

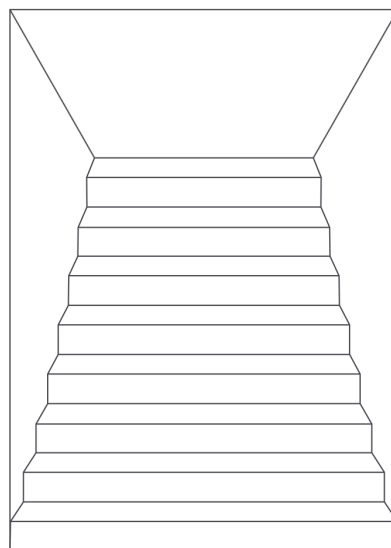


SCALA is situated in Saqqajja Hill, in Mdina. The restaurant pays homage to the importance of stairs for our humanity. For thousands of years, stairs have been a physical representation of spiritual elevation, the climb to knowledge, achievement and enlightenment.

Just like a staircase symbolically suggests a journey between two spaces, SCALA uses this analogy to welcome its guests to step into its own journey. The restaurant focuses on a cuisine that is Mediterranean with some classical French cooking techniques.

With idyllic views of the fields in Żebbuġ and Siggiewi, and just a few hundred metres from Mdina gate, the restaurant is nestled between some of Malta's most arable land and the rich culture inside the old capital city.

We look forward to welcoming our guests at SCALA to see them enjoy both our outdoor area together with our quaint converted house that has been here for over 200 years.



SNACKS

- Trio of charcuterie - 18.50
'Lasagnette fritti' beef ragu & herb emulsion - 9
24 months aged parmesan tart, truffle royale & crispy buckwheat - 9
Hand-cut Brioche, prawns & thermidor sauce - 9

STARTERS

- Golden apple Tarte-tatin, Chicken Liver & Foie Gras Parfait, IGP hazelnuts - 16
Rabbit and Ham Hock Terrine, leeks, pain d'epices, coriander & grapes - 16
Pan fried Scallops, brown butter asparagus, celeriac & coconut - 18
'Acquerello' Risotto with mushroom, crispy chicken wing, aged parmesan & nori - 16/20
Ricotta Gnocchi, maltese sausage & sage butter - 16/20
Linguine 'Gentile selection', Mussels, preserved lemon, bottarga & soft herbs - 16/20

MAIN COURSES

- Local fresh Fish, zucchini & parsley puree, octopus bolognese, anchovies & olive oil - 30
Local braised Pork neck, fondant potato, bbq cabbage & tahini - 30
Beef Sirloin, king oyster mushroom, mushroom ketchup, wilted greens & sauce diable - 35
Roasted Lamb Chump, caponata, caramelised fennel & madeira jus - 30
Free range Chicken Supreme, salt baked celeriac, peanut croustillant & tarragon jus - 30
Grilled Aubergine Steak, sweet harissa, fregola, ras el hanout, miso & walnuts - 27

All main courses are served with potatoes of the day

SIDE ORDERS

- Roasted Cauliflower, Gruyère sauce - 6
Mushrooms in garlic & tarragon - 6
Truffle Polenta Fries - 6

SAUCES

- Black truffle and mushroom - 3.5
Peppercorn - 3.5

Kindly inform us if you have any dietary requirements or if you suffer from any allergies.

All prices are inclusive of VAT

SCALA

DESSERTS & CHEESE

35 % Milk chocolate and salted caramel pave' - 11

Baked white chocolate Cheesecake, raspberry sorbet - 9

Praline choux bun, vanilla ice-cream, warm chocolate sauce - 9

Trio of artisanal cheese selection - 18.50

Home made ice-creams and sorbets - 1 scoop - 3.50

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