

The image shows the interior of a restaurant with a rustic, warm atmosphere. The walls are made of light-colored stone or plaster, and there is a large, ornate fireplace in the background. A sign in the upper right corner reads "TAKRIS RESTAURANT AND MALTESE BISTRO". The sign has a blue background with a white border and the name "TAKRIS" in large, stylized, yellow letters with red outlines. Below it, "RESTAURANT AND MALTESE BISTRO" is written in white, bold, sans-serif capital letters. The restaurant is filled with people sitting at tables, and the lighting is warm and ambient. A single light fixture hangs from the ceiling. The overall scene is lively and inviting.

**TAKRIS**  
**RESTAURANT**  
**AND**  
**MALTESE**  
**BISTRO**

[www.takrisrestaurant.com](http://www.takrisrestaurant.com)

## Starters

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| <b>Balbuljata tal-Bulubif</b><br><i>Balbuljata is a traditional Maltese plate, made with scrambled eggs, corned beef, ripe tomatoes, garlic, parsley, salt &amp; pepper</i>   | € 8.50 |
| <b>Bebbux</b><br><i>Local snails braised in red wine, beer, celery, carrots, onions, garlic, finished in a lightly spicy tomato sauce</i>   | € 8.75 |
| <b>Ghagin biz-Zalza tat-Tewma, Habaq u Rkotta</b><br><i>Short pasta served with a garlic and basil red sauce, finished off with a handful of fresh local ricotta</i>  | € 7.95 |
| <b>Maltese Platter</b><br><i>Served with Maltese sausages, pepper gbejna (local cheeslet), white gbejna, marinated broad beans in olive oil, garlic and parsley, local capers, olives, sun dried tomatoes, bigilla (bean dip), Ajoli (tuna and anchovy dip), local tomato paste, warm fiira (local bread) and galletti (water biscuits)</i> | € 8.95 |

## Salads

|   | Starters | Main   |
|---|----------|--------|
| <b>Chicken Salad</b><br><i>Grilled strips of marinated chicken on a salad, served with a peanut &amp; sesame flavoured dressing</i> | € 9.95   | €13.50 |
| <b>Seafood Salad</b><br><i>A mix of mussels, clams, prawns &amp; octopus served on a bed of salad leaves</i>                        | €10.75   | €14.50 |
| <b>Maltese Salad</b>  | € 9.50   | €12.75 |

## Pasta Dishes

|   | Starters | Main   |
|---|----------|--------|
| <b>Maltese Ravioli</b><br><i>Pasta filled with ricotta, parsley &amp; tomato sauce</i>                    | € 8.95   | €10.95 |
| <b>Pasta Rustica</b><br><i>Tomatoes, olive oil, garlic, parsley, basil &amp; diced soft cheese</i>        | € 8.75   | €10.50 |
| <b>Pasta Broccoli</b><br><i>Fresh broccoli, garlic, white wine, oregano &amp; cream</i>                   | € 9.25   | €10.95 |
| <b>Pasta Aubergine</b><br><i>Tomatoes, aubergine, wine &amp; a touch of cream</i>                         | € 8.95   | €10.95 |
| <b>Rabbit Sauce</b><br><i>Tomato sauce, red wine, onions, garlic, peas &amp; finely diced rabbit meat</i> | €9.25    | €10.95 |

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| <b>Selection of 3 Dips</b><br><i>Bigilla, arjoli, blue cheese, salsa &amp; garlic. Served with warm local bread &amp; galletti</i> | € 6.75 |
| <b>Tomato and 'Gbejna' (sheep's cheese) Salad</b>  | € 6.95 |
| <b>Mushrooms in Garlic</b>   | € 9.75 |
| <b>Home-made Fresh Soup</b>  | € 6.95 |
| <b>Maltese Fried 'Gbejna'</b><br><i>Coated sheep cheese with bread crumbs &amp; nuts</i>   | € 7.50 |
| <b>Octopus in Garlic</b><br><i>Octopus, garlic, fresh chopped tomatoes, hint of white wine, basil, mint and squeeze lemon</i>      | €12.50 |

|  | Starters | Main   |
|--|----------|--------|
| <b>Octopus Salad</b><br><i>Seasoned with garlic, olive oil, fresh chopped tomatoes &amp; basil</i> | €11.95   | €15.99 |
| <b>Parma Ham Salad</b><br><i>Served with slices of Parma Ham, grapes, shavings of Grana Padano</i> | € 9.75   | €12.95 |

