

PLATTERS

Selection of 3 Dips (G,D,Se) A selection of 3 home made dips accompanied with a cheese garlic knot & water biscuit 'Galletti'	€16.90
Maltese Platter (G,D,F,Pr) 'Bigilla', sun-dried tomatoes, stuffed olives, Maltese sausage, butter beans in parsley & garlic accompanied with bread & water biscuits 'Galletti'	€18.90
House Platter (G,D,N,Pr) Selection of International cheeses & cured meats accompanied with Homemade fruit chutney, grissini & water biscuits 'Galletti'	€18.90

SOUP & STARTERS

Soup of the Day (V,D)	€8.90
'Aljotta'(M,F,D) Traditional Maltese fresh fish soup	€9.90
Cheesy Garlic Knot (serves 2) (V,D,G) Closed pizza knot, garlic butter, mozzarella served with rucola, cherry tomatoes, honey & sesame seeds	€9.90
Focaccia Bruschetta (V,G,D) Fresh tomato chunks, onions & parmesan shavings	€8.90
Fried Goat Cheese (V,D,G,E) Breaded local white goat cheese served with petite salad & fruit chutney	€8.90
Aubergine Parmigiana (V,D) Layers of aubergines, tomato sauce, basil, mozzarella & Parmesan cheese	€9.90
Rabbit Liver on Toast (D) Pan fried in aromatic wine & petit salad	€8.90
Neonati Fish Cakes (F,E,G) Neonati fritters served with garlic aioli	€9.90
Calamari Fritti (M,G,E) Fresh calamari deep fried in a light batter served with lemon & tartar sauce	€10.90
Marinated Octopus (M) White wine, fresh garlic & soft herbs	€10.90
Sautéed Fresh Mussels (M,D) Garlic, cherry tomatoes, white wine & fresh basil	€10.90
Braised Pork Cheeks (Pr,D) Slow cooked in calvados, dark chocolate & creamy potato puree	€11.90

BURGERS & DIPPERS

Chickpea Burger (Ve,G) Chickpea & corn patty with chargrilled red pepper, tomato, gherkins, vegan house dressing in a multi seed bun	€12.90
Chicken Dippers (G,D,E) Homemade crispy corn flaked crusted chicken breast, coleslaw, BBQ sauce & sweet chili	€13.90
Chicken Burger (G,D,E) Crispy crusted chicken breast, coleslaw & mango chutney	€13.90
BROWNS Burger (G,D,E,Pr) Homemade 250 grms Black Angus fresh beef, topped with fried egg, crispy bacon, melted cheese, caramelized onions & house dressing	€13.90

All burgers are served with fries and salad

SALADS

Caprese Salad (V,D) Bufala mozzarella, tomatoes, rucola, basil, extra virgin olive oil	€11.90
Tofu Salad (Ve, Se) Mixed leaves, fried tofu, peppers, cherry tomatoes, soy & agave dressing, sesame seeds	€12.90
Falafel Salad Bowl (Ve) Mixed leaves, hummus, cherry tomato, olives, red onion, cucumber, olive oil & lemon dressing	€12.90
Feta Cheese & Vegetables Salad (V,D,N) Rucola, lettuce, cherry tomatoes, vegetables, olives, roasted pine nuts & feta cheese served with minted yoghurt dressing	€12.90
Quinoa Salad (V,D,N) Quinoa, rucola, raisins, cherry tomatoes, flax seeds, pumpkin seeds, sunflower seeds, flaked almonds & crumbled feta cheese	€12.90
Salmon & Prawn Salad (F,Cr) Fresh & smoked salmon, peeled prawns, salad leaves with marinated courgettes, asparagus, cherry tomatoes, lemon & dill dressing	€14.90
Chicken Caesar Salad (G,E,D,F,Pr) Crispy lettuce with bacon, grilled chicken breast, croutons, parmesan cheese, boiled egg & homemade caesar dressing	€13.90
BROWNS Salad (D,N) Tossed mixed salad leaves, rucola, asparagus, Parma ham, brie, dried figs & walnuts	€13.90
Crispy Beef Salad (Se, G) Mixed leaves, crispy beef strips, peppers, cherry tomatoes, soy & honey dressing, sesame seeds	€13.90

