

APÉRITIFS

BAJTRA SPRITZ Prosecco , bajtra liqueur & club soda. (Refreshing/Sweet)	8
CYNAR SPRITZ Prosecco, cynar & club soda. (Bitter / Sweet)	8
APEROL SPRITZ Prosecco, aperol & club soda. (Bitter / Refreshing)	8
LIMONCELLO SPRITZ Prosecco, limoncello & club soda. (Citrusy / Refreshing)	8

CRUDI

BEETROOT CARPACCIO    	8.5
Beetroot carpaccio with pistachio cheese pralines, roasted almond, honey & fried kale.	
BEEF CARPACCIO  	11.5
Black Angus beef carpaccio, garnished with tartar sauce, baby spinach & parmesan.	
TUNA CARPACCIO   	11.5
Fresh tuna carpaccio dressing with oil, salt, black pepper, lime, parsley, dill & reduction of passion fruit.	









TAPAS

FALAFEL BALLS     	6.5
4 pcs homemade chickpea balls served with vegan mayo.	
MEDITERRANEAN HALLOUMI 	6.5
Grilled halloumi with pomegranate molasses.	
RICOTTA & CAPONATA   	8.5
Fresh caponata served with pesto, Sicilian ricotta & crostini bread.	
SICILIAN ARANCINA 	7
Arancina with beef ragu & parmesan.	
FRIED CALAMARI 	13
Fried calamari with tartar sauce.	
THAI PRAWNS  	7
Prawns sautéed in ginger, garlic, chili, sesame seeds & Thai sauce.	

STARTERS TO SHARE

VEGETARIAN MALTESE   	13
Selection of fresh bigilla, olives, sun-dried tomatoes, caponata, fig almond & Ġbejna.	
FRITTO MISTO 	18
Mix of prawns, seabass & calamari. Served with tartar sauce.	
COLD CUTS & CHEESE  	16
Selection of Parma ham, spianata, pancetta, parmesan, scamorza, gorgonzola, pecorino, speck, olives, sun-dried tomatoes & crostini bread.	
BRUSCHETTA MARE E MONTI   	13
4 pieces of bruschetta. 2 mortadella di mare with pistachio & 2 with mozzarella di bufala, cherry tomatoes & Parma ham.	



 Vegan	 Vegetarian	 Lactose	 Seafood
 Nuts & Seeds	 Gluten Controlled	 Dried Fruit /Vegetables	 Spicy


















FOOD & ALLERGEN INFORMATION

Disclaimer: Customers who suffer from any allergies should inform us before ordering. Gluten Controlled: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur.

SALADS

REGGINA MARGHERITA 	13
Mozzarella di bufala, rucola, cherry tomatoes, Parma ham, pesto Genovese, balsamic cream & crostini bread.	
CHICKEN TZATZIKI    	13.5
Chicken breast, cherry tomatoes, carrots, kale, roasted pepper, sesame seeds & tzatziki sauce. Choose your base: Green leaf or rice.	
BEEF TERIYAKI  	13.5
Beef strips, spring onions, roasted peppers, purple cabbage, carrots, fried onions, sesame & teriyaki sauce. Choose your base: Green leaf or rice.	
GRECA  	12.5
Tomato, cucumber, olives, red onion, feta cheese, oil, white vinegar, salt & oregano.	
TROPICAL    	13.5
Mixed green leaves, avocado, strawberry, blueberry, mango, & a mix of nuts with a special honey mustard & orange dressing.	
TUNA SALAD  	13.5
Mixed green leaves, carrots, cherry tomatoes, purple cabbage, orange, red onion, olives, capers, sesame seeds, mix of nuts & Tuna carpaccio.	
MICRO GREENS   	12.5
A Mix of green salad, micro green, beetroot asparagus, avocado & nuts with lemon oil dressing.	