|   | Starters | Main   |
|---|----------|--------|
| <b>Pasta Tuna and Peppers</b><br><i>Tomatoes, tuna, green peppers, olives, mint &amp; cream</i>   | € 8.95   | €10.95 |
| <b>Pasta Maltese</b><br><i>Tomato sauce, Maltese sausage, diced green peppers, sun dried tomatoes, hint of cream</i>                        | € 9.50   | €10.95 |
| <b>Seafood Spaghetti / Rice</b><br><i>Mussels, clams, octopus, prawns, white wine, garlic, lemon, chopped tomatoes &amp; basil.</i>         | €11.25   | €12.95 |
| <b>Spaghetti/Rice with Octopus En Blanc</b><br><i>Octopus, white wine, garlic, fish stock, mint, fresh diced tomatoes, basil and lemon.</i> | €12.75   | €14.95 |

## Main Courses

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| <b>Dad's Famous Bragioli</b><br><i>Traditional Maltese slices of beef stuffed with force meat and slowly cooked in red wine, herbs &amp; tomato sauce</i>                                       | €15.99 |
| <b>Laham tal-Brodu</b><br><i>Chunks of very tender beef cooked for 4hrs on a low heat in a broth of vegetables</i>  | €16.95 |
| <b>Haruf il-Forn</b><br><i>On the bone tender lamb chunks cooked in the oven with a mix of onions, garlic, fresh mint, lemon zest, fennel, hints of mustard, white wine, salt &amp; pepper.</i> | €19.75 |
| <b>Stuffat tal-Qarnit</b><br><i>Octopus stew cooked in beer, onions, potatoes, apples, rations, black olives, walnuts, garlic, fish stock, salt &amp; pepper</i>                                | €21.95 |
| <b>Majjal il-Forn</b><br><i>Tender braised pork in a mix of onions, garlic, mustard, sage, rosemary, honey, fennel &amp; potatoes served with its own jus</i>                                   | €15.99 |

## Beef

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| <b>Fresh Beef Rib-eye Steak</b>                                      | €23.95 |
| <b>Fresh Rump Steak</b>  | €20.95 |
| <b>Beef Tagliata</b><br><i>served with rocket and Grana shavings</i> | €21.95 |
| <b>Plain Beef Fillet</b>   | €24.99 |
| <b>Beef Fillet with Mushroom, Cognac &amp; Cream Sauce</b>           | €25.95 |

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| <b>Thick Home-made Beef Stew</b><br><i>Chunks of beef with vegetables &amp; Maltese Sausage</i>   | €15.99 |
| <b>Veal Escalopes</b><br><i>Two thin slices of veal, sandwiched with ham and cheese, served with a cream wine &amp; sage sauce</i>                              | €16.50 |
| <b>Stuffed Chicken Breast</b><br><i>Stuffed with spinach, pork sausage, cream cheese &amp; a hint of bacon. Served with a cream, wine &amp; rosemary sauce.</i> | €15.99 |
| <b>Rabbit</b><br><i>Shallow fried in garlic &amp; rosemary, simmered in a red wine gravy.</i>   | €16.50 |

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| <b>Beef Fillet with Pepper Corn Sauce</b>   | €25.99 |
| <b>Medallions of Beef Fillet ~ High Rise</b><br><i>Layers of Beef fillet, grilled aubergines, slices of tomatoes &amp; soft cheese, served with a balsamic gravy.</i> | €24.95 |
| <i>Extra Sauce €2.95</i>  |        |

## Fish

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| <b>Baked Sea Bream 'Awrat'</b>                                     | €17.95 |
| <b>Sea Bass 'Spnot'</b>  | €18.99 |
| <b>Fillet of Salmon</b><br><i>with an orange &amp; prawn sauce</i> | €18.99 |

*All main dishes are served with seasonal vegetables and traditional baked potatoes.*

## Desserts

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| <b>Helu Malti</b><br><i>Served with Imqaret (Traditional Maltese sweet made with pastry and a filling of dates). Helwa tat-tork (A sweet dense nutty fudge, made with tahini and almonds). Gelat Malti (Maltese Ice-cream made with evaporated milk, candied peel and nuts). Cannoli (cannolo stuffed with sweet ricotta, candied peel, chocolate chips and crushed nuts. Items could be changed.</i> | € 5.95 |
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| <b>Selection of Sweets</b> | € 4.25 |
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Kindly inform us, of any food allergies or dietary restrictions.

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