DEGGIE'S BISTRO

SPARKLING

FROM AROUND THE WORLD

Moscato D'Asti DOCG 'Fiore di Autunno', Honey, ripe grapes, and subtle ginger.	24	
Prosecco DOC Extra Dry, San Martino Slightly off-dry; offers the best balance of fruit and acidity.	25	6
Bellini, Cipriani (White peach / Prosecco) White peach and prosecco mixed together.	26	

WHITE WINE

LOCAL

Eno Margherita, Vermentino - Chardonnay (Gozo DOK) Dry, Bouquet combining notes of rosemary and mandarin orange.	24	6

ITALY

Gavi del comune di Gavi DOCG, Aresca - Piemonte The perfect equilibrium. Typical fresh and dry taste.	28	
Pinot Grigio delle Venezie IGT, Giusti - Veneto Pear, banana, dry, light-bodied, and highly acidic.	26	
Pecorino IGT, Tombacco - Abruzzo Crisp, refreshing. Dry, full body with vibrant acidity.	25	
Falanghina IGP, Giovanni Molettieri - Campania Dry, crisp with lively, refreshing acidity and a medium body.	26	
Greco di Tufo DOCG, Pietra dell'Orlo, Giovanni Molettieri - Campania Dry, refreshing and balanced with good minerality.	28	
Grillo DOC VivaBio Organic - Sicily Crisp, dry, and medium-bodied. Bright and refreshing acidity	22	6
Vermentino IGT, Uggiano - Toscana Citrus, green apple, white peach, dry-to-medium.	28	

FRANCE

Chablis AOC, Lamblin & Fils - Burgundy Bone-dry and highly acidic. Citrus (lemon, grapefruit).	52	
Sancerre AOC 'Cotes Blanches' - Loire Green apple, racy acidity, restrained, and elegant.	52	
Chateau Lamothe (Sauvignon Blanc/Semillon), Bordeaux Dry, zesty citrus, cleansing acidity, delicate and fruit-forward.	26	

NEW WORLD

Montes, Sauvignon Blanc Limited Selection Leyda Valley, Chile Dry, Perfect balance, crisp and crunchy, rounded, smooth.	26	6
Oyster Bay, Sauvignon Blanc Marlborough, New Zealand Aromatic, zesty, crisp acidity. Dry, refreshing, and clean finish.	32	

RED WINE

LOCAL

Eno Katerina. Syrah - Sangiovese (Gozo DOK) Well balanced and smooth, velvety tannins and long finish.	24	6

ITALY

Barbera D'Asti DOCG, Aresca - Piemonte Crisp acidity, low tannins, and lush, juicy red fruit flavor	28	
Chianti Classico RS DOCG, Badia - Tuscany Dry, medium-bodied, bright, tart red fruit and earthy finish.	35	
Montepulciano D'Abruzzo DOC Agriverde - Abruzzo Dry, medium bodied. Velvety, mouth-watering acidity.	25	
Primitivo di Manduria DOC, Tombacco - Puglia Dry and Soft, velvety. tannins smooth, enveloping warmth.	28	
Nero d'Avola DOC VivaBio Organic - Sicily Full-bodied, rich, dark fruit flavors, high acidity, and velvety tannins.	22	6

FRANCE

Ch. Lamothe, Merlot-Cabernet Franc - Bordeaux Medium to Full Bodied. Smooth, aromatic spice, bright acidity.	28	
Pinot Noir VDF, Antonin Rodet - Burgundy Light to medium. Elegance, silky tannins, and high acidity.	25	
Chateauneuf du Pape AOC Bonus Passus, Bonpas - Rhone Full-bodied, dark berry fruits, savory herbs, and baking spices.	75	

SPAIN

Rioja DOC Tinto Crianza, Raiza - Rioja Aged for two years, fresh, fruit flavors, soft, warming spice from the oak.	32	

NEW WORLD

Kaiken Malbec 'Estate Reserva', Mendoza, Argentina Intense fruitiness, velvety, balanced, oak, lush dark fruit flavors.	28	

ROSE WINE

LOCAL

Eno Suzanna, Sangiovese - Syrah (Gozo IGT) Malta Red fruit of Sangiovese with the bold, spicy, and robust character of Syrah.	24	6

FOREIGN

Rose d'Anjou AOC Les Tournesols - Loire, France Round and mellow with a liveliness that compensates for the sweet sensation.	22	
Rose IGP Mediterranee, Mediteo - Provance, France Medium-bodied, juicy with mouth-filling of watermelon and fresh cherry.	24	