BURGERS (HOME-MADE)

CHEESE BURGER  	10
1x 100g USDA, cheese, lettuce, tomato, pickles, fried onion & mayonnaise.	
ZION BURGER  	14
2x 100g USDA beef patties, bacon, cheese, lettuce, tomatoes, pickles, fried onions & Zion sauce.	
JAMAICAN   	14.5
2x 100g USDA spicy beef patties, cheese, lettuce, tomatoes, pineapple & hot sauce.	
CHICKEN THIGH  	13.5
200g chicken, cheese, coleslaw, fresh onion, tomatoes & pepper mayo.	
FALAFEL HALLOUMI     	13.5
150g falafel patty, halloumi cheese, rucola, tomatoes, fresh onions & vegan mayo.	
ALL BURGERS ARE SERVED WITH FRENCH FRIES GLUTEN FREE BUN 2- WHOLE GRAIN BUN 7	
ADD A SAUCE 1.5 FRIES 3   	
• Sriracha Mayo • Zion house sauce • Mexican Sauce • Pepper mayo • Avocado sauce	

FTAJJAR & WRAPS **SERVED TILL 5PM**

TUNA FTIRA 	5
Tuna, olives, tomato paste, capers, onions, ġbejna & mint.	
BREAKFAST FTIRA 	5
Eggs, bacon rashers, Cumberland sausage & cheese.	
SALMON FTIRA  	6.5
Smoked salmon, cream cheese, tomato slices & rucola.	
VEGAN FTIRA  	6.5
Vegan feta cheese, tomato slices, artichokes, olives, rucola & avocado.	
ITALO FTIRA  	7
Fresh basil pesto, mozzarella, tomato, rucola & Parma ham.	
CAPRESE FTIRA  	6
Fresh pesto Genovese, tomato & mozzarella.	
BEEF TERIYAKI WRAP 	8
150g beef tagliata cooked in teriyaki sauce, cherry tomatoes, cheese, Parmesan & fresh onion.	
CHICKEN THIGH WRAP 	8
150g chicken grilled, pepper, onion, lettuce, cheese & mayonnaise.	













*ALL FTAJJAR & WRAPS ARE SERVED WITH CRISPS

PASTA & RISOTTO

TAGLIOLINI AGLIO, OLIO E PEPERONCINO  	11
Black garlic, extra virgin olive oil, fresh chilli, parsley & parmesan.	
GARGANELLI NORMA   	12.5
Fresh tomato sauce, eggplant & fresh basil, finished with Sicilian salty ricotta & fresh pesto.	
GARGANELLI MALTESE  	13.5
Fresh Maltese sausages, black olives, capers, cherry tomatoes, spring onion, garlic, parsley & white wine, finished with ġbejna.	
CHICKEN & MUSHROOM <small>(GARGANELLI OR RISOTTO)</small> 	13.5
Chicken, mushrooms, garlic, truffle cream, white wine & parmesan.	
PAPPARDELLE BEEF RAGU  	16
USDA beef, cooked for five hours with onion, carrots, celery, red wine, tomato sauce & Parmesan.	
TAGLIOLINI VONGOLE 	13
Fresh clams, garlic, cherry tomatoes, white wine, black pepper & parsley.	
FRUTTI DI MARE <small>(TAGLIOLINI OR RISOTTO)</small> 	17
Prawns, clams, mussels, calamari, cherry tomatoes, white wine & parsley.	
RISOTTO MUSHROOMS & TRUFFLE     	12.5
Riso Arborio, mushrooms, white wine, cream of truffle, garlic, black pepper & parsley.	

AVAILABLE GLUTEN FREE PASTA AT AN EXTRA 3

MAINS

TAGLIATA 1KG (TO SHARE)  	60
Flap Tagliata from Uruguay, cooked to your liking, served with vegetables & roasted potatoes or fries. Choose two sauces: • Chimichurri • Pepper • Mushroom.	
MALTESE RABBIT (TO SHARE) 	41.5
Whole rabbit, sautéed with white wine & garlic, served on a bed of sweet red pepper, olives & roasted potatoes or fries.	
BEEF RIB EYE   	28.5
300g Black Angus from Argentina cooked to your liking, served with vegetables & roasted potatoes or fries. Choose one sauce • Chimichurri • Pepper • Mushroom	
MEDITERRANEAN CHICKEN BREAST  	18
Marinated grilled chicken breast with sautéed broccoli, cherry-tomatoes, olives, garlic & parsley, served with gorgonzola sauce.	
SEABASS  	19
Grilled seabass, served with asparagus, caponata & roasted potatoes or fries.	
GRILLED SALMON IN ASPARAGUS SAUCE  	21
250g grilled salmon dressing in asparagus, cherry tomatoes, olives, garlic, salt & pepper, served with basmati rice.	
SICILIAN PARMIGIANA   	16
Eggplant timbale, tomato, mozzarella, parmesan, pecorino, basil pesto & crostini bread.	

