



The Gazebo

Did you know...



Olive trees - 'Żebbuġ' are evergreen trees found in most Mediterranean countries.

A very long time ago the olive trees grew all over Malta and the olives and olive oil acquired from them used to be exported to other countries.

Evidence of this are places in Malta like Haż-Żebbuġ, Għajn Żejtuna, Birżebbuġa and Iż-Żejtun, which got their name from this particular tree, because it used to grow abundantly in that area, as well as the many huge stone presses found in various places mostly with a connection to the Roman period. The Roman villa at San Pawl Milqi in Burmarrad is probably the best example of a Roman olive oil-producing estate.

Today the olive tree is being cultivated again in many areas around Malta and is reclaiming its place in Maltese agriculture and landscape. Most of these olive trees are imported from Italy, Spain and Greece where the olive oil industry is well established.

Olive trees can be grown in all types of soil, as long as the soil is at least three metres deep. These trees need plenty of sunshine to produce olives and are therefore ideal for our Maltese climate.

The olive tree is very tenacious and can live for up to 500 years.

The fairy lit olive trees we have surrounding the Gazebo restaurant are over 150 years old.

ENJOY YOUR DINING EXPERIENCE WITH US!

SPARKLING WINE	€ 125ml	€ 250ml	€ 750ml
Prosecco 'Cielo' Glera - Veneto, Italy	8.50		29.50
Prosecco DOC Spumante 'Rosato' Tor del Colle - Italy			35.00
Moscato Sparkling Wine Sandara - Spain			35.00

CHAMPAGNE

	€	€
Heidsieck & Co Monopole Silver Top		90.00
Pommery Brut Royal	20.00	98.00
Pommery Brut Rosé		140.00
Pommery Blue Sky on Ice	27.00	155.00



WHITE WINES

	€ 150ml	€ 250ml	€ 750ml
Trebbiano, 'Terre Allegre' Cielo Puglia, Italy	7.50	10.00	19.50
Sauvignon Blanc 'Medina', Delicata Malta			23.50
Pinot Grigio 'Prospetti', Entoria Veneto, Italy	8.00	10.50	24.00
Sauvignon Blanc 'Big Feet', Meerendal South Africa			25.50
Chenin Blanc Estate, Meerendal South Africa	9.50	13.00	29.50
Sauvignon Blanc 'Reserva Classic', Montes Chile	9.50	13.00	31.00
Pecorino IGT 'Terre di Chieti', Cantine Tombacco Abruzzo, Italy			32.00
Falanghina, Orneta Campania IGT Italy			33.00
Vermentino Chardonnay 'Margherita' DOK, Eno Malta			36.00
Assyrtiko, Mylonas Greece			38.00
Riesling 'The Atherley', Jim Barry Australia			40.00
Chardonnay Rizerva, 'Gran Cavalier', Delicata Malta			41.00
Sauvignon Blanc Marlborough, HāHā New Zealand			54.00
Chablis AOC, Domaine Servin France			59.00
Sancerre AOC 'Domaine de Cotes Blanches' France			62.00

	€	€	€
RED WINES	150ml	250ml	750ml
Sangiovese, 'Cielo' Terre Allegre Puglia, Italy	7.50	10.00	19.50
Merlot 'Medina', Delicata Malta			23.50
Montepulciano Magnolia, Talamonti Abruzzo, Italy	8.50	11.50	25.00
Malbec 'Estate Reserva', Kaiken Argentina			33.00
Barbera D'Asti DOCG 'La Moretta', Aresca Piedmont, Italy	10.25	14.25	35.00
Pinotage Estate, Meerendal South Africa	11.00	15.00	37.00
Cabernet Sauvignon / Carmenere Limited Selection Montes, Chile			38.00
Merlot / Agiorgitiko / Mandilaria Greece			38.00
Shiraz 'GN's Own', Graham Norton Australia			39.00
Merlot, 'Gran Cavalier', Delicata Malta			44.00
Pinot Noir, HāHā New Zealand			54.00
Brunello Di Montalcino, Tenuta il Poggione Tuscany, Italy			99.00

ROSÉ WINES

Cerasuolo D'Abruzzo DOC Rosato, Talamonti, Italy	9.50	13.00	30.00
'Odyssey' Rosé, Marsovin Malta			30.00
Chateau Minuty, 'M de Minuty' France			42.00
Cotes de Provence AOC Rosé, Aime Roquesante France	12.50	17.00	44.00



