

DESSERT

LEMON TARTELLETTE.
Home made lemon tartellette served with italian meringue.
€ 3.70

CHOCOLATE TARTELLE.
Chocolat and red fruit confit tartellette.
€ 3.70

ICE CREAM YOGURT.
Home made with red fruit confit.
€ 3.70

CREME BRULEE.
€ 3.70

SPECIALS

BEEF BURGER.
Smoked cheese, bacon, salad and tomatoes, bearnaise sauce, Steakhouse fried.
€ 11.50

SALAD.
A salad with avocado, red fruit, goat ash cheese and bacon.
€ 3.70

CHEESE PLATTERS.
...
€ 20.00 or €19.50

FRUIT PLATTERS.
Fruit salad platter.
€8.50

**ORVIETO
MELINI**
FAMOUS SINCE
1705
IMPORTERS
P. CUTAJAR & CO.
VALETTA

LOCAL BEERS

	€2	€3
Cisk Lager	€2	€3
Cisk Excel	€2	€3
Cisk Chill Lemon	€2	€3
Cisk Chill Berry	€2	€3
Hopleaf Ale	€2	€3
Blue Label Ale	€2	€3
Shandy	€2	€3

FOREIGN BEER

Budweiser	€2
Corona	€3.50
Guinness 50cl	€4.00
Breezer	€3.75

CIDER

Strongbow 33cl	€3.00
Bullmers 50cl	€4.00

SOFT DRINKS

	Small	Large
Coke / Sprite / Kinne / Fanta	€1.50	€2.50
Coke Zero / Sprite Zero / Diet Kinne		
Red Bull	€3.50	
Ice Tea	€1.50	
Peach / Lemon		
Juices	€1.50	

WATER

STILL / SPARKLING

San Benedetto small	€1.50
San Benedetto big	€3.00
Perrier small	€1.50
Perrier big	€3.00

COFFEE

Espresso/Dec	€1.20
Espresso Lungo	€1.30
Double Espresso	€1.80
Machiato	€1.50
Capuccino	€1.70
Latte	€1.50
Dec Coffee	€1.70
Americano	€1.30
Hot Chocolate	€2.00

TEA

Black/Green/Herbal	€1.50
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THE LOOP BAR

ENJOY YOURSELVES AT THE LOOP IN STRAIT STREET AS IT ONCE WAS.

Previously a prominent place down right in the heart of Strait Street Valletta. The bar has been closed for more than 40 years, concealing with it, the glorious times that sailors once had behind its massive green door. The new Tenants entered the place more than a year ago finding only the upper layer formatca which was still intact. The other discoveries were an old packet of cigarettes, old beverage stickers and even an old wooden case which you can all find on display below. The place was lit up by red neon lights confirming the place's dodgy background.

Together with some incredible designers, LOOP is once again reconstructed and refurbished and slowly returned to its original glory. New toilets have been installed, however maintaining the same engineering waterfall flushings that were common at that time. A modern kitchen was also installed in order to provide THE LOOP with it's fantastic Menu. Make sure you take a photo next to the bar, just like these bar tenants did way back in the 60's. Enjoy yourselves at THE LOOP in strait street as it once was.



COGNAC
BISQUIT

Silks and Woollies last longer, look lovelier with Dreft's special care!

THE HOUSES OF STRAIT STREET

To anyone of the previous generation, mention of Strada Stretta could only conjure up a mental picture of a narrow street of sailors' taverns pulsing with night life. But, in common with other Valletta streets, it has a good number of finely-built and elegant buildings, previously the residences of Knights of the Order and of Maltese notables.

As we start our walk down Strait Street from the South Street side, the first house we encounter is an imposing building backed on to the church of St Francis of the Conventual Friars.

(Article continued on page 2.)

STARTER

CAPRESE SALAD.

Bufalo mozzarella, tomatoes, baby salad and pesto.

€ 9.50

OCTOPUS SALAD.

Marinated octopus served on a bed of mixed baby salad and smoked salmon.

€ 7.50

CHICKEN LIVER PATE.

Home made chicken liver pate with brandy served with toasted sliced bread.

€ 5.50

BRUSCHETTA CROUSTINI.

Bruschetta Maltese style.

€ 3.50

BUSCHETTA COUNTRY SIDE.

Creamy cheese and concasse tomatoes mixed salad.

€ 4.00

BUSCHETTA PARMA.

Grilled aubergine, parma ham and red pesto.

€ 4.50

POT OF SHELLFISH.

Pot of shell fish mediterranean style cooked with fresh herbs and cherry tomatoes.

€ 6.50

(The houses of straight street continue)

Here lived Fra Gasparo Gabuccini, of the Italian Langue, captain of the galley 'San Nicola' in 1652, and later prior of Capua. He bought this house for 2000 scudi from Gregorio Carbon on 3rd May 1666, but not long after, he ceded it to the Treasury of the Order.

A row of seven houses in Strait Street – numbers 163-170 – to the rear of the Auberge de Provence (now the Museum of Archaeology) were built by Stefano Ittar, the architect who was also responsible for the building of the Biblioteca in Queen's Square.

No. 27 belonged to the Bali of Gaspe, Fra Antonio Sans de Lalloze, and it later changed hands several times among members of the Order.

He was also proprietor of No. 114, which passed to the Order after the Bali's death in 1701.

Bishop Tommaso Gargallo owned No. 45, of which he bequeathed half to the chapel of Our Lady of Montserrat in the Jesuit church, and the other half to the church of St Lawrence in Birgu.

Close by, at No. 47, lies Casa Falzon Debono, where the cleric Nazju Falzon was born on

1st July 1813. Nazju Falzon lived and served his apostolate here until his death in 1865.



FORTIFY



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18, MERCHANTS STREET, VALETTA — PHONE 5165

MAIN COURSE

TAJINE OF CHICKEN.

Marocan tajine of chicken slow cooked with vegetable and dry fruit served in traditional pot with couscous.

€ 13.00

THAI PRAWNS.

Mixed pepper, coriander, onions served with mixed salad.

€ 13.00

MEAT OF THE WEEK.

Rib-eye of 320gr. grilled Served with home made wedges and side vegetables.

Mushroom sauce, pepper sauce or porto sauce:

€ 21.00

FISH OF THE WEEK.

Fillet of rock fish served with sea weeds and brunoise of vegetables, asparagus home made wedges on the side.

€ 19.00

PASTA OF THE WEEK.

Variante of shell fish cooked al bianco with maltese concass.

€ 13.50

SALAD NICOISE.

French beans, potatoes, sun dried cherry tomatoes, boiled eggs and fresh tuna. Dressing of olive oil infused with fresh herbs whole grain mustard.

€ 13.50

STRAIT STREET SALAD.

Mixed salad, cherry tomatoes, ricotta, black olives, slow roasted vegetables. Dressing of honey mustard.

€ 12.50

PLATTERS RUSTICA.

Parma ham, bresaola, tuscan pork salami, sun-dried tomatoes, red pesto, dip, black olive, Italian potatoes salad with pecorino, talaggio, Maltese goat cheese and provolone cheese. Served with galletti and maltese bread.

For one € 12.50 For two € 24.00

PLATTERS SHELLFISH.

Scallop, mussels, clams, razor clams and king prawns cooked with fresh herbs served with mixed side salad.

For one € 12.50 For two € 24.00



GLUTEN FREE PASTA.

Available of the day.

€ 10.00

VEAL BURGER.

Home made veal burger with a sliced of provolone docece with caramelized onions, salad, tomatoes served with brunch of salad and home made wedges.

€ 12.50

SIDES.

Side vegetabes, side salads or side wedges.

€ 2.10