BROWNS[®] KITCHEN

VALLETTA WATERFRONT

PASTA

Aubergine Panciotti (V,G,N,D) Stuffed with aubergines & scamorza cheese tossed in a sage butter emulsion & toasted pine nuts	€12.90
Ravioli Funghi Porcini (V,G,D) Ravioli stuffed with porcini mushrooms & ricotta di pecora tossed in a creamy mushroom sauce	€12.90
Calamarata (G,M,D) Fresh pasta rings, calamari, garlic, lemon zest, tossed in a light tomato sauce	€13.90
Spaghetti Vongole (G,M, D) Fresh clams cooked in white wine & soft herbs	€14.90
Spaghetti Scoglio al Bianco (G,M,Cr,D) Local king prawn, mussels, clams, calamari, cherry tomatoes, white wine, fish stock & fresh basil	€14.90
Spaghetti Octopus (G,M,D) Octopus, olives, garlic, onion, wine, tomato sauce & parsley oil	€14.90
Lobster & Shellfish Tortelli (G,Cr,D) Served with garlic, lime, chili & coriander emulsion	€15.90
Penne Chicken (G,Pr,D) Tossed in a chicken, bacon, mushroom & parmesan cheese cream sauce	€12.90
Orential Beef Tagliatelle (G, D) Beef rump, oyster mushrooms, ginger, soy sauce, lemon grass & teriyaki sauce	€13.90
Strozzapreti al Ragu di Cinghiale (G,Pr,D) Pasta tossed in our homemade wild boar ragu sauce	€13.90
Wild Mushroom Risotto (V,D) Arborio rice, wild mushrooms, thyme, sage, garlic, finished with cream cheese	€12.90
Risotto Frutti di Mare (M,Cr,D) Local king prawn, mussels, clams, calamari, cherry tomatoes, prawn bisque, tomato sauce & fresh basil	€14.90

GLUTEN FREE PASTA IS AT AN EXTRA CHARGE OF € 1.50

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(V) Vegetarian, (Ve) Vegan, (G) Contains Gluten, (D) Contains Dairy/Milk,

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VEGAN DISHES

Tofu Bites (G,VE) Tofu nuggets crusted in corn flakes and served with sweet chili sauce	€8.90
Ultimate Burger (G,VE) Plant base burger, fried onion, tomato, lettuce, vegan mayo, in a whole meal bun, served with side salad & fries	€14.90
Spaghetti Lentil Ragu (G,VE) Tomato sauce, aubergines, lentils, onion, garlic & carrots	€13.90
Pumpkin & Seitan Ravioli (G,VE) Garlic, onion, olive oil & cherry tomatoes	€14.90
Tortelli Black Olives, Capers & Tofu(G,VE) Garlic, onion, olive oil & cherry tomatoes	€14.90
Sweet Potato & Chickpea Curry (N,VE) Finished with coconut milk, parsley, cashew nuts & served with basmati rice	€17.90

FISH

Traditional Fish & Chips (G,D,E,F) Nile perch fillet of fish, coated in a beer batter served with chips, lemon & tartar sauce	€14.90
Swordfish Steak (D,F) Grilled Swordfish cooked al cartoccio sauce with onions, garlic, fish stock, cherry tomatoes	€18.90
Salmon Fillet (D,F) Pan roasted salmon in lemon infused butter	€19.90
Fresh Calamari (D,M) Sautéed with garlic, soft herbs & lemon	€19.90
Octopus in Garlic (D,M) Pan fried octopus in garlic, white wine & soft herbs	€20.90
Antipasto Of Fish (serves 1) (G,M,F,Cr,D) Fresh mussels & vongole, octopus in garlic, calamari fritti, neonati fritter, local prawn, langoustine & pan fried fillet of fish	€30.00
Fresh Local King Prawns (D,Cr) Served on a bed of lemon grass & herbed risotto	Market Price
Fresh Fish	Market Price

POULTRY & GAME

Chicken Diane (D) Grilled, marinated, local chicken breast cooked in a mushroom, brandy, garlic & cream sauce	€17.90
Chicken Roulade (D,E,Pr) Chicken breast stuffed with spinach; mozzarella & chicken mousse wrapped in Parma ham & served with a red port reduction	€18.90
Traditional Rabbit (D) Shallow fried in garlic, wine & served in its own jus	€19.90
Barbary Duck Breast (D) Pan roasted & served with a homemade wild berry compote	€20.90