BEVERAGE

Espresso	1.5	Café Mocha	3.5	Large Still Water 75 cl	4	Tonic Water	2.5
Espresso Lungo	1.5	Flat White	3.5	Small Still Water 35 cl	2.2	Soda Water	2.5
Double Espresso	2	Hot Chocolate	2.8	Large Sparkling Water 75 cl	4	Bitter Lemon	2.5
Espresso Macchiato	1.5	Matcha Latte	3.5	Small Sparkling Water 35 cl	2.2	Ginger Ale	2.5
Americano	2	Iced Coffee	4	Soft Drinks 25 cl	2.7	Craft Local Beers	3
Instant Coffee	1.8	English Breakfast Tea	2	Fruit Juices 33 cl	2.7	Foreign Beers	3.5
Cappuccino	2.3	Selection of Herbal Tea	2.3	Iced Tea 33 cl	2.5	Spirits	3
Cappucione	3.5	Fresh Orange Juices	3	Fresh Lemonade	4	Single Malts	4
Latte Macchiato	2.5	Homemade Milkshake	5.5	Energy Drinks	4	Liqueurs	3

DEGGIE'S
BISTRO

STARTERS

FRESH BLACK MUSSELS 15
Onion, Garlic, Cherry Tomatoes, Fresh Herbs and White Wine.

ANGUS BEEF CARPACCIO 15
Thinly Sliced Angus Beef, Parmesan, Lemon Dijon Vinaigrette.

BRUSCHETTA (5pcs) (V) 4
Chopped Fresh Tomatoes, Fresh Basil Leaves, Onions Extra Virgin Olive Oil.

CRISPY HALLOUMIFRIES (V) 12
Paprika Honey Aioli, Pomegranate Seeds, With Sesame.

SOUP OF THE DAY 8
Subject to Availability Ask for Our Specialty of The Day

CALAMARI FRITTI 15
Crispy Calamari Served with Homemade,Tartar Sauce.

PRAWN ARANCINI 16
Herbs, Butter, Aged Parmesan Cheese with Calabrese Aioli.

SALAD

BURATTA CAPRESE SALAD 14
Slice Tomato, Crispy Rocket, Pesto, Vinaigrette, Croute.

CHICKEN CAESER 15
Romain Lettuce, Grilled Chicken Breast, Parmesan Shavings, Croutons & House Caesar Dressing.

HONEY GLAZED SALMON 17
Pan Seared Fresh Salmon, Mixed Leaves, Cucumber, Cherry Tomatoes, Kalamata Olive and Honey Lemon Dressing.

WARM LEMONGRASS CHICKEN & AVACODO SALAD 16
Fresh Avocado, Grilled Chicken, Mix Leaves, Cherry Tomatoes, Chili Lemongrass and Coriander Dressing.

POKE BOWL

TERIYAKI CHICKEN 17
Fried Chicken, Radishes, Sesame Seeds, Broad Beans, Marinated Wakame, Spring Onions, Carrots, Cucumber, Cherry Tomatoes Served with Japanese Marinated Sushi Rice.

CRISPY SALMON 17
Crispy Salmon, Radishes,Sesame Seeds, Broad Beans, Marinated Wakame, SpringOnions, Carrots, Cucumber, Cherry Tomatoes, Sweet Chili Sauce Served with Japanese Marinated Sushi Rice.

GRILLED HALOUMI(V) 15
Grilled Haloumi, Onion,Broad Beans, Radishes, Carrot, Marinated Wakame, Avocado, Cucumber, Cherry Tomatoes, Sesame Seeds, Citrus Dressing, And Japanese Marinated Sushi Rice.

BURGERS

CLASSIC BEEF BURGER 14
Grilled Beef Patty, Lettuce, Gherkins, Pepper Aioli.

HOUSE SPECIAL 17
Grilled Beef Petty, Lettuce, Melted Double Lester Cheese, Honey Glazed Crispy Bacon, Pickle Onion, Truffle Mayo.

BUTTER MILK CRISPY CHICKEN 16
Crispy Fried Chicken, Red Lester Cheese, Lemon Pepper, Crispy Streaky Bacon, Lettuce, Sriracha Mayo.

CHICKEN THIGH 15
Yogurt Marinated Chicken, Coleslaw, Sweet Chili Mayo.

VEGAN BURGER 15
Vegan Burger Patty, Lettuce, Tomato, Pickle Onion, Pepper Aioli.

PASTA AND RISOTTO

LINGUINI AI POMODORO (V) 14
Classic Tomato Sauce, Basil, Extra Virgin Olive Oil.

LINGUINE AI FRUTTI DI MARE 19
Vongole, Mussels, Prawns, Calamari, Prawn Bisque, Fresh Herbs, White Wine, Cherry Tomato.

SPAGHETTI CARBONARA 17
Guanciale, Pecorino, Egg Yolk, Black Pepper.