SIDES EXTRAS 3	ADD A SAUCE 2
• Fresh salad • Fries • Roasted Potato • Grilled vegetables • Caponata	• Gorgonzola cream • Pepper • Mushrooms • Zion Chimichurri

PETS MENU






CHICKEN BREAST 7.5
Chicken breast with rice, vegetables & a bowl of water.



PIZZA **AVAILABLE WHOLEGRAIN AT AN EXTRA 50c**

FOCACCIA	
ROSEMARY FOCACCIA  	8
PECORINO CHEESE FOCACCIA  	8.5
GREEK FOCACCIA  	10.5
Fresh tomato, feta cheese, olives, onion, garlic & parsley.	
NAKED & UNCOOKED  	15
Fresh tomatoes, rucola, Parma ham, mozzarella di Bufala, pistachios, balsamic cream, extra virgin olive oil.	
ZION CALZONE 	14
Mozzarella, speck, porcini mushrooms, Parmesan, Gorgonzola, cherry tomatoes & rucola.	
AL POMODORO	
MARGHERITA  	10
Tomato sauce, mozzarella & olive oil. Add mozzarella di Bufala at an extra €3.50.	
SICILIANA 	10.5
Tomato, mozzarella, pecorino, cherry tomatoes, garlic & rucola.	
NORMA   	12
Tomato sauce, mozzarella, aubergines, pesto & ricotta salata.	
VEGANA  	12
Tomato sauce, vegan mozzarella, olives, artichokes, spring onion, peppers & rucola.	
CAPRICCIOSA 	12
Tomato sauce, mozzarella, ham, mushrooms, artichokes, eggs & olives.	
ONE LOVE 	13
Tomato sauce, mozzarella, porcini mushrooms, ham, parmesan, garlic & parsley.	
MARITTIMA 	14.5
Tomato, prawns, mussels, clams, calamari, garlic & parsley.	
BIANCA	
POPEYE 	12.5
BBQ sauce, mozzarella, chicken, spinach, peppers, olives, & Scamorza cheese.	
MALTESE  	13
Mozzarella, maltese sausage, ġbejna, olives, capers, spring onion & cherry tomatoes.	
QUATTRO FORMAGGI  	12
Mozzarella, gorgonzola, parmesan & pecorino.	
PICCANTE  	12
Mozzarella, 'Nduja salami, spicy Spianata & fresh ricotta.	
DELL'ETNA  	15
Pistachio cream, mozzarella, porcini mushrooms, pancetta, scamorza cheese & pistachio.	

KIDS MENU

PASTA  	7.5
Garganelli pasta. Choose between tomato sauce or butter with parmesan cheese.	
BURGER  	8.5
1x 100g USDA beef patty, lettuce, tomatoes & cheese. Served with fries.	
CHICKEN NUGGETS	7.5
5 pcs breaded chicken breast nuggets & fries. Served with mayo sauce.	
CHICKEN WINGS	7
4 pcs chicken breaded wings with mayo sauce.	
KIDS PIZZA 	10
Tomato sauce, mozzarella, ham & fries.	

TURN PAGE FOR
WINE
LIST



WINE LIST

SWEET SPARKLING

MOSCATO D'ASTI -Fabio Perrone, Italy . 22
Moscato grape. Pairs well with any type of dessert; or pair with fresh bread, charcuterie, figs, melon or spicy dishes like curries or spiced chicken wings. Our mediterranean chicken breast is worth a shot with this favourite. The gorgonzola sauce hits a delightful spot on the taste buds.

RED

* **LA TORRE GELLENZA SHIRAZ** -Marsovin, Malta. 16
Blend of Cabernet Franc and Shiraz. Pairs well with our beef carpaccio and garganelli maltese.

