



BAR • PIZZERIA • RESTAURANT

STARTERS AND ANTIPASTI SERVED COLD

Caprese €8.00

Mozarella di Buffola, Fresh Tomatoes, Basil & Ruccola.

Gozo Platter €9.00

Stuffed Olives, Sundried Tomatoes,
Peppered Gozo Goat Cheese,
Non-Peppered Gozo Goat Cheese & Maltese Sausages.

Avocado Prawn €9.00

Avocado filled with prawns, Rosemary Sauce &
Fresh Mixed Salad

Mixed Antipasto €9.00

A Selection of Italian Cold Cuts

Fish Carpaccio €10.00

Smoked Salmon, Smoked Tuna, Smoked Sword Fish,
Cherry Tomatoes & Ruccola

Fillet Of Beef Carpaccio €10.00

8 Slices of Fillet with Ruccola, Lemon,
Parmesan Shavings & Olive Oil.

Mixed Cheese Platter €10.00

Selection of mixed cheese & peppered biscuits

Mixed Seafood Platter €12.00

3 Medium Prawns, 3 Cozze, 3 Vongole, 3 Razor Clams,
Prawns with Maryrose Sauce, Marinated Octopus,
Smoked Salmon, Smoked Swordfish & Smoked Tuna.

STARTERS AND ANTIPASTI SERVED HOT

Vegetable Soup €5.00

Fish Soup (Aljotta) €6.00

Olive Oil, Onions, Garlic, Fish Herbs,
Tomato Sauce & White Fish (Traditionally Rock Fish)

Fried Rabbit Liver €6.50

Served in White Wine & Garlic

Fresh Mushrooms €7.00

Pan Fried Mushroom with Garlic & Cream

Fish Cakes €8.00

Served with Fresh Tomatoes, Fried Onions & Garlic

Fried Gozo Cheeselet €8.00

Breaded deep Fried Gozo Cheeselet served
with Fresh Tomatoes, Onions, Garlic & Ruccola

Shellfish Soup €10.00

3 Shrips, 3 Clams, 3 Mussels, 1 Scallop & 3 Razor Clams

6 Medium Prawns €12.00

Served in White Wine, Fresh Tomatoes,
Basil, Onions & Garlic

Octopus or Calamari €12.00

Served in White Wine, Fresh Tomatoes,
Basil, Onions & Garlic

Fresh Cozze €12.00

Served in White Wine, Fresh Tomatoes,
Basil, Onions & Garlic

SALADS

Green or Garden Salad €7.00

Fresh Gozo Goat Cheeselet Salad €8.00

2 Fresh Gozo Goat Cheeselets with Fresh Mixed Salad

Chicken Salad €9.00

Chicken Strips with Fresh Mixed Salad

Tuna Salad €9.00

Tuna Fish with Fresh Mixed Salad

Mixed Cheese Salad €10.00

Selection of Mixed Cheese with Fresh Mixed Salad

Prawn Salad €9.50

Prawns, Maryrose Sauce & Fresh Mixed Salad

Smoked Salmon Salad €10.00

Smoked Salmon with Fresh Mixed Salad

Calamari Salad €12.00

Grilled Calamari with Fresh Mixed Salad

Octopus Salad €12.00

Marinated Octopus with Fresh Mixed Salad

Mixed Seafood Salad €13.00

Smoked Salmon, Smoked Tuna, Smoked Swordfish, Marinated
Octopus, Prawns with Maryrose Sauce & Fresh Mixed Salad

