

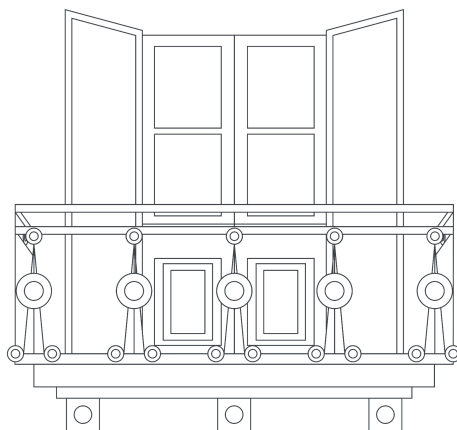


SCALA is situated in Saqqajja Hill, in Mdina. The restaurant pays homage to the importance of stairs for our humanity. For thousands of years, stairs have been a physical representation of spiritual elevation, the climb to knowledge, achievement and enlightenment.

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

- Gillardeau Oyster - 6 each  
Smoked Ricotta, Cantabrian Anchovies on Sourdough Bread - 9  
Cheese & Onion Doughnut, Alsace Bacon - 9  
Trio of Charcuterie - Joselito Selection - 19.50

## STARTERS

- Yakitori Grilled Octopus, Hummus & Guanciale - 18  
Local Red Prawn Carpaccio, Lemon & Ta' Netta Olive Oil - 20  
Black Angus Beef Tartare, Pickled Cucumber, 36 month Aged Parmesan, Confit Shallots & Yolk - 17  
Aged Acquerello Risotto, Zucchini, Summer Herbs, Ta' Zeppi Cheeselet - 17/23  
Handmade Filled Linguine, Caramelised Onions, Chèvre, Preserved Lemon - 22  
Ricotta Gnocchi, Maltese Sausage, Butternut Squash, Sage - 17/23  
Rigatoni 'Gentile Selection', Duck Ragù, Tomato, Black Olives, Preserved Orange - 17/23

## MAIN COURSES

- Twice Baked Soufflé, Beans, Gruyère Sauce - 28  
Local Fresh Fish, Fricassée of Mussels & Beans, Lemon Beurre Blanc - 35  
Milk-Fed Veal & Morteau Sausage Caillettes, Roasted Tomato & Local Honey Fondue - 35  
BBQ Local Pork Cutlet, Japanese Plum Sauce, Garlic Purée, Fennel & Orange Salad - 32  
Corn Fed Chicken Suprême, Celeriac, Lardo di Colonnata, Pearl Onions, Yogurt & Potato Sauce - 33  
Fillet of Beef, Roscoff Onion Purée, Grilled Baby Gem 'Caesar salad', Classic Béarnaise - 38  
Côte de Bœuf (for two), Triple-Cooked Chips & Sauce of Choice  
(Based On Market Price)

*All main courses are served with potatoes of the day*

## SIDE ORDERS

- Triple Cooked Hand-Cut Chips - 6  
French Beans & Hazelnut Gremolata - 6  
Stracciatella & Tomato Salad - 7

## SAUCES

- Black Truffle & Mushroom - 4.5  
Peppercorn - 4.5  
Classic Béarnaise - 4.5

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

Classic Tiramisu - 9

Glazed Lemon Custard Tart, Honey Comb, Fior di Latte Ice Cream - 9

Warm Madagascan Vanilla Madeleines, Date & Rum Purée, Salted Caramel Ice Cream - 9

Selection of Affogato - 7

Selection of Homemade Ice Creams & Sorbets - 1 scoop - 4

Trio of French Artisanal Cheese Selection - 19.50

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