MEAT

Pork Involtini (D, Pr) Pork loin stuffed with Applewood cheese wrapped in Parma ham served with jus & cream	€19.90
BBQ Pork Ribs (D,G,Pr) Spiced rubbed & honey glazed rack of pork rib cooked in a hickory BBQ sauce	€19.90
Lamb Shank (D) Braised lamb shank with Moroccan spices cooked in red port wine & its own juices	€19.90
Veal Ossobuco (D,G) Slowly cooked veal ossobuco with root vegetables, garlic & red wine sauce	€22.90
Scottona Rib Eye Steak (D) 350 grms Scottona ribeye cooked to your liking	€24.90
Fresh Uruguayan Fillet of Beef (D) 300 grms Uruguayan fillet cooked to your liking	€25.90
Stuffed Fillet of Beef (D,M) Fresh beef tenderloin parcel, stuffed with spinach, mushroom, mozzarella, served with creamed leek and oyster jus	€25.90
Black Angus Tagliata (Serves 2) (D) Served with rucola, cherry tomatoes and Parmesan cheese and cooked to your liking	€58.00

All main dishes are served with fries or roast potatoes & fresh seasonal vegetables

Extra Sauce: Mushroom (D), Pepper (D), Gorgonzola (D)
Or Port jus (D) €2.50

PIZZA

Margherita (V,G,D) Tomato sauce, mozzarella, extra virgin olive oil & oregano	€8.90
Traditional Foccacia (V,G,D) Extra virgin olive oil, cherry tomatoes, black olives, rucola & parmesan shavings	€8.90
Contadina (V,G,D) Pesto Genovese, mozzarella, grilled courgettes, cherry tomatoes, pine nuts	€11.90
Pepperoni (G,D,Pr) Tomato sauce, mozzarella & pepperoni	€10.90
Al Tonno (G, F) Tomato sauce, tuna, onions, anchovies, black olives & crispy potato	€10.90
Maltese (G,D,Pr,E) Tomato sauce, Maltese sausage, stuffed olives, sun dried tomatoes	€11.90
Capricciosa (G,D,Pr,E) Tomato sauce, mozzarella, mushrooms, ham, eggs, black olives, artichokes & oregano	€11.90
Ragin Rooster (G,D) Tomato sauce, mozzarella, chicken strips, onions, red peppers & BBQ Sauce	€11.90
Il Fornaio (G,D,Pr,Se,N) Closed pizza filled with tomato sauce, mozzarella, ham, gorgonzola, walnuts, honey & sesame seeds	€12.90
Frutti Di Mare (D,F,M,Cr,G) Tomato sauce, mozzarella, onions, tomatoes, Kiwi mussels, calamari, octopus, 1 king prawn & oregano	€13.90
Al Salmone (G,D,Pr) Rucola, olive oil, cherry tomatoes, smoked salmon, olives & parmesan shaving	€13.90
BROWNS Special (G,D,Pr) Tomato sauce, mozzarella, rucola, bufala mozzarella, cherry tomatoes, Parma ham & parmesan shavings	€13.90
Diavola (G,D,Pr) Tomato sauce, mozzarella, black olives, peperoni, salami piccante & chillies	€13.90
Emilia Romagna (G,D,Pr) Pesto al pistachio, mortadella & bufala mozzarella	€13.90

VEGAN MOZZARELLA EXTRA €2.50

KIDS CORNER

Penne with Homemade Tomato Sauce (V,G,D)	€5.90
Amichetti (V,G,D) Animal shaped ricotta ravioli tossed in a creamy white sauce	€6.90
Pizza Margherita (V,G,D) Tomato sauce & mozzarella	€6.00
Kiddies Special Pizza (G,D,Pr,E) Tomato sauce, mozzarella, cocktail sausages & egg	€6.90
Chicken Nuggets & Fries (G,D,F)	€6.90
Sausages & Fries (G,D,Pr)	€6.90
Salmon Fish Cakes with Fries (G,D,F,E)	€7.90

Kids menu is served only to kids till age of 12

BEERS

Local Bottle

Shandy	€2.20
Cisk lager – alc. 4.2% vol	€2.50
Cisk Excel– alc. 4.2% vol	€2.50
Hopleaf Pale Ale 25Cl– alc. 3.3% vol	€2.50
Blue Label Smooth & creamy 44cl -alc. 5.0% vol	€4.50
Cisk Chill Lemon or Berry 25Cl –alc. 4.0% vol	€2.50

Foreign

Heineken – alc. 5.0% vol	€2.60
Budweiser – alc. 5.0% vol	€2.60
Corona – alc. 4.5% vol	€3.90
Guinness 44cl – alc. 4.2% vol	€4.50

Cider

Woodpecker Cider – alc. 5.3% vol	€3.90
Strongbow Cider – alc. 5.3% vol	€3.90

Gallery Valletta 2018 lager – alc. 4.8% vol	€3.90
Gallery Lemon Grass craft beer – alc. 4.3% vol	€3.90
Gallery Wheat craft beer – alc. 4.8% vol	€3.90
Non-Alcoholic Beer	€2.60

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