



LUZZU

Restaurant

Starters

- Garlic mushrooms**  2, 4, 5, 7, 8 **8.50**
Chestnut mushrooms, garlic, fresh herbs, ciabatta croute
- Pot of mussels** 1, 2, 3, 4, 5, 7, 8, 9
- 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'**  2, 4, 5, 7, 8 **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, 2, 3, 4, 5, 6, 7, 8, 9 **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 Sriracha Butter** 2, 4, 7 **9.50**
- Hummus and Marinated Kalamata Olives, Grissini, and Flat Bread** 4, 5, 7, 13 **9.50**
- Crab Arancini with Homemade Lobster Mayonnaise** 2, 3, 4, 5, 7, 10 **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, 2, 5, 7, 9, 10 **14.80**
Crispy fried calamari, lemon, tartar sauce, petit salad
- Charcuterie (Serves two)** 2, 4, 7, 13 **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 Sulphur Dioxide | 10 Mustard |
| 3 Crustaceans | 11 Nuts |
| 4 Dairy & Lactose | 12 Peanuts |
| 5 Eggs | 13 Sesame |
| 6 Fish | 14 Soya |
| 7 Gluten | |
| 8 Lupin | |

BEFORE PLACING YOUR ORDER

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Prices are inclusive of VAT



 Vegetarian  Vegan  Spicy

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Salads

Classic Caesar 2, 4, 5, 6, 7, 8, 10	10.45	Honey mustard chicken 2, 4, 7, 10	14.50
Romaine 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  2, 4, 5, 7, 8, 10	12.35	Falafel  1, 2, 4, 5, 6, 7, 10, 13, 14	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, 2, 4, 5, 6, 7, 8, 9, 13, 14	17.35	Cured salmon 2, 6	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, sourdough 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	Paccheri millerighe beef ragu 1, 2, 4, 5, 6, 7, 10, 14	12.50
Garlic, tomato sauce, cherry tomatoes, fresh basil, extra virgin olive oil		Slow-cooked minced beef, garlic, tomatoes, red wine, beef jus, oregano and fresh parsley	
Spaghetti aglio, olio e pepperoncino   8.95	8.95	Linguine scoglio 1, 2, 3, 5, 6, 7, 9, 10, 14	17.25
Fresh garlic, red chillies, parsley, extra virgin olive oil, toasted breadcrumbs 4, 5, 7, 10, 14		Black shell mussels, clams, king prawn, peeled prawns, garlic, cherry tomatoes, white wine, fresh herbs	
Spaghetti carbonara 4, 5, 7, 10, 14	12.75	Recipe serves 1	
Peppered guanciale, egg yolks, pecorino Romano		Ingredients	Cooking Method
Risotto funghi porcini  1, 2, 4, 7	14.25	<ul style="list-style-type: none">• 60ml Olive Oil• 20gr Garlic• 80gr Cherry Tomatoes• 100ml Fish Stock• 120gr Dry Pasta• 5 Black Shell Mussels• 4 Vongole• 1 King Prawn• 2 Razor Clams• 2 Prawns peeled• Fresh Basil• Fresh Parsley	<ul style="list-style-type: none">• Heat oil in pan• Add garlic & stir until slightly brown• Add white wine and reduce• Add cherry tomatoes & cook for 3 minutes• Add seafood & fish stock & reduce on low heat• Season to your liking• Cook pasta & add to sauce• Cook for 1 minute• Add parsley & basil
Arborio rice, garlic, onions, leeks, mushrooms, herb butter, grana cheese, truffle oil, parmesan tuille		Serve, eat and enjoy!	
Spaghetti Octopus 1, 2, 5, 7, 9, 10, 14	17.50		
Octopus braised in white wine, chorizo, and marjoram scented tomato sauce			
Linguine zucchini vongole  1, 2, 3, 5, 6, 7, 9, 10, 14	15.95		
Shell on clams, garlic, chillies, fresh herbs, white wine, fish stock, cherry tomatoes and zucchini			
Butternut Squash Risotto 1, 2, 4	13.80		
Carnaroli rice, maple glazed roasted butternut squash, sage butter, grana cheese			

