

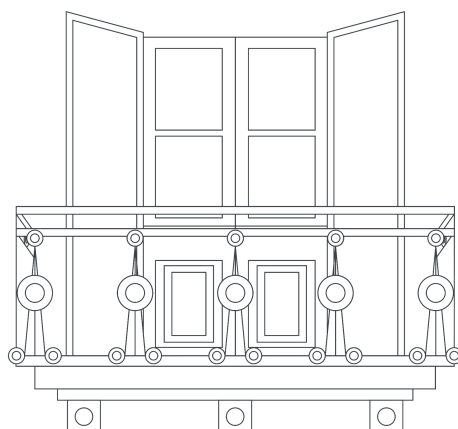


SCALA is situated in Saqqajja Hill, in Mdina. The restaurant pays homage to the importance of stairs for our humanity. For thousands of years, stairs have been a physical representation of spiritual elevation, the climb to knowledge, achievement and enlightenment.

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 Siġġiewi, 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

Smoked aubergine, goat cheese and cumin tartelet - 9

Crispy asian rice with Inhouse smoked salmon - 9

Scala sausage roll, spicy aioli - 9

Trio of charcuterie - Joselito Selection - 18.50

STARTERS

Onion Tarte-Tatin, almond and fennel shaving salad, Vin jaune beurre blanc - 16

Butternut Velouté, hazelnut gremolata, smoked eel and ta' Netta Olive oil - 16

Beef Tartare, forest mushroom, parsley and bone marrow - 18

Country style terrine, amarena cherries, petite salad - 20

Aged Acquerello risotto amatriciana, tomatoes, guanciale and Ta' Zeppi Pecorino - 16/22

48 hours braised Beef scarpinocc, sage emulsion and Parmesan- 16/22

Lasagna Nera, nduja, calamari - 16/22

MAIN COURSES

Miso glazed Cauliflower, cannellini beans, pomegranate, truffle jus - 28

Local fresh Fish, cauliflower, mussels with vadouvan spice and dill - 35

Loin of Pork, bacon and thyme pie, celeriac and charcuterie sauce- 33

French Lamb Rump, potato terrine, date purée and broccolini - 35

Stuffed Rabbit, heritage carrots, bagna càuda & tarragon - 32

Beef Fillet, triple cooked fries, sauce diane - 35

Côte de Boeuf to share, bbq shallots, fries and sauce to choose

(based on market price)

All main courses are served with potatoes of the day

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

All prices are inclusive of VAT

SCALA

SIDE ORDERS

Hand cut chips - 6
Salt baked root vegetable - 6
Charred broccolini, yoghurt and almonds- 6

SAUCES

Black truffle and mushroom - 3,5
Peppercorn - 3,5

DESSERTS & CHEESE

Callebaut chocolate and peanut Delice, goats milk ice-cream - 9

Vanilla burnt basque cheesecake, berries- 11

Golden apple tarte-tatin, caramel sauce, whiskey ice-cream - 11

Selection of Affogato - 7

Trio of artisanal cheese selection - 18,50

Homemade ice-creams and sorbets - 1 scoop - 3,50

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