PASTA

Choice of Barilla Spaghetti or Penne

Gluten Free Pasta is Available for an Extra €2.50

	Starter	Main Course		Starter	Main Course
Spaghetti Aglio & Olio Fresh Tomatoes, Olive Oil, Garlic, Parsley, Chilli Flakes & Basil	€5.50	€6.50	Spaghetti Seafood Garlic, Parsley, Basil, Onions, Mixed Seafood, Shellfish & White Wine	€10.00	€12.00
Spaghetti al Pesto	€6.00	€8.00	Spaghetti Cozze & Prawns Cozze, Prawns, Garlic, Basil, Onions, Olive Oil, Fresh Tomatoes & White Wine	€10.00	€12.00
Spaghetti Carbonara Cream, Bacon, Onions, Garlic & Eggs	€6.00	€8.00	Spaghetti Calamari Garlic, Basil, Onions, Parsley, Calamari, Olive Oil & Tomato Sauce	€10.00	€12.00
Napolitana Tomato Sauce, Onions, Garlic & Basil	€5.00	€6.50	Spaghetti Octopus Octopus, Garlic, Onions, Basil & Tomato Sauce	€10.00	€12.00
Chicken & Mushroom Cream, Chicken Pieces, Mushrooms, Onions, Garlic & White Wine	€7.00	€9.00	Fresh Giganti al Salmone Black Squid ink pasta Filled with Salmon Served With Napolitana Sauce & A Dash of Cream	€9.00	€12.00
Traditional Spaghetti Rabbit Sauce	€7.00	€9.00	Penne Al Salmone	€8.00	€10.00
Tortellini Bacon, Onions, Garlic, Cream & a dash of Tomato Sauce	€7.00	€8.00	Tortelloni Lobster Served with Light Curry Sauce	€9.00	€12.00
Lasagna Bolognese Sauce, Mozzarella, Ham & White Sauce		€9.00	Tagliatelle Lobster & Prawns With Half Lobster Cooked in White Wine, Garlic, Fresh Tomatoes, Olive Oil & A Dash of Cream		€20.00
Baked Fresh Riccoli Provolone & Speck Pasta Rolls filled with Smoked Ham & Provolone Cheese Topped with Tomato Sauce, Basil, Onions, Garlic & Mozzarella	€8.00	€10.00	Fresh Home Made Ravioli Ravioli with Goat Cheese Ravioli with Goat Cheese, Parsley, Garlic, Onions & Tomato Sauce	€6.00	€8.00
Fresh Fiocchi Speck Fontina Pasta Parcels filled with Smoked Ham & Fontina Cheese Served with Napolitana Sauce	€8.00	€10.00			
Spaghetti Bolognese	€7.50	€9.00			
Gozitano Onions, Garlic, Sundried Tomatoes, Maltese Sausages & Served with Cream & a Dash of Tomato Sauce	€7.00	€8.50			
Spaghetti Vongole White Wine, Garlic, Onions, Olive Oil, Vongole & Butter	€8.00	€9.00			

KIDS MENU

6 Nuggets & Chips	€5.00
Burger & Chips	€5.00
Chicken Burger & Chips	€5.00
Fish Fingers & Chips	€5.00
Tortellini Ham & Cream	€5.00
Penne with Butter & Cream	€5.00

POULTRY, GAME AND MEAT

Grilled Chicken Breast	€12.00
<i>Mushroom Sauce, Pepper Sauce or Curry Sauce (€1.50 Extra)</i>	
Honey & Mustard Chicken Breast	€14.50
Served with Honey & Mustard Sauce	
Hot Mexicana Chicken Breast	€14.50
Served with Hot Mexicana Cheese Sauce	
Fried Rabbit	€14.00
White Wine, Garlic, Gravy, Salt & Pepper	
Rabbit Stew	€14.00
Special Traditional Rabbit	
Grilled Pork Chops	€13.50
Spare Ribs	€15.00
Spare Ribs with BBQ Sauce	
Duck Breast In Satay Sauce	€15.00
Lamb Shank	€15.00
Served with Gravy Sauce	
Aged Prime Steer Fillet of Beef	€20.00
Mushroom Sauce, Pepper Sauce & Pernod Sauce €1.50 (Extra)	
Grilled Rib-Eye	€19.00
Mushroom Sauce, Pepper Sauce & Pernod Sauce (€1.50 Extra)	
Venison Fillet	€23.00
With Cranberry Sauce (€1.50 Extra) (When Available)	
Veal Parmigiana	€17.00
Served with Tomato Sauce, Mozzarella, Parmigiana Cheese & Pancetta	

All Meat Dishes are served with
Chips & Salad or Vegetables & Potatoes

For a Good Tender Fresh Fillet or Rib-Eye the best
way of cooking is Blue, Rare, Medium Rare or Medium

When these meats are ordered Medium-Well or
Well-Done it is not guaranteed to be as tender.