Replace pasta

Gluten free 1.50 | Fresh garganelle or tagliatelle 3.00

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Fresh Pasta and Oven Baked

Garganelle pollo 1, 2, 4, 5, 7, 10, 11, 14 14.80

Confit chicken thighs, garlic, porcini, sweet peppers, chestnut mushrooms, baby spinach, beef jus, cream, crushed walnuts, grana, fresh herbs

16.50

Tagliatelle gamberi 1, 2, 3, 4, 5, 6, 7, 10, 14

Chopped king prawns, leeks, zucchini, baby tomatoes, white wine, prawn bisque, cream, fresh herbs

12.50

Goats' cheese ravioli 4, 5, 7, 10, 14

Cherry tomatoes, tomato fondue, fresh basil, garlic, extra virgin olive oil

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, 2, 3, 4, 5, 6, 7, 10, 14 14.95

Fresh and smoked salmon, flamed vodka, fresh dill and tomato cream

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

Lamb 2, 4, 5, 7, 13 16.50

Homemade koftas, Moroccan couscous, chickpeas, zucchini, fresh mint, garlic and dill yoghurt

Grilled chicken breast 1, 2, 4, 6, 7, 10 18.50

Pan-tossed mushrooms and leeks, creamy mushroom sauce

Meat Combo 1, 2, 4, 5, 7 34.50

Marinated yoghurt and mint chicken souvlaki with pulled slow-cooked brisket, tzatziki sauce, toum sauce, rose harissa, served with fries, house salad, and warm pita bread

Beef rib eye 4 29.95

Grain-fed rib eye, sautéed mushroom, grilled tomato and charred roscoff onions

Beef tagliata 2, 4, 7 29.95

Beef bavette, fresh rucola, grana shavings, baby tomatoes, chimichurri dressing

Lamb Shank 1, 2, 4 27.95

Slow-cooked sous-vide lamb shank in a sundried tomato, garlic confit, kalamata olives and herbs sauce, served on a gruyère mash and puy lentils

BBQ Ribs 2, 6, 7, 10, 14 28.50

Pork back ribs, cooked in our house hickory smoked barbecue sauce, served with house slaw and fries

Maltese rabbit 1, 2 18.50

Garlic, onions, spices, carrots, red wine, tomato sauce, peas

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

Ingredients

- 1 Whole Rabbit
- 1 Large Onion, chopped
- 4 Garlic Cloves, chopped
- 300gr Tomato Sauce
- 80gr Tomato Paste
- 3 Carrots, peeled & diced
- 120gr Fresh Peas
- 4 Bay Leaves
- 60gr Fresh Thyme, chopped
- Rabbit spice
- Salt & Pepper
- 400ml Red Wine
- 50ml Olive Oil
- 80ml Vinegar

Cooking Method

- Marinate rabbit overnight in red wine, vinegar, garlic and bay leaves
- Heat Oil in Large Casserole
- Season rabbit and cook until slightly brown
- Add onions, carrots, tomato paste & fresh thyme
- Cook for 5 minutes
- Add tomato sauce & half of the rabbit marination
- Bring to boil on high temperature
- Add the rest of the rabbit marination & kidneys, liver & peas
- Reduced heat and simmer until sauce is thickened

Serve and enjoy!