LOBSTER RAVIOLI 19
Cherry Tomato, Onion, Garlic, Prawn Bisque, Cream, Parsley.

MALTESE STYLE SPAGHETTI RABBIT 16
Rabbit, Peas, Red Wine and Thyme Tomato Sauce.

GARGANELLI BEEF &MUSHROOM 18
Beef Strips, Garlic, Beef Jus, Mushroom Cream.

PERSIAN SAFFRON RISOTTO (V) 16
Creamy Risotto, Saffron Butter, Parmesan Cheese.
Add on Burrata – 3

SEAFOOD RISOTTO 20
Vongole, Mussels, Prawns, Calamari, Prawn Bisque, Fresh Herbs, White Wine, Cherry Tomato.

MAINS AND GRILLS

BEEF TAGLIATA 28
300 Grams of Grain Fed Flap Meat, Rocket Leaves, Cherry Tomatoes and Parmesan Shavings.

300G PRIME CUT RIB-EYE OF BEEF 32
Grilled Grain Fed Beef, Vine Tomatoes
(All Flame Grilled Served with Your Choice Of Truffle Mushroom Sauce Or Trio Peppercorn Sauce Or Red Wine Jus.)

CHICKEN BREAST 20
Pan-Seared Chicken Breast, Sautéed Vegetables, Carrot Pure, Drizzle of Red Wine Jus.

ASIAN SIGNATURE 19
Thai Spiced Chicken, Coconut, Gravy with Rice.

PORK RIBS 27
Slow Cooked Pork Ribs, BBQ Sauce, Sesame Seeds.

MALTESE TRADITIONAL RABBIT 22
Braised Rabbit, Gravy, Peas, Spring Onion, Red Wine.

FRESH SALMON 23
Pan-Seared Fresh Salmon, Wilted spinach, Buttery Prawn Bisque.

SEABASS FILLET 21
Pan Seared Fillet, Caponata, Vine Tomato.

PIZZA

MARGHERITA (V) 11
Tomato Sauce, Mozzarella, Fresh Basil.

FOCACCIA 13
Fresh Burrata, Cherry Tomato, Crispy Rucola, Kalamata Olive, Parmesan Shaving, Extra Virgin Olive Oil.

PIZZA PARMA 15
Tomato Sauce, Buffalo Mozzarella, Parma Ham, Cherry Tomato, Rucola & Parmesan Shavings.

CAPRICCIOSA 15
Tomato Sauce, Fior Di Latte, Smoked Ham, Boiled Eggs, Mushrooms, Kalamata Olives & Oregano.

LA VEGANA (VG) 14
Pizza with No Cheese, Tomato Sauce, Kalamata Olives, Sliced Onions, Caponata, Mushrooms, Olive Oil & Oregano.

DIAVOLA 15
Salami Picante, Tomato Sauce, Fior Di Latte, Fresh Chili & Oregano.

MALTESE PIZZA 15
Tomato Sauce, Fior Di Latte, Maltese Sausage, Peppered Cheese, Broad Beans, Sundried Tomatoes, Sliced Onions, Black Olives, Extra Virgin Olive Oil.

PIZZA BIANCA

BELLA FRESCA (V) 14
Fresh Tomato, Fior Di Latte, Basil, Fresh Burrata, Olive Oil.

BBQ CHICKEN 15
Fior Di Latte, Chicken, Roasted Sweet Pepper, Chili, BBQ Sauce.

TARTUFATA 15
Fior Di Latte, Salami Tartufo, Truffle Paste, Rucola, Olive Oil.

GUANCIALE 16
Mozzarella Fior Di Latte, Pesto, Guanciale, Parmesan Shaving.

MEZZALUNA 15
Closed Pizza, Mozzarella, Salami, Grana Padano & Hard-Boiled Eggs, Served with Parma Ham Slivers & Crispy Rucola.

KIDS CORNER

KIDS HAMBURGER 11
Plain Beef Patty.

PASATA 9
Choice Of Tomato Sauce or Cream Sauce.

MAC AND CHEESE 9
Ham, Loaded Cheese, Fusilli.

ALL MAIN COURSE ARE SERVED WITH FRENCH FRIES OR BAKED POTATOES

SAUCE

TRAFFUE MUSHROOM SAUCE	3.5
TRIO PEPPERCORN SAUCE	3.5
HOMEMADE RED WINE JUS	3.5

SIDES

FRIES	3.5
SWEET POTATO FRIES	4.5
ROAST POTATOES	3.5
DAILY VEGETABLES	4.5
HOUSE GREEN SALAD	4.5

KINDLY NOTE THAT OUR KITCHEN HANDLES ALLERGENS.
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY ALLERGENS, SPECIFIC FOOD REQUIREMENTS OR INTOLERANCES BEFORE PLACING YOUR ORDER