



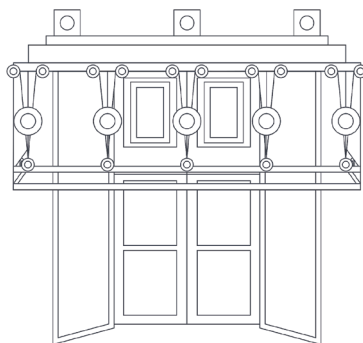
SCALA is situated in Saqqajja Hill, in Mdina. The restaurant pays homage to the importance of stairs for our humanity. For thousands of years, stairs have been a physical representation of spiritual elevation, the climb to knowledge, achievement and enlightenment.

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.

scala.mt



## TASTING MENU

### BREAD COURSE

Sourdough Bread, Ta' Netta cold pressed extra virgin olive oil,  
Tomato & date conserve and marinated olives

### SNACKS

Local Maltese gbejna, Cantabrian anchovies  
Parmesan panisse, Timut pepper

### STARTER

Scallops cooked in seaweed butter velouté, cauliflower, truffle vinaigrette

### SECOND COURSE

Ricotta gnocchi, leek fondue, crème fraîche & guanciale

### MAIN COURSE

*please choose an option*

Fresh Fish of the day, Macadamia nuts, sauce vierge & dill

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Slow-cooked loin of milk-fed veal, celeriac choucroute, Madeira jus

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Beef fillet, potato and beef cheek croquette, black garlic, wild spring onions, sauce

Bordelaise

*(Ten Euro supplement)*

### PRE-DESSERT

Mandarine

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Selection of unpasteurised french cheeses

*(Eighteen Euro supplement as an extra course)*

### DESSERT

Salted peanut and milk chocolate delice, caramel ice-cream

### COFFEE & PETIT FOURS

Price Per Person - 75

## SCALA

Kindly inform us of any food allergies. The tasting menu needs to be ordered by the entire table by 21:00