



ANTIPASTI

Caprese V Fresh tomatoes, mozzarella di bufala (D.O.P.), basil leaves	12	Grilled Mediterranean Skewers (4 pcs) • Beef with honey mustard garlic glaze and sesame seed 14 • Chicken, turmeric, cumin, coriander and yogurt 12 • Swordfish, lemon and thyme 12
Deep Fried Gozo Cheese V Breaded Gozo peppered cheese, mixed green leaves, cucumber, tomato and garlic bread	12	Stewed Baby Octopus In lightly spiced tomato sauce and served with toasted Maltese ftira 12
Bruschetta (2 pcs) • Cherry tomato, marinated anchovies and mint butter • Avocado, tomato and chorizo • Smoked salmon, black olive, caper, sweet pepper, parsley and lemon	7	Calamari Fritti Lightly battered local calamari served with fresh lemon wedges and Tartar sauce 16
Tempura Prawns (8 pcs) Marinated chillies, soy sauce	12	Steamed Mussels Shell-on Cooked in garlic, ginger, chillies and lemon, tomato finished in white wine 16
Tuna Tartare Marinated fresh tuna cubes mixed with ginger, spring onion, lemon and avocado	12	

PASTA

Gluten free options are available

Roasted Tomato, Capers and Olives V A simple yet bold dish with sun-kissed flavors, served with fresh garganelli pasta	16	Pollo e Funghi Fresh tagliatelle pasta flavored in extra virgin olive oil, onions, garlic, chunks of chicken breast, Portobello mushrooms, sundried tomatoes, fresh thyme & cream 17
Pesto V Fresh garganelli pasta tossed with homemade basil pesto	16	Ragù The classic Bolognese sauce of slow cooked minced beef, red wine and tomatoes, served with spaghetti pasta 16
Jubilee Foods Nanna's Ravioli V Hand-crafted traditional Gozitan ravioli filled with local sheep cheese in a rich garlic-tomato and basil sauce	16	Allo Scoglio Fresh spaghetti chitarra pasta with garlic, mussels, clams, prawns, sweet cherry tomatoes, extra virgin olive oil and white wine 18
Aglione e Olio e Gamberi Fresh spaghetti chitarra pasta tossed with garlic, extra virgin olive oil, tail-on prawns, parsley and cherry tomatoes	17	Polpo Fresh spaghetti chitarra pasta with traditional octopus stew 18
Jubilee Foods Fresh Tortelloni Home-made beef and pork tortelloni cooked in a creamy garlic, onion, mushrooms and smoked bacon sauce	16	Mushroom and Maltese Sausage Risotto GF Italian style cooked risotto with garlic, mushrooms, Maltese sausage and fresh herbs. Finished with mascarpone cheese and Grana shavings 17
Al Filetto Penne tossed with beef fillet chunks, rosemary, button mushrooms, onions and finished off with a touch of cream	17	

SALADS

Smoked Salmon and Grilled Zucchini Set on crispy seasonal leaves, plum tomatoes and lemon scented couscous, grilled bell peppers, finished with homemade herb dressing	18	Fried Spiced Vegan "Mozzarella" VG Mixed green leaves, fried spiced mozzarella, toasted walnuts, green olive, cucumber, avocado, cherry tomato and sweet pickled chutney	17
Murella Fish Cakes Deep fried homemade fish cakes served with a mix of green salad, cherry tomatoes, crunchy onions, cucumber and tartar sauce	17	Mediterraneo GF A blend of mozzarella di bufala (D.O.P.), cherry tomatoes, toasted almonds, salad leaves, Parma ham and pear wedges drizzled with a garlic and basil dressing	17
Grilled Chicken GF Asian-style grilled chicken, mixed crispy leaves, apples, almond flakes, cherry tomatoes and sultanas	16	Pulled Duck GF Cooked with aniseed and cinnamon sticks, served warm with mixed leaves, walnuts, prune and Grana shavings. Finished with an orange and fennel seed dressing	18
Niçoise GF Fresh tuna steak set on crispy leaves, black olives, hard boiled eggs, French beans and tomatoes, finished with homemade herb dressing	17		

SURF 'N' TURF

Local Whole Fish GF Choose from: Sea Bass or Red Snapper (approx. 500 grams) • Grilled with Xwejini sea salt and lemon or • Lightly dusted shallow fried and sweet peppers salsa	26	Black Angus Beef Tagliata (250g) GF Cooked to your liking, served with rucola and Grana shavings	28
Tuna Steak GF Grilled local fresh tuna, traditional red caper sauce (on the side), Xwejini sea salt and lemon	26	Fenek Moqli bit-Tewm GF Fried local rabbit with Garlic and thyme, served with French fries	24
Frittura di Calamari GF Fried calamari, lemon, tartar sauce, served with French fries and salad	26	Braised Lamb Shank GF Slowly cooked Lamb Shank with mixed spices, served with its own juice on a bed of mashed potatoes	26
Salmon Fillet GF Herb-crusted salmon fillet and creamy butter caper sauce with sweet potato mash	25		
Corn-fed Chicken Breast GF Gorgonzola, walnut and Portobello mushroom sauce	25		

All Surf 'n' Turf dishes are served with roasted potatoes and seasonal vegetables (excluding Lamb Shank, Fenek Moqli bit-Tewm, Frittura di Calamari and Salmon Fillet)

SIDES

Oven-baked Rosemary Potatoes	5
French Fries	5
Side Salad	5
Seasonal Vegetables	5
Sweet Potato Fries	6
Bread Basket	3



NEAPOLITAN PIZZA

All our pizzas and ftira are prepared in our traditional **Neapolitan wood-burning oven** in accordance with the characteristics described in the AVPN International Regulations for obtaining a true Neapolitan Pizza – Verace Pizza Napoletana.