FISH AND SEAFOOD

Local Lobster	€5.00 per 100G
(When Available)	
Canadian Lobster	€35.00 (Each)
Salmon Fillet	€15.00
Sea Bream (Awrata)	€15.00
Sea Bass (Spnotta)	€17.00
Dolphin Fish (Lampuka)	€15.00
When in Season	
Sword Fish (Pixxispad)	€14.00
Red Sea Bream (Pagella)	€20.00
Tuna Steak (Tonn)	€15.00
Meagre (Gurbell) Fillets	€20.00
Grouper (Dott) Steak	€20.00
Grilled Calamari	€15.00
Grilled Calamari with Lemon , Garlic & Fish Herbs	
Frittata Calamari	€16.00
Deep Fried Calamari	
Frittata Calamari in Sweet and Sour Sauce	€18.00
Calamari	€15.00
Olive Oil, Basil, Onions , Garlic, White Wine & Fresh Tomatoes	
Calamari Stew	€15.00
Onions, Garlic, Black Olives, Capers, Fish Herbs & Tomato Sauce	
Octopus	€16.00
Olive Oil, Basil, Onions , Garlic, White Wine & Fresh Tomatoes	
Octopus Stew	€16.00
Onions, Garlic, Black Olives, Capers, Fish Herbs & Tomato Sauce	
Medium Prawns (8)	€18.00
Served in White Wine Fresh Tomatoes, Basil, Onions and Garlic	
Mixed Shell Fish	€23.00
3 King Prawns, 7 Vongole, 7 Cozze, 3 Razor Clams, 1 Scallop cooked in White wine, Fresh Tomatoes, Onions & Garlic	
King Prawns	€20.00
6 King Prawns Cooked in White Wine , Fresh Tomatoes , onions & Garlic	

All Fish Dishes are Served with
Chips & Salad or Vegetables & Potatoes

PIZZA

Margherita Tomato Sauce, Mozzarella & Oregano	€4.50	Carnivora Tomato Sauce, Mozzarella, Ham, Chicken Pieces, Pepperoni & Oregano	€8.00
Easy Ham Tomato Sauce, Mozzarella, Ham & Oregano	€5.50	Barbeque Chicken Tomato Sauce, Mozzarella, BBQ Sauce, Chicken Pieces & Oregano	€8.00
Funghi Tomato Sauce, Mozzarella, Mushrooms & Oregano	€5.50	Salmon & Caviar Tomato Sauce, Mozzarella, Caviar, Smoked Salmon & Oregano	€8.50
Farmhouse Tomato Sauce, Mozzarella, Ham, Mushrooms & Oregano	€6.00	Meat Lovers Tomatoes Sauce, Mozzarella, Bacon, Ham, Sausages, Pepperoni, Salami, Chicken Pieces, Maltese Sausages & Oregano	€8.50
Tonno Tomato Sauce, Mozzarella, Onions, Olives, Tuna & Oregano	€6.00	Buffalina Fresh Tomatoes, Tomato Sauce, Mozzarella Di Buffola, Olives, Parma Ham & Ruccola	€9.50
Pepperoni Tomato Sauce, Mozzarella, Pepperoni & Oregano	€6.50	Marinara Tomato Sauce, Mozzarella, Shell Fish, Mixed Seafood, Olives, Capers & Oregano	€10.00
Napolitana Tomato Sauce, Mozzarello, Green Olive, Capers, Anchovies & Oregano	€6.50	Taliya Special Tomato Sauce, Mozzarella, Chicken Pieces, Ham, Bacon, Salami, Onions, Eggs, Mushrooms, Green Peppers, Olives & Oregano	€10.00
Capriciosa Tomato Sauce, Mozzarella, Eggs, Ham, Salami, Sausages & Oregano	€7.00		
Hawaiian Tomato Sauce, Mozzarella, Ham, Pineapple & Oregano	€7.00		
Focaccia Garlic, Basil, Onions, Fresh Tomatoes, Anchovies & Grated Parmagian Cheese	€7.00		
Vegetarian Tomato Sauce, Mozzarella, Mushrooms, Artichokes, Green Peppers, Onions & Oregano	€7.50		
Quattro Formaggi Tomato Sauce, Mozzarella, Blue Cheese, Cheddar Cheese, Adam Cheese & Oregano	€7.50		
Pizza Bolognese Bolognese Sauce, Mozzarella & Oregano	€8.00		

Extra Toppings €1.00 Each

LOCAL PUFF PASTRY FTIRA

Tuna Ftira Fresh Tomatoes, Tuna, Onions, Potatoes, Capers, Olives, Salt & Pepper	€7.00
Anchovies Ftira Fresh Tomatoes, Anchovies, Potatoes, Onions, Olives, Capers, Salt & Pepper	€7.00
Gozo Goat Cheese Ftira Gozo Goat Cheese, Eggs, Salt & Pepper	€7.50

Extra Toppings €1.00 Each

SET MENU A

Starters

Fish Soup
Vegetable Soup
Spaghetti Napolitana

Main Course

Grilled Pork Chops
Grilled Chicken Breast
Sea Bream
Sea Bass
Tuna Steak
Fresh Lampuki (In Season)

Dessert

Glass of Wine or Softdrink

€ 18.00

SET MENU B

Starters

Spaghetti Bolognese
Fresh Mushrooms
Penne Chicken & Mushrooms
Fresh Cozze
Spaghetti Vongole
Vegetable Soup