TA' BETTA
WINE ESTATES

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Syrah Rosé 'Isabella Guasconi' 2020 Malta			98.00
Merlot / Cabernet Sauvignon 'Antonio Manoel' 2017 Malta			135.00
Chardonnay 'Jean Parisot' 2019 Malta			135.00

Starters

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Warm Aubergine

heirloom tomatoes, local sheep's milk cheese, red pepper coulis
vegan alternative served with vegan feta cheese

13.00

Local Rabbit & Foie Gras Terrine

preserved peaches, liquid nduja sausage, brioche

13.75

Whiskey & Black Tea Cured Blue Fin Tuna

burrata, watermelon, Wardija extra virgin olive oil, mizuna cress

14.00

Aged Parmesan 'Chawamushi'

honey, caramelised figs, endive, marinated black truffle

14.50

Grilled Scallops

celeriac remoulade, warm leek & smoked eel 'vichyssoise'

16.00

XO Sauce Grilled Prawns

Avruga caviar, curried beurre blanc, sweet corn & corn meal bread

16.50

Charred Octopus

nitsume glaze, yuzu gel, fennel shavings, pistachios

17.00

Gazebo's Local Pork Sausages Platter for 2 Persons

locally sourced with love from William's farm in Zebbug

Maltese, Fennel & Onion, Spicy Calabrese

I.P.A beer pickled cucumbers & red onions, 'Edmond Fallot' tarragon mustard

24.00



Pasta

€

Butternut Squash Ravioli

lacto-fermented chili, macadamia nuts, marjoram butter,
ricotta salata

11.00 / 16.00

Tagliatelle 'La Campofilone'

confit of local cuttlefish, spinach, black garlic vin june,
local pecorino emulsion

12.50 / 17.50

Gnocchetti from Gragnano 'Gentile Selection'

braised local young goat from Nenu's farm Gozo, aromatic
spices, preserved lemon, walnuts

13.00 / 18.00

Gluten Free Pasta also available €1.50

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Main Course

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FROM THE CHAR-GRILL TO SHARE

Chef's daily cut of premium beef (for 2 persons)

Mediterranean vegetables, thyme beef jus, Béarnaise sauce

kindly ask your server for the selection of the day

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Char-Grilled Green Asparagus

pomelo, almond & tarragon condiment, BBQ hollandaise sauce

19.50

Local Calamari

candied lemon, roasted butternut squash, butternut squash & parmesan purée, marmite & maple syrup butter

23.00

Neck of Lamb

baby gem, caper berries, anchovy & rosemary 'agrodolce'

23.50

Vadouvan Spice Corn-Fed Chicken Thighs

roasted black sesame carrots, raisins

25.00

Milk-Fed Veal Brisket

sweet spiced black bean glaze, onion grani, finger lime

25.50

William's Farm Pork Entrecôte

choucroute flavoured with guanciale, Granny Smith apple purée

26.00

Black Angus Rib-Eye of Beef - 350 gr

fricassée of mushrooms, albufera sauce

35.00

FROM THE STOVE



Glazed Cod

chick peas, chorizo, avocado sauce vierge

24.00

Wild Seabass 'Spnott'

miso, cauliflower, mussels, charcoal emulsion

24.50

Baked Mushrooms & Eggs 'En Cocotte'

oyster mushrooms, portobello mushrooms, rarebit, hen eggs, toasted sourdough

vegan alternative served with tofu

24.50

All main courses are served with either french fries, seasoned potato wedges or Chef's roast potatoes of the day.

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Sides

Vegetables & Potatoes €3.50 each

French Fries
Seasoned Potato Wedges
Chef's Roast Potatoes of the day
Summer Vegetables of the day
Chef's Seasonal Side Salad
Rucola, Parmesan & Cherry Tomato Salad

Side Sauces €2.00 each

Thyme Beef Jus
Peppercorn Sauce
Mushroom Sauce
Béarnaise Sauce

Desserts

Ice-Cream & Sorbet 6.00

Carved Fruit 7.00
lime & chili syrup

Caramel Crème Brûlée Millefoglie 7.50
roasted rice ice-cream, salted crumble

Tiramisu 8.00
cantucci, pistachio ice-cream

White Chocolate & Passion Fruit Mousse 8.25
pineapple compôte, exotic fruit gel

Peanut & Dark Chocolate Bar - vegan 8.50
candied nuts, coconut sorbet

Strawberry & Vanilla Cream Tart 9.50
almond sponge, strawberry sorbet

SWEET WINE

Moscato Sparkling Wine
Sandara - Spain

750ml

35.00