THE CLASSICS

VPN Regina Margherita V	12
San Marzano tomato (D.O.P.) sauce, mozzarella di bufala (D.O.P.), extra virgin olive oil and basil	
Margherita V	10
Tomato sauce, fior di latte mozzarella and basil	
Diavola 🌶️	14
Tomato sauce, fior di latte mozzarella, spicy salami, basil and fresh chillies	
Capricciosa	13
Tomato sauce, fior di latte mozzarella, mushrooms, smoked ham and hard-boiled eggs	
Bufalina V	14
Tomato sauce, fior di latte mozzarella, mozzarella di bufala (D.O.P.), basil and Grana Padano shavings	
Napolitana	12
Tomato sauce, fior di latte mozzarella, anchovies and capers	

STUFFED PIZZAS

Calzone Classico dal 1926	14	Murella Calzone 🌶️	16
Ricotta cheese, fior di latte mozzarella, salami, smoked ham and tomato sauce		Tomato sauce, artisanal smoked provolone cheese (D.O.P.), Grana Padano shavings, bacon, onions, nduja sausage, basil, extra virgin olive oil	

Additional ingredients €1.00—€2.50

WHITE BASE

Prosciutto Crudo, Rucola e Grana	15
Fior di latte mozzarella, Parma ham, rucola and Grana Padano shavings	
Sapore Del Nord	14
Basil pesto, smoked provolone, salami Milano and cherry tomatoes	
Quattro Formaggi V	15
Fior di latte mozzarella, gorgonzola, mozzarella di bufala (D.O.P.) and Grana Padano shavings	
Ricotta e Pancetta	14
Mozzarella fior di latte, fried pancetta, ricotta cheese, cracked egg and thyme	
Pepperoni	14
Fior di latte mozzarella, salami pepperoni and black olives	

MURELLA SPECIALS

Vicini Vicini	16
Pistachio pesto, fior di latte mozzarella, pistachio mortadella (I.G.P.), sweet peppers, Grana Padano shavings, extra virgin olive oil, aceto balsamico di Modena	
Affumicata 🌶️	15
Tomato sauce, smoked provola cheese (D.O.P.), salami Milano, sun-dried tomato, extra virgin olive oil, nduja sausage and onion	
Parmiggiana	16
Tomato sauce, fior di latte mozzarella, fried aubergines, smoked ham, hard-boiled eggs, Grana Padano shavings, basil, mint, extra virgin olive oil	
Zalzett u Bajd	14
Tomato sauce, fior di latte mozzarella, Maltese sausage, hard-boiled egg, oregano	

LOCAL FTIRA

Tat-Tonn	15
Tuna, fresh tomatoes, onions, sliced potatoes, capers, olives, olive oil and fresh basil	
Ta' l-Incova u l-Makku	15
White bait, anchovies, fresh tomatoes, onions, sliced potatoes, capers, olives, olive oil and fresh basil	
Taz-Zalzett	12
Fior di latte mozzarella, Maltese sausage, onions and parsley	

BURGERS

All burgers are served with a base salad of tomatoes and lettuce and french fries on the side

Murella Angus Beef Burger	17
Angus beef burger served with melted fior di latte mozzarella, crispy bacon and French fries	
Turmeric Falafel Burger VG	17
Lightly fried turmeric, cilantro, chickpea patty with tahini sauce, pickled red cabbage, cucumber, tomato, lettuce and served with sweet potato fries	
Crunchy Spicy Chicken Burger 🌶️	16
Home-made crunchy breaded chicken breast topped with melted mozzarella, grilled bacon, jalapeño chilli pepper slices and parmesan mayo	
Blue Cheese & Mushroom Angus Beef Burger	17
Grilled Angus burger patty, topped with blue cheese, grilled mushrooms, crunchy onions and a sweet pickle sauce	
BBQ & Cheese Smoked Pulled Pork Burger	17
Slowly cooked smoked pork with barbecue sauce, caramelised onion chutney and melted cheese	

FOR THE KIDS

Penne Tomato	8
Penne tossed with homemade tomato sauce	
Spaghetti Butter and Cheese	8
Chicken Nuggets	8
6 pieces served with French fries	
Beef Burger	10
Served with French fries	
Crispy Katsu Chicken Burger	10
Served with Katsu sauce and French fries	
Fish & Chips	10
Breaded fish fillet	
Mini Sausage Pizza	10
Tomato sauce, mozzarella, sausages	