

Aaron's

- kitchen -

EST 2011

Passion For Food

A Truly Maltese Family Hospitality Experience

Maltese - Mediterranean Fusion Cuisine
In The Heart of The Capital

All our dishes are freshly cooked to order with special attention given to detail and to the combination of flavours which gives our dishes an authentic touch. Your patience is kindly sought should there be a short delay to prepare your food which will be due to the fresh preparation of your dishes.

I trust that you will enjoy this culinary experience.

Thank you for choosing Aaron's Kitchen

Start your dining experience with one of our Aperitivo Cocktails

Cocktails



Aperol Spritz € 7.50

Aperol / Prosecco / Soda / Orange

Kinnie Spritz € 7.50

Farruba Liquor / Prosecco / Kinnie / Orange

Limoncello Spritz € 7.50

Limoncello / Vodka / Prosecco / Mint

Tennessee Mule € 7.50

Jack Daniels / Ginger Beer / Lime Juice

Negroni Sbagliato € 8.50

Campari / Cocchi Vermouth Storico di Torino / Prosecco / Orange

Bramble € 7.50

Bombay Bramble / Berries / Indian Tonic Water

Martini Vibrante (Non Alcoholic) € 5.50

Martini Vibrante / Tonic water / Orange

Gin Selection



Gin Mare	€ 5.00	Bombay Sapphire	€ 3.50
Monkey 47	€ 6.50	Malfy Lemon	€ 5.50
Tanqueray 10 Premium	€ 5.00	Malfy Pink	€ 5.50
Hendricks	€ 4.50	Malfy Orange	€ 5.50

Pair your gin with one of our premium mixers € 3.00

Fever Tree Ginger Beer

Fever Tree Mediterranean Tonic

Fever Tree Indian Tonic

Fever Tree Elder Flower Tonic

Kindly inform your host should you require any dietary requirements or any food allergens

Antipasti



Mussels

St. € 13.50 Sharing St. € 18.50

Olive Oil / Garlic / Cherry Tomatoes / Soft Herbs / Prosecco

Fritto Misto

St. € 15.50 Sharing St. € 21.50

Deep fried Calamari / Prawns / Octopus / Saffron Aioli / Vegetables

Breaded Ġbejna € 14.50

Filo Pastry / Caponata / Pesto

Sausage & Mushrooms € 13.50

Smoked Maltese Sausage / Polenta Cake / Mushrooms

Sharing Platters



The Local € 25.00

Sausage Meat Patties / Liver & Bacon / Corned Beef Cakes / Deep fried ravioli
Ġbejna / Olives / Pickled Onions / Caponata / Toasted 'Ftira bit-Tadam'

Delizie di Mare € 30.00

Mussels / Calamari / Prawns / Octopus / Fish Goujons

Salad



Nature € 13.50

Fancy Leaves / Tomatoes / Cucumber / Avocado

Walnuts / Pumpkin Seeds / House Dressing

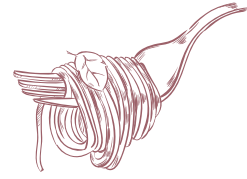
Add To Your Salad

Breaded Ġbejna & Melon € 4.50 Buttermilk Fried Chicken Chunks € 5.50

Bacon Wrapped Prawns € 8.00 Tofu & Pesto € 4.50

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Pasta & Grains



Risotto Aglio Olio Peperoncino St. € 13.50 Mc. € 16.50
Acquarello Riso / Garlic / E.V.O. / Chilli / Tomato Salsa / Crispy Mozzarella

Potato Gnocchi St. € 13.50 Mc. € 16.50
Pumpkin Puree / Maltese Sausage / Pistachios / Ġbejna

Tagliatelle Frutti di Mare St. € 15.50 Mc. € 20.50
Calamari / Shellfish / Prawns / Cherry Tomatoes / White Wine / Soft Herbs

Panciotti 5 pcs € 16.50 7 pcs € 23.00
Scallop & Prawn Ravioli / Cherry Tomatoes / Prawn Tails / Bisque

Mains



Duck Breast € 24.00
Gozo Honey / Carob Liquor / Oranges / Figs / Almonds

Suckling Pig € 25.50
Slow Roast / Apple Chutney / Garlic Mash / Caramelized Shallots

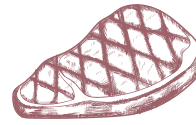
Sea Bass Fillets € 24.50
Garlic Butter / Capers / Rosemary / Cherry Tomatoes / Oranges

Octopus & Squid € 25.00
Grilled Octopus / Sauté Calamari / Cherry Tomatoes / Olives

King Prawns € 26.50
Argentinean Prawns / Garlic / White Wine / Prawn Bisque / Risotto

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Grills



Beef Rib Eye (350g) € 28.00

Grain Fed / Porcini butter / Rucola / Grana

Tagliata (300g) € 25.00

Mushrooms / Rucola / Grana

Beef Fillet (300g) € 30.50

Garlic Mash / Mushrooms / Jus

Aaron's Kitchen Beef Fillet Special € 38.00

Wrapped in Parma Ham / King Prawns / Brandy / Bisque

Veal Chop € 28.00

Pistachio Pesto / Parmesan Crust / Creamed Mushrooms

Iberico Pork € 24.00

Garlic Mash / Pan Juices

Extra Sides & Sauces

Port wine Sauce € 3.50

Mushrooms Sauce € 3.50

Pepper Sauce € 3.50

Roast Potatoes € 3.50

Side Salad € 3.50

Fries € 3.50

Sweet Potato Fries € 4.00

Seasonal Vegetables € 3.50

Mash Potatoes € 3.50

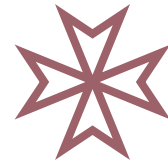
Sauteed Mushrooms € 5.00

All our mains are served with side of roast potatoes & seasonal vegetables

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Maltese Speciality Menu

Starters



'Aljotta' € 11.50

The local fishermen's soup

Qarnita bit-tewm / Octopus in Garlic

St € 14.50 Mc € 25.00

E.V.O. / Olives / Capers / Soft Herbs / White Wine / Hazelnuts

Froga tat-Tarja / Noodle Omelette

3 pcs € 11.50 5pcs € 16.50

Ricotta / Garlic / Parsley / Crushed Sundried Tomatoes

Pulpetti tal-Fenek / Rabbit patties

3 pcs € 11.50 5 pcs € 16.50

Caramelized onions / Hop Leaf Pale Ale / Marrow Fat Peas

Ravjul tal-Ġbejniet / Ġbejna Ravioli

5pcs € 9.50 8pcs € 13.50

Artisanal Ġbejna Ravioli from Gozo / Garlic / Tomato-Basil-Sauce

Mains

Stuffat tal-Fenek / Rabbit Stew € 21.00

Mum's Own Rabbit Stew recipe / Root Vegetables / Red Wine / Tomatoes

Her Own Secret Spice Mix

Bragjoli tal-Vitella / Veal Olives € 21.00

Slow Cooked / Minced Meats / Red Wine Sauce

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