tomato sauce, mozzarella, parma ham, rocket leaves, grana shavings and oregano. **13.50**

Capricciosa [2. 4. 7] | Tomato sauce, mozzarella, mushrooms, ham, egg, olives, artichokes and oregano. **10.75**

Americana [2. 7] | Tomato sauce, mozzarella, peperoni sausage and oregano. **9.95**

Maltese [2. 7. 9] | Tomato sauce, mozzarella, Maltese sausage, goat's cheese, olives, onions and oregano. **10.75**

Pizza Al Pollo [2. 5. 7. 12. 13. 14] | Tomato sauce, mozzarella, chicken chunks, bell peppers, onions, oregano and BBQ sauce. **10.95**

Pescatore [2. 3. 5. 8.1 4] | Tomato sauce, tuna, onions, capers, mussels in shells, prawns and clams in shells. Served with lemon wedge. **13.95**

Meat Lovers [2. 3. 5. 7. 8. 13] | Tomato sauce, mozzarella, minced beef, chicken, bacon, peperoni, onions, oregano, bell peppers and BBQ sauce. **13.50**

Closed Pizza

Calzone Classico (2.4.7) | Mozzarella, ham and eggs served with tomato sauce on the side. **9.95**

Luzzu Mezza Luna [2. 7] | Truffle paste, mozzarella, finished with Parma ham, rocket leaves and olive oil. **13.95**

Gassata Di Polipo (2.5.8) | Octopus, pitted olives, mint, onions, potatoes and a touch of tomato sauce. **13.75**

Recipe

Ingredients	Preparation & Cooking Method
250gr raw octopus	• Steam & cut octopus in 1 inch pieces
25gr chopped garlic	• Put in large bowl & add garlic and onions
50gr chopped onions	• Boiled potatoes, anchovies, mint & tomato
50gr capers	• Bind all ingredients together
50gr pitted black olives	• Add seasoning according to taste
100gr boiled potatoes	• Open pizza dough
3 sliced anchovies	• Place ingredients in centre of dough
50gr fresh mint, chopped	• Close dough in a "qassata" shape
25ml tomato sauce	• Cook in oven for 10-15 minutes at 240°C
Pinch salt & pepper	
200gr pizza dough	<i>Serve and enjoy!</i>

Extra Ingredients

Whole Mozzarella Di Bufala	6.25
Parma Ham	4.50
Chicken, Minced Beef, Tuna	3.50
Grana Padano, Peperoni	2.50
Gorgonzola Dolce	3.00
Other Toppings	1.50

Drinks

Hot Beverages

Espresso	1.50	Hot Chocolate	2.00
Espresso Lungo	1.50	Americano	1.75
Espresso Macchiato	1.60	Instant Coffee	1.75
Latte Macchiato	2.00	Tea	1.75
Cappuccino	1.85		

Cold Beverages

	REGULAR	PINT
Soft Drinks Pepsi, Diet Pepsi, 7up, Diet 7up, Kinnie, Diet Kinnie, Mirinda.	2.10	3.95
Mixers Bitter Lemon, Tonic Water, Soda Water, Ginger Ale.	2.10	3.95
Juices Orange, Pineapple, Apple, Cranberry.	1.85	3.10
Fresh Orange Juice	3.50	
Ice-Tea Peach/Lemon	2.10	
Energy Drink	3.50	
Foreign Still	2.10	3.85
Foreign Sparkling	2.10	3.85

LOCAL BEERS

Cisk Draught Beer	2.50	4.50
Cisk Excel, Cisk Chill (25cl)	2.50	
Hopleaf (25cl)	2.85	
Blue Label (33cl)	3.85	

FOREIGN BEERS & CIDERS

Beck's Non-Alcoholic (33cl)	3.25
Heineken (25cl)	2.85
Corona (33cl)	3.75
Paulaner Weiss (50cl)	4.50
Bulmers (50cl)	5.95
Strongbow (33cl)	3.95

ALCOHOLIC COCKTAILS

Negroni Gin, Campari and Martini Rosso.	6.50
Bellini Peach Juice and Prosecco.	6.50
Tequila Sunrise Tequila, Orange Juice and Grenadine.	6.50
Luzzu's Gin & Tonic Infused Pink Gin and Tonic.	6.50
Maltese Spritz Bajtra Liqueur, Prosecco, Soda Water and Lime.	6.50
Piña Colada Rum, Coconut Syrup, Pineapple Juice and Cream.	6.50
Long Island Iced Tea Gin, Vodka, Triple Sec, Rum, Tequila, Lemon Juice, Sugar Syrup and Cola	6.50

NON-ALCOHOLIC COCKTAILS

Fruit Cocktail Orange Juice, Apple Juice, Cranberry Juice and Grenadine.	4.50
Virgin Colada Pineapple Juice, Coconut Syrup and Cream.	4.95

LIQUORS & SPIRITS

Starting from 2.75. Ask your server for assistance.

White Wine

House Wine by the Glass	4.50
Cavalli, Sauvignon Blanc, Malta	14.50
Palatino, Vermentino, Malta	17.50
Caravaggio, Chardonnay, Malta	19.50
Corvo Glicine, Italy	18.50
Bottega, Pinot Grigio, Italy	19.00
Beni Di Batasiolo, Gavi Del Comune Di Gavi, Italy	24.50
Chablis, Louis Moreau, France	34.50
Hanns Christof, Liebfraumilch, Germany	17.50
Poncho Criollo, Chardonnay, Argentina	18.50
Santa Carolina Cellar Collection, Sauvignon, Chile	18.50
Kleine Zalze, Chenin Blanc, South Africa	18.50

Red Wine

House Wine by the Glass	4.50
Marenzio, Merlot, Malta	14.50
Palatino, Cabernet Sauvignon, Malta	17.50
Caravaggio, Shiraz, Malta	19.50
Chianti Classico, Italy	19.50
Antonio, Nero d'Avola, Sicily	18.50
Cristia Cotes du Rhone Rouge, France	24.50
Poncho Criollo, Malbec, Argentina	18.50
35 South, Carmenere, Chile	23.00
Woodbridge, Zinfandel, California	19.50
Capespring, Pinotage, South Africa	18.50

Rosé Wine

House Wine by the Glass	4.50
Palatino Rosé, Malta	17.50
Rosé D'Anjou, Chatelain Desjacques, France	18.50
Western Cellars, Zinfandel Rosé, California	20.50

Sweet/Sparkling Wine

Prosecco by the Glass	4.50
Verdala Frizzante, Gellewza, Malta	14.50
Deor Prosecco, The Gold Collection, Italy	25.00
Moscato D'Asti, Italy	25.00
Martini Royale Rose, Italy	27.00
Moët Et Chandon, France	37.50
	37.5cl: 45.00 75cl: 75.00