Main Course

Grilled Rib-Eye
(Mushroom or Pepper Sauce)
Red Sea Bream
(Pagella 500G)
Any Other Fish
(Not More than 500G)

Dessert

Glass of Wine or Softdrink

€26.00

SOFT DRINKS

Pepsi	€1.50
Kinnie	€1.50
7up	€1.50
Miranda	€1.50
Diet Pepsi	€1.50
Diet Kinnie	€1.50
Diet 7up	€1.50
Bitter Lemon	€1.50
Tonic Water	€1.50
Soda Water	€1.50
Ginger Ale	€1.50
Ice Tea Peach/Lemon	€1.50

JUICES

Orange Juice	€1.50
Peach Juice	€1.50
Pineapple Juice	€1.50
Cranberry Juice	€1.50
Apple Juice	€1.50
Fresh Orange	€2.50

MILKSHAKES

Chocolate, Strawberry or Vanilla	€2.50
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GLASS OF WINE

Local	€2.50
Foreign	€3.50

WATER

San Michel (small)	€1.20
Natia (small)	€1.50
Natia (large)	€3.50
Ferarella (small)	€1.50
Ferarella (large)	€3.50

BEERS

Cisk	€1.60
Cisk Chill	€1.70
Cisk Chill Berry	€1.70
Cisk Excel	€1.70
Budwieser	€1.60
Heineken	€1.60
Hopleaf	€1.60
Blue Label	€2.00
Beer (non-alcoholic)	€2.00
Shandy	€1.50
Skol	€1.50
Gluteen Free Beer	€3.00
Guinness	€3.25

ENERGY DRINKS

Red Bull	€2.50
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CIDER

Magner's	€3.25
Woodpecker	€3.25

HOT BEVERAGES

Black Coffee	€1.00
Iced Coffee	€3.00
Coffee With Milk	€1.00
Tea With Milk	€1.00
Tea With Lemon	€1.00
Whittard Chelsea Tea	€2.00
Hot Chocolate	€1.50
Americano	€1.50
Espresso	€1.20
Espresso Lungo	€1.50
Cappuccino	€1.50
Latte Macchiato	€2.00
Irish Coffee	€3.50

The varieties of fish as featured on our menu



Gilthead Sea Bream
(Awarta)



Axillary Sea Bream
(Bazuga)



Dusky Grouper
(Cerna)



Greater Amberjack
(Carvjola)



Red Scorpion Fish
(Cippulazza)



Rock Fish
(Cippulazza tal Ghajn)



Dentex
(Denci)



Grouper
(Dott tal Faxxi)



Pilot Fish
(Fanfru)



Piper Gurnard
(Gallina Ghadma)



Meagre
(Gurbell)



Saddled Bream
(Kahlija)



Atlantic Mackerel
(Kavall)



Dolphin Fish, Dorado
(Lampuka)



Common Sole
(L Ingwanta Komuni)



Fork Breaded
(Lipp)



Mediterranean Barracuda
(Lizz)



European Hake
(Marlozz)



Red Sea Bream
(Pagella Hamra)



Couch's Sea Bream
(Pagru Komuni)



Angler Fish
(Petrica)



John Dory
(Pixxi San Pietru)



Sword Fish
(Pixxispad)



White Sea Bream
(Sargu)



Brown Ray
(Raja Lixxa)



Blue Fish Elf
(Serra Tas Snien)



Sea Bass
(Spnotta)



Derbio
(Strilja)



Black Sea Bream
(Tannuta)



Spotted Weever
(Tracna tat Tbajja)



Striped Red Mullet
(Trilja tal qawwi)



Two-Banded Sea Bream
(Xirghien)



Tuna
(Tonn)



Amberjack
(Accola)

Talija Bar, Pizzeria and Restaurant opened its doors in May 2014,
the realisation of a dream for it's owners.

We offer you an a la carte menu at an affordable price,
in a cosy, friendly surroundings.

The Chef is passionate about providing the best quality, seasonal food
and tries to source as many ingredients as possible locally.

At Talija Bar, Pizzeria and Restaurant we are proud of the food that we serve
and the service which we provide and we aim to offer our customers
a special dining experience every time that they visit.

We hope to help create some memorable evenings for each and every one
of our guests, whether they are spending time with family, friends or loved ones.

If you have any dietary requirements or food allergies
please inform a member of our team.



The Restaurant's name originates from my late Grandfather's nickname - Ta' Talija
Tony Portelli was famous for his life in Xlendi.
He had a small shop where he sold some soft drinks, biscuits and food to people in Xlendi.
Tony was also famous for his rabbit stew and many Maltese used to go to eat at his house.
He also had some goats and used to go at his fields on the right cliffs of Gozo.