

Antipasti & Starters

Trio Of Dips

Black olive Tapenade, Artichokes paste and Hummus served with Galletti & Warm Olive oil Crostini
€3.95

Soup of the Day (Soppa tal-Ġurnata)

€5.50

Fritto Misto (Hut Moqli)

Lightly Floured Fresh Calamari, Local King Prawn, Seasonal fish and White Bait (Makku). Served with our rustic Tartar Sauce.
€8.95

King Scallops (Arzell)

King Scallops with Lemongrass, Garlic, coconut cream, Lobster Bisque and Vine Tomato Concassé. Topped with a Herb & Lemon Crust Than Baked. Served in their own Shells
€10.50

Steamed Black Mussels (Maskli suwed bit-tewm)

Steamed Open Fresh Black Mussels, With Pickled Ginger, Garlic, Lime and Coconut Curry Broth. Served with Rustic Crostini
€9.50

Beef Carpaccio (Flieli Taç-Ċanga Mmarinat)

Prime Aberdeen Angus Beef Fillet Thinly Sliced & Marinated in Dijon Mustard, Baby Rocket Leaves, Crushed Roasted Pistachios, Tuscan Extra Virgin Olive Oil. Slivers of Aged Parmesan Cheese.
€8.95

Ninu's Shellfish Soup

Fresh Black Mussels, Vongole, Prawns, Calamari, Onions, Garlic, Tomato Concassé Chef's Bisque and Local Soft Herbs. Homemade Crostini.
€8.95

Fegatini Al Porto (Fwied tal-fenek u tat-tigieg)

Tender Local Chicken and Rabbit Livers, Pan- Fried With Onions, Fresh Sage, Garlic, Chili and Flambeed in Port. Served with Herb Crostini & Olive Oil.
€7.95

Funghi Fiorentina (Faqqieħ mimli bl-irkotta) ✓

Locally Grown Portobello Mushrooms Filled With Fresh Spinach, Sun dried Tomatoes and Ricotta. Topped With Provolone Cheese Baked.
€8.50

Buffalo Salad (Mozzarella friska)

Buffalo Mozzarella, Parma Ham, Fresh Melon, Mixed baby Leaves, Raspberry Balsamic Vinegar and Toasted Pine-nuts.
€8.95

Angus Beef & Veal Meatballs (Pulpetti tal-Vitella)

Tossed in tomato and fresh basil sauce. Served with warm bread
€7.50

Fresh Homemade Pasta

Tagliatelle Gambari (Għaġin bil-gambli)

Fresh Tagliatelle Pasta, Pan- Fried zucchini, Garlic, White wine, Chef's Bisque and Local King Prawns.
€12.50

Tagliolini Neri (Għaġin bil-linka sewda tal-klamar)

Homemade Black Ink Flavored Fresh Tagliolini Pasta, Pan - Fried Calamari, Vongole, King Prawn, Vine Tomatoes. Soft Garden Herbs and Langoustine Veloute.
€12.95

Wild Boar Ravioli (Ravjul bil-ħanzir salvaġġ)

Cooked Gently With Porcini Mushrooms, Onions, Garlic, Wild Thyme, White wine, Basil Tomato Sauce, Parmigiano Cheese Shavings.
€12.50

Garganelli Beef Angus (Għaġin biç-ċanga, bejken u krema)

Fresh Garganelli Pasta With Smoked Pancetta, Strips of Angus Beef Fillet and Creamy Mascarpone. Topped With Ricotta Salata.
€11.50

Garganelli Chicken & Mushrooms (Għaġin, tigiegħ, faqqieħ u krema)

Fresh Garganelli Pasta With Strips of Grilled Chicken Breast, Mushrooms, Onions, Garlic Cream and Parmigiano Cheese Shavings.
€10.50

Spaghetti Rabbit (Biz-Zalza tal-Fenek)

Spaghetti With Chef's Rabbit Sauce.
€9.50

Risotto Al Tartufo (Ross Bil-Qlub tal-Qaqoç u Tartufu iswed) ✓

Carnaroli Rice Cooked Gently. With Fresh Zucchini, Artichokes Hearts & Creamy Black Truffle. Topped With Parmigiano Cheese Shavings.
€11.95

Risotto Langoustines (Ross bl-Iskampj)

