

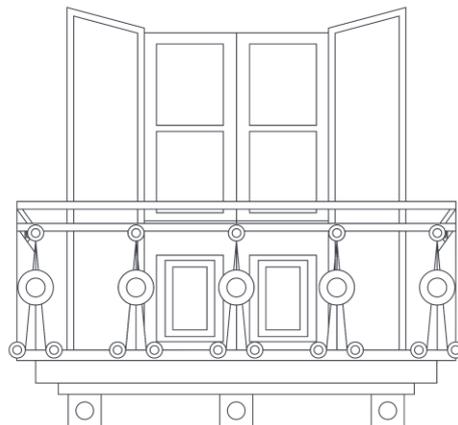


SCALA is situated in Saqqajja Hill, in Mdina. The restaurant pays homage to the importance of stairs for our humanity. For thousands of years, stairs have been a physical representation of spiritual elevation, the climb to knowledge, achievement and enlightenment.

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

- Prawn & Smoked Eel Gougères - 9
Pan fried rabbit liver on sourdough bread, sweet harissa - 9
Scala Beef sliders, black garlic - 9
Trio of charcuterie - Joselito Selection - 19.50

STARTERS

- Yakitori grilled Octopus, hummus & lardo di Colonnata - 18
Celeriac and coconut Velouté, hazelnut gremolata and ta' Netta Olive oil - 16
Beef Tartare, Char Siu dressing, toasted sesame - 16
Aged Acquerello risotto butternut squash, Gorgonzola Dolce, sage & parmesan - 16/23
48 hours braised Rabbit ravioli, confit Roscoff onions, Comté Royale - 16/23
Casarecce 'Gentile Selection', Morteau sausage, red pepper & smoked ricotta - 16/23
Lasagna Bianca, veal ragout, oyster mushroom, burratina sauce - 16/23

MAIN COURSES

- Twice baked Soufflé, runner beans, gruyère sauce - 28
Local Fresh Fish, caponata & tomato fondue - 35
Pan-Roasted Lamb Chops, green lentils, spiced Greek yoghurt - 35
Slow-Cooked Pork Cheeks, nduja polenta, Vin Jaune - 32
'Casserole' of Local Rabbit, mustard dijon, local beer & grilled onions - 33
Fillet of Beef Rossini, seared foie gras, Potato Dauphine, Madeira jus - 38
Côte de Boeuf to share, bbq shallots, fries & sauce to choose
(based on market price)

All main courses are served with potatoes of the day

SIDE ORDERS

- Triple cooked hand-cut chips - 6
BBQ cabbage, Café de Paris - 6
courgette fritti, garlic aioli - 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 in euro and inclusive of VAT

DESSERTS & CHEESE

Apple and rosemary crumble tart, vanilla ice-cream, sauce anglaise - 9

Medjool Date & Pecan Frangipane, salted caramel ice-cream - 9

Chocolate mousse, confit oranges and olive oil - 9

Selection of Affogato - 7

Homemade ice-creams and sorbets - 1 scoop - 4

Trio of artisanal cheese selection - 19.50

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