

BRIJU

MALTESE & MEDITERRANEAN RESTAURANT BY RAFEL SAMMUT

We pride in sourcing all our ingredients locally and supporting local farmers, many of whom have now been forgotten and are struggling to survive in such a competitive world. While enjoying your meal, remember you are supporting Malta's present and future.

Meze Lunch (to share)

All starters served with warm Maltese bread

- Chicken Liver Parfait – crispy bacon, red onion marmalade, toasted sourdough bread
 - Kapunata – aubergine, tomato, olive, caper, basil
 - Seabass Ceviche – tomato, onion, harissa, lemon, coriander
 - Tuna Carpaccio – soft herbs, citrus, pomegranate
 - House Sausage Tagliata – Salsa verde
 - Chicken Thighs – harissa, honey, rosemary

Snacks

- Dips – Hummus, Tzatziki
- Hobz Biz-zejt – traditional dish, sourdough bread, smashed tomato, mint, caper, vinegar
 - Octopus Arancini – homemade basil mayo