Carnaroli Rice cooked gently. With Fresh Langoustines in our Lobster bisque and a touch of cream.
€14.50

Black Tortellacci (Għaġin iswed mimli bis-Salamun u rikotta)

Giant Fresh Black Pasta filled with Smoked Salmon and Ricotta Cheese. Bay Prawns and Lobster Bisque.
€12.95



FOR GLUTEN FREE PASTA KINDLY ASK YOUR SERVER

Secondi - Mains

Angus Beef Fillet (Flatt taç-Ċanga)

Grilled Black Angus Beef Fillet
€24.95

Angus Ribeye (Għajn taç-Ċanga)

Grilled Black Angus Beef Ribeye
€22.50

Aberdeen Angus Beef Flap (Tagliata)

Pan-fried Aberdeen Black Angus Beef Flap with Black Truffle oil, Parmigiano shavings & rocket leaves.
€21.95

Lamb Shank (Xikel tal-Haruf)

Braised Lamb Shank Slowly Cooked in Red Wine, Garlic & Garden Herbs, On a Bed of Creamy Black Truffle Mash Potatoes.
€22.95

Chicken Tender (Sider tat-tigiegħ bil-kari)

Local Chicken Breast Fillets, Mild Curry, Sweet Chili, Fresh Coriander, Coconut Cream and Roasted Cashew nuts.
€14.95

Chicken Mascarpone (Sider tat-tigiegħ bil-faqqieħ u Mascarpone)

Grilled Breast of Local Chicken with Fresh Spinach, Mushrooms, White wine & Mascarpone Cheese Sauce.
€14.95

Pork Ribs (Xtilliera kustilji tal-majjal BBQ)

Half Rack **€8.50**
Full Rack **€15.75**

Pork Belly Ribs Marinated In Our Own BBQ Special Recipe Sauce. Baked slowly until tender.

Rabbit Chef's Way (Fenek imtektek)

Local Maltese Rabbit Done Chef's Way.
€14.95

Salmon & Lobster (Salamun biz-zalza tal-awwista)

Scottish Salmon Fillet Flambeed in Brandy, with Bay Prawns, Tomato cream & Lobster Veloute.
€20.95

Fresh fish of the day €4.75 per/100grms. For specials or soup kindly ask your server

ALL MAIN COURSES ARE SERVED WITH FRESH VEGETABLES & POTATOES

Suggested Sauces

Pepper Sauce
Creamy Mushrooms
Garlic Beef Jus'
€2.50

Contorni - Sides

Fries (Patata moqlija) **€ 2.50**
Potatoes (Patata mixwija) **€ 2.50**
Grilled Vegetables (Haxix mixwi) **€ 2.95**
Mixed Leaves Salad (Insalata) **€ 3.95**

House Salad

Mixed Leaves with Herb Grilled Chicken Breast, Hard boiled egg, Local Smoked Bacon, Oven Baked Garlic Croutons, Toasted pine nuts and aged Parmigiano Cheese. Tossed with our Honey and Grain Mustard Dressing
€11.50

Burgers

The Classic

Grilled Aberdeen Angus Beef Burgers With Lettuce, raw onion, Tomatoes and Chef's Dressing. Served on a Bun With Our House Coleslaw and Fries.
€9.95

The Banquet

Grilled Aberdeen Angus Beef Burger With Fried Onions, Bacon, Provolone, Mature Cheddar Cheese, Fresh Tomatoes and Mixed Leaves. Served on a Bun With Our House Coleslaw & Fries.
€10.95

Chicken Feast

Chicken Breast Fillet coated in our Special Crust, With Onion Rings, Mixed Leaves and Fresh Tomatoes. Served On a Bun With Our House Coleslaw and Fries.
€9.95

Kids Corner

Chicken Nuggets and Fries **€7.00**
Fresh Garganelli Pasta With Cream and Cheese **€7.00**
Spaghetti Tomato and Basil Sauce **€7.00**



KINDLY NOTE

Advice your server about any food intolerances or allergies
Our food products may contain traces of nuts

Only the finest Ingredients go into a dish at Taninu Bistro.



FOR PRIVATE FUNCTIONS, PARTIES OR ANY INFORMATION PLEASE CONTACT US ON

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