Replace pasta

Gluten free 1.50 | Fresh garganelle or tagliatelle 3.00

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Vegetarian Vegan Spicy

Local Fish



Pan-Seared Salmon 1, 2, 4, 6, 7, 9	22.95
Skin on salmon fillet, asparagus, barley risotto, shellfish, and vegetable cream	
Swordfish 2, 6	21.50
Grilled steak, tomato, caper salsa, fresh rucola	
Baked seabass fillets 2, 6	25.50
Cherry tomatoes, black olives, fresh mint, garlic, lemon	
Baked Whole Seabass 1, 2, 6	25.50
Baked whole seabass with proverbial vegetables, served with charred preserved lemon and parsley, black olives, caper and lemon butter	
Mixed fish tower (serves 2) 1, 2, 3, 5, 6, 7, 9, 10	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 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, 2, 4, 5, 7, 10, 14	14.50
Slightly spiced avocado and corn patty, non-dairy bun, fig chutney, fresh tomatoes, rucola, pickled gherkins, cabbage and celeriac slaw, fries. Served with caramelized onions and barbecue sauce.	
House 1, 2, 4, 5, 7, 10	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, 2, 4, 5, 6, 7, 10, 14	13.95
Grilled chicken breast, crispy bacon, smoked cheddar, caramelized onions, fancy lettuce, fresh tomatoes, pickled gherkins, barbecue sauce, soft brioche bun	
Crispy chicken 1, 2, 4, 5, 7, 10	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 Sulphur Dioxide	10 Mustard
3 Crustaceans	11 Nuts
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5 Eggs	13 Sesame
6 Fish	14 Soya
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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 2, 4, 7, 10, 14

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

Maltese 1, 2, 4, 7

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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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, 2, 3, 7, 9 14.50

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

10.50 Truppi 2, 4, 6, 7, 11 14.50

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

12.25 Gorgonzola dolce 4, 7, 11 12.50

Mozzarella, mushrooms, gorgonzola, honey, cracked roasted walnuts

11.50 Mezza Luna 2, 4, 7 14.95

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

11.50 Meat lovers 2, 4, 7, 10, 14 15.50

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

11.75 Piccante 2, 4, 7 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, Italy	22.15
Soave Classico, Bolla, Veneto, Italy	26.40
Alasia Gavi, Piemonte, 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, Italy	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
Moscato d'asti, Italy	22.60

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, Italy	6.50
Agriverde, Montepulciano D'Abruzzo DOC, Piane di Maggio, Italy	7.50

Rose

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

Prosecco Borgo del Col Alto, Italy	7.00
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Drinks

Liquors & Spirits

Aperitifs (40ml per serving)

Martini, 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, Absolut

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)

Gordon's, Gordon's Pink, Beefeater, Greenall's Old Lady's

Hendrick's, Bombay Sapphire, Gin Mare, Malfy

Originale, Malfy Rosa, Malfy Lemon, Malfy Arancia

Cold Beverages

SMALL

LARGE

Soft drinks

2.20

3.95

Pepsi, Diet Pepsi, 7up, Diet 7up, Kinnie, Diet Kinnie, Mirinda

Mixers

2.20

3.95

Bitter Lemon, Tonic Water, Soda Water, Ginger Ale

Juices

2.20

3.95

Orange, Pineapple, Apple, Cranberry

Ice-Tea peach/lemon

2.20

3.95

SMALL
BOTTLE

LARGE
BOTTLE

Foreign still water

2.20

3.95

Foreign sparkling water

2.20

3.95

Local Beer

PINT

REGULAR

4.50

2.50

Cisk draught beer

3.00

Cisk Excel, Cisk Chill (25cl)

3.00

Hopleaf (25cl)

3.95

Blue Label (33cl)

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

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

Milkshakes

Please check our sweet pantry ice cream counter for flavours available

Smoothies

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

Alcoholic Cocktails

Negroni Gin, Campari & Martini Rosso	6.75
Bellini Peach Juice & Prosecco	6.75
Tequila sunrise Tequila, Orange Juice & Grenadine	6.75
Luzzu's gin & tonic Infused Pink Gin & Tonic	7.00
Maltese spritz Bajtra Liqueur, Prosecco, Soda Water & Lime.	7.00
Aperol spritz Aperol, Prosecco, Soda Water	6.75
Piña colada Rum, Coconut Syrup, Pineapple Juice & Cream	6.75
Long island iced tea Gin, Vodka, Triple sec, Rum, Tequila, Lemon Juice, Sugar Syrup & Cola	7.00

Non-Alcoholic Cocktails

Fruit cocktail Orange juice, apple juice, cranberry juice and grenadine	4.75
Virgin colada Pineapple juice, coconut syrup & cream	4.95



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!