* **CHEVAL FRANC** -Marsovin, Malta. 36
Blend of Shiraz & local Gellewza grapes. Perfect pairing with our tagliata to share and Zion burger.

BARBERA D' ALBA SUPERIORE -Fontana bianca, Italy. 26.5
Barbera grape. Charcuterie, cold cuts, and salumi: this match is a tradition in northern Italy for a good reason. Barbera 's high acidity cuts through the richness of salami, soppressata, mortadella, bologna, prosciutto, and lardo.

GRAN PASSIONE ROSSO -Famiglia Botter, Italy. 23
Merlot and Corvina grape blend. Jamaican burger maybe? Why not? Or the beef teriyaki salad?

CHIANTI -Il Palazzo, Italy. 16.5
Sangiovese grape. Pair with game dishes, like our Maltese rabbit and pappardelle beef ragu. You can enjoy Chianti even with a nice cheese platter, especially aged ones such as Pecorino and Parmigiano.

PRIMITIVO -Cantina Museo Albea, Italy. 20
Primitivo grape. Pairs well with dishes featuring tomato sauce such as pizza, eggplant parmesan, and pasta with ragu.

NARKE NERO D' AVOLA -Principe di Corleone, Italy. 19.5
Nero d' Avola grape. It can stand up to Greek cuisine, like gyros or moussaka, and naturally works well with spicier Italian sausages or sauces like puttanesca.

SANTA RITA 120 CARMENERE -Santa Rita, Chile. 18
Carménère grape. Ideally paired with bbq, especially lean meats such as Sirloin steaks, or some cuts of Pork and Lamb. Also consider when adding herbaceous sauces like a Chimichurri.

JUAN GIL SILVER -Spain. 28
Moscato grape. Pairs well with any type of dessert; or pair with fresh bread, charcuterie, figs, melon or spicy dishes like curries or spiced chicken wings. Our mediterranean chicken breast is worth a shot with this favourite. The gorgonzola sauce hits a delightful spot on the taste buds.

WHITE

* **PALATINO SAUVIGNON BLANC** -Cassar Camilleri, Malta. 17.5
Sauvignon Blanc grape. Ideal match with seafood and shellfish whilst providing excellent company on its own.We love it with our grilled salmon in asparagus sauce or vegana pizza.

* **LA TORRE GIRGENTINA** -Marsovin, Malta. 16
Girgentina grape. a perfect match with shellfish, lightly-cooked fish dishes, sushi or sashimi, spring vegetables and summer salads. Give it a shot with our Mediterranean halloumi starter and rosemary focaccia.

* **CARAVAGGIO CHENIN BLANC** -Marsovin, Malta. 19.5
Chenin Blanc grape. Ideal paired with light food dishes including salads, fish, poultry, veal and pork. We love it paired with our chicken tzatziki and pizza marittima.

* **LAURENTI VERMENTINO** -Camilleri Wines, Malta. 24
Vermentino grape. Excellent pairing with herbal and savoury pasta dishes. Have you tried it with our bruschetta mare monti or garganelli maltese?

GAVI DI GAVI -Piccolo, Italy. 21.5
Cortese grape. Pairs well with salads, particularly those with a citrus dressing, as well as light pastas and risottos. Try it with our ricotta & caponata or bruschetta mare e monti.

FALANGHINA -Corteregia, Italy. 18.5
Falanghina grape. Excellent with seafood such as spaghetti with clams, risotto with scampi. It is the perfect aperitif for a summer day or the ideal partner to our pizza siciliana or Zion calzone.

GRECO DI TUFO -Torricino, Italy. 22.5
Greco grape. The wine's robust body can hold its own against creamy dishes like pasta carbonara, cutting through the richness of the sauce. It pairs really well with our tagliolini vongole veraci and seabass.

KANIMARI VERMENTINO DI SARDEGNA -Nuraghe Crabioni, Italy. 23.5
Vermentino grape.Feel like a native to the medittearean as you dine on our naked and uncooked salad whilst sipping this beautiful Sardinian Vermentino.

PECORINO AGRONIKA -Novaripa, Italy. 19.5
Pecorino grape. A must try with our fritto misto and tagliolini aglio olio e peperoncino.

