

BREAKFAST

Pastizzi

- » Ricotta and sheep cheese (V) **1**
- » Peas and beef mince **1**

Butter Croissant (V)

- » Plain **2.5**
- » Chocolate **3.5**
- » Pistachio **3.5**

Grilled Sourdough Toast

- » Smoked ham & provolone **4**
- » Cheese, tomato & Jubilee Foods apple chutney (V) **4**
- » Spinach, corn and plant-based cheese (VG) **4**

Ftira bit-Tonn taż-Żejt

Artisinal local bakery ftira filled with a tuna, olives, capers and tomato mix and Jubilee Foods extra virgin olive oil **4.5**

Breakfast Brioche Bun

Fried egg, bacon, Gruyère cheese, home-made chilli jam **6**

Café Jubilee

House Granola (V) (GF) **7**
Seasonal fruit, Greek yoghurt, honey

Egg Muffin Frittata

Kale, Gozo sheep cheese **3**

Green Shakshouka & Feta Cheese (V)

Baked eggs with spinach, leeks, onions, spices and crumbled feta cheese (served with sourdough bread) **8**

Café Jubilee Eggs Benedict

Served on sourdough brioche bun and hollandaise sauce **8**
» Avocado (V) **8**
» Crispy bacon & smoked ham **8**
» Smoked salmon & cream cheese **8**

Traditional English Breakfast

Two sunny side up eggs, pork sausages, bacon, mushrooms, baked beans, toasted sourdough bread **9**

SANDWICHES

Grilled Chicken Sourdough Bagel

Chicken thigh, bacon, cheese, tomato, pickled red cabbage, home-made chipotle mayonnaise **8**

The Italian Stallion

Mortadella, finocchiona salami, fontina cheese, tomato, arugula in a Turmeric sourdough bread **7.5**

Roasted Butternut Squash Sourdough Bagel (V)

Traditional Gozo sheep cheese, broad bean, mint **6**

The Carnivore

Roast beef, melted Brie cheese, Smoked Bacon with wholegrain mustard and caramelized onions in thick sourdough bread slices **9**

Falafel, Aubergine Pita (VG)

tomato, cucumber, Tahini **6**

SOUP

Moroccan Lentil, Chickpea and Freekeh (VG, GF)

Lentil and chickpea broth with middle eastern spices and green freekeh **8**

Classic French Onion Soup

Slow cooked onion soup, toasted garlic-brushed bread, melted Gruyère cheese **10**

SALADS

Beef Tagliata, Bufala and Portobello Mushroom (GF)

Roasted cherry tomato, basil pesto **14**

Saffron and Orange Marinated Chicken (GF)

Fennel, new potato, fresh herbs **12**

Falafel and White Bean (VG, GF)

White bean, cucumber, tomato and coriander salad topped with Lebanese chickpea fritters **10**
» Add egg **2**

Lime, Ginger and Chilli Grilled Octopus (GF)

Swiss chard, new potato **14**



PASTA

Jubilee Foods

Nanna's Ravioli (V)

Our critically acclaimed traditional Gozo sheep cheese ravioli

- » Classic tomato and basil sauce **10**
- » Deep fried with mint and parsley pesto **10**

Stewed Green Lentil fake 'Bolognese' (VG)

Spaghetti in tomato sauce **10**

Mediterranean Chicken

Rigatoni with pine nuts, sun-dried tomato, arugula and cream. The all-time Café Jubilee favourite **14**

Broccoli, Potato and Maltese Sausage

Home-made meat tortelloni, hand-crafted by Jubilee Foods **12**

Spaghetti biz-Zalza tal-Fenek

Our own family recipe of spaghetti with an aromatic, traditional Maltese rabbit sauce **14**

Black Bean and Smoked Sweet Potato Burger (VG)

Charcoal-grilled home-made black bean and sweet potato patty in a brioche bun with caramelized onions, lettuce, tomato, wholegrain mustard, skin-on fries, Xwejni sea salt **12**

Cassoulet (GF)

Traditional French white bean stew with, pork loin, lamb, Toulouse sausage and bacon. Served with sourdough bread **22**

Roasted Cauliflower with Black Garlic (VG, GF)

Served on Mojito-stewed vegetables, flaked almonds. Served with sourdough bread **12**

MAINS

Fenek Imtektek (GF)

Traditional slow-cooked Maltese rabbit stew with orange rind, spices and red wine, served with skin-on potato fries, Xwejni sea salt. Family recipe **18**

Oven-Roasted Meagre Fillet

Charred lemon & Rosemary, beurre blanc, greens **18**

Chicken Cotoletta

Breaded chicken thigh, lemon, skin-on potato fries, Xwejni sea salt, chipotle mayo **16**

Steak Frites (GF)

Charcoal grilled medium-rare USDA ribeye steak (300 gr) served with skin-on potato fries, Xwejni sea salt, wholegrain mustard **25**

SIDES

- | | | | |
|---|----------|-------------------------|----------|
| Sweet potato fries | 4 | Stir-fried vegetables | 5 |
| Skin-on potato fries with Xwejni sea salt | 4 | Aubergines spiced fries | 4 |

DESSERT

Traditional home-made Maltese custard and jelly trifle

Layers of jelly, brandy infused cake and custard **5**

Jubilee Foods Walnut Tart and Nocciola ice-cream

Served warm with hazelnut ice-cream **5**

Jubilee Foods warm Apple Pie and Malaga ice-cream

Served warm with rum & raisin ice-cream **5**

Vegan Dark Chocolate Mousse (VG)

Strawberry compote, almond biscuit **5**

Jubilee Foods Mqaret and Vanilla ice-cream

Hand crafted date fritters served warm with vanilla ice-cream. A traditional Maltese treat. **5**

(GF) Gluten Free (VG) Vegan (V) Vegetarian

Please inform your server if you have any food allergies or intolerances.

ANTIPASTI TO SHARE

Spanish Manzanilla Olives Bowl (VG) (GF)	3	Baby Calamari with Caramelized Onions (GF)	7
Hobż biż-Żejt u t-Tadam (VG) Traditional ftira bread, Jubilee Foods extra virgin olive oil, smashed tomato	3	Tuna-stuffed Piquillo Peppers (GF) Spanish sweet red peppers filled with a tuna & mayo mix (2 pcs)	4
Roman Suppli Meat Ragu, Mozzarella Rice Balls (4 pcs)	6	Chilli Salt Squid	6
Hummus and Pita (VG) (GF)	4	Marinated Octopus (GF)	5
Bruschetta		Cider-braised Chorizo sausage (GF)	6
» Anchovy and Chickpea pate (3 pcs)	4	Falafel (VG) (GF) Classic Lebanese chickpea fritters served with tahini dip (4 pcs)	5
» Beetroot and Walnut Pesto (VG) (3 pcs)	4	Burnt Eggplant Dip with Lemon and Pomegranate (VG) (GF)	4
» Tomato, Bufala, Basil (V) (3 pcs)	4		
» TRIO (6 pcs)	8		
Parma Ham, Roasted Butternut Squash, Gozo Sheep Cheese (GF)	6		

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