VIIGNIER -Delas Freres, France. 18.5
Viognier grape. Prawn and ginger noodles chicken and apricot tagine come to mind but we've tried it with our falafel & halloumi burger and garganelli chicken & mushroom pasta. Simply amazing!

LES CROQLOUPS POUILLY FUME -Domaine Chauveau, France. 28.5
Sauvignon Blanc grape. Cheese, goat cheese, feta, fish, seafood, mussels. White mediterranean caught fish always a great combination.

SANCERRE BLANC -Domaine Chauveau, France. 31
Sauvignon Blanc grape. Will pair perfectly with gravlax or our grilled salmon in asparagus sauce.

CHABLIS -Domaine Besson, France. 35.5
Chardonnay grape. The white wine fried rabbit we prepare and seabass should pair well with this beauty, but Chablis is such a joy when paired with most shell fish. Give it a try!

SHAYA VERDEJO RUEDA ORGANIC -Spain. 23
Verdejo grapes. Complex, hints of stone fruits, spices and marzipan with a refreshing acidity. Pairs well with Fried Calamari, Thai Prawns, Fritto Misto, Tagliolini Vongole, Frutti Di Mare, Seabass, Grilled Salmon and all Salads.

DISFRUTANDO,0, VG -Spain. 19
Verdejo 0.0 % alcohol. Vegan, citrus scent and a twist of lime & white flowers. Pairs well with Falafel Balls & Halloumi, Focaccia, Pizza, Tuna Carpaccio, Seabass, Grilled Salmon and all Salads and Pasta dishes.

ALAMOS TORRONTES -Argentina. 18.5
Aromatic. On the nose, citrus aromas combine with floral (jasmine) and fresh herbs. The palate is vibrant, with a very rich and well - balanced acidity.

SANTA RITA 120 CHARDONNAY -Santa Rita, Chile. 18
Chardonnay grape. Try with our capricciosa or dell' Etna pizza. Lovely match!

MAORI BAY SAUVIGNON BLANC 27.5
-Maori Bay, New Zealand.
Sauvignon Blanc grape. Asparagus with hollandaise sauce. Goat's cheese (a match made in heaven) in salads or with caramelised onions.
Thai food – a green curry or a Thai chicken salad is amazing.

ROSÉ

* **PALATINO ROSÉ** -Cassar Camilleri, Malta. 17.5
Syrah grape. Pair ideally with barbecued seafood dishes. Try it with our tuna carpaccio.

ZINFANDEL -Eagle Creek California, USA. 18.5
This rose has a full flavour and a pleasant fruity note with red berries and peaches. Paired with Teriyaki salad, burgers and Asian spicy.

CERASUOLO DI ABRUZZO ROSÉ AGRONIKA 16.5
-Novaripa, Italy.
Montepulciano d' Abruzzo grape. Perfect match with our beetroot carpaccio. Pairs well with creamy pastas, seafood, shellfish and green salads.

SPARKLING / CHAMPAGNE

PROSECCO DI TREVISO -Moletto, Italy. 20
Glera grape. Try it with a sweet-and-salty appetizer like prosciutto-wrapped dates! Prosecco is also delicious with asian dishes such as Thai noodles or sushi or even with our Thai prawns.

PROSECCO ROSÉ TREVISO MILLESIMATO 20
-Moletto, Italy. Glera & Pinot Nero grape blend. On the nose the floral notes of Glera grape and the fruity red fruits of Pinot Noir grapes stand out. Delicate and fragrant. Love it it paired with our piccante pizza.

DRAPPIER CARTE D'OR BRUT CHAMPAGNE -France. 55
Vermilion gold in color. Nose of freshly pressed black grapes, of red, white and citrus fruits. Small spicy notes in the finish. Pairs well with thai prawns, tropical salad, chicken dishes and cream cheeses.

WINE 175

* **LA TORRE – 175ML** WHITE 4.5
GAVI DI GAVI – 175ML WHITE 6
ZINFANDEL – 175ML ROSÉ 6
PRIMITIVO – 175ML RED 6



TURN PAGE FOR
FOOD
MENU