


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

TAPAS

FALAFEL BALLS     4 pcs homemade chickpea balls served with vegan mayo.	6.5
MEDITERRANEAN HALLOUMI  Grilled halloumi with pomegranate molasses.	6.5
RICOTTA & CAPONATA    Fresh caponata served with pesto, Sicilian ricotta & crostini bread.	8.5
SICILIAN ARANCINI  Arancini with beef ragu & parmesan.	7.5
FRIED CALAMARI  Fried calamari with tartar sauce.	13
THAI PRAWNS   Prawns sautéed in ginger, garlic, chili, sesame seeds & Thai sauce.	7

STARTERS TO SHARE

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

 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  Mozzarella di bufala, rucola, cherry tomatoes, Parma ham, pesto Genovese, balsamic cream & crostini bread.	13.5
CHICKEN TZATZIKI     Chicken breast, cherry tomatoes, carrots, kale, roasted pepper, sesame seeds & tzatziki sauce. Choose your base: Green leaf or rice.	13.5
BEEF TERIYAKI   Beef strips, spring onions, roasted peppers, purple cabbage, carrots, fried onions, sesame & teriyaki sauce. Choose your base: Green leaf or rice.	13.5
GRECA   Tomato, cucumber, olives, red onion, feta cheese, oil, white vinegar, salt & oregano.	12.5
TROPICAL     Mixed green leaves, avocado, strawberry, blueberry, mango, & a mix of nuts with a special honey mustard & orange dressing.	13.5
TUNA SALAD   Mixed green leaves, carrots, cherry tomatoes, purple cabbage, orange, red onion, olives, capers, sesame seeds, mix of nuts & Tuna carpaccio.	14
MICRO GREENS    A Mix of green salad, micro green, beetroot asparagus, avocado & nuts with lemon oil dressing.	12.5

BURGERS (HOME-MADE)

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

WRAPS SERVED TILL 6PM

BEEF TERIYAKI WRAP  150g beef tagliata cooked in teriyaki sauce, cherry tomatoes, cheese, Parmesan & fresh onion.	10
CHICKEN THIGH WRAP  150g chicken grilled, pepper, onion, lettuce, cheese & mayonnaise.	10









ALL WRAPS ARE SERVED WITH CRISPS

PASTA & RISOTTO

TAGLIOLINI AGLIO, OLIO E PEPERONCINO   Black garlic, extra virgin olive oil, fresh chili, parsley & parmesan.	11.5
GARGANELLI NORMA   Fresh tomato sauce, eggplant & fresh basil, finished with Sicilian salty ricotta & fresh pesto.	12.5
GARGANELLI MALTESE   Fresh Maltese sausages, black olives, capers, cherry tomatoes, spring onion, garlic, parsley & white wine, finished with ġbejna.	13.5
CHICKEN & MUSHROOM <small>(GARGANELLI OR RISOTTO)</small>  Chicken, mushrooms, garlic, truffle cream, white wine & parmesan.	13.5
PAPPARDELLE BEEF RAGU   USDA beef mince, cooked for three hours with onion, carrots, celery, red wine, tomato sauce & Parmesan.	16
TAGLIOLINI VONGOLE  Fresh clams, garlic, cherry tomatoes, white wine, black pepper & parsley.	13.5
FRUTTI DI MARE <small>(TAGLIOLINI OR RISOTTO)</small>  Prawns, clams, mussels, calamari, cherry tomatoes, white wine & parsley.	17
RISOTTO MUSHROOMS & TRUFFLE     Riso Arborio, mushrooms, white wine, cream of truffle, garlic, black pepper & parsley.	13.5

AVAILABLE GLUTEN FREE PASTA AT AN EXTRA 3

MAINS

TAGLIATA 1KG (TO SHARE)  Flap Tagliata from Uruguay, cooked to your liking, served with vegetables & roasted potatoes or fries. Choose two sauces: • Chimichurri • Pepper • Mushroom.	60
MALTESE RABBIT (TO SHARE)  Whole rabbit, sautéed with white wine, onion & garlic, served on a bed of sweet red pepper, olives & roasted potatoes or fries.	41.5
BEEF RIB EYE   300g Black Angus from Argentina cooked to your liking, served with vegetables & roasted potatoes or fries. Choose one sauce • Chimichurri • Pepper • Mushroom	28.5
MEDITERRANEAN CHICKEN BREAST  Marinated grilled chicken breast with sautéed broccoli, cherry-tomatoes, olives, garlic & parsley, served with gorgonzola sauce and roasted potatoes or fries	18
SEABASS  Grilled seabass, served with asparagus, caponata & roasted potatoes or fries.	20
GRILLED SALMON IN ASPARAGUS SAUCE  250g grilled salmon dressing in asparagus, cherry tomatoes, olives, garlic, salt & pepper, served with basmati rice.	21.5
SICILIAN PARMIGIANA    Eggplant timbale, tomato, mozzarella, parmesan, pecorino,	16

SIDES EXTRAS 3

• Fresh salad • Fries • Roasted Potato
• Grilled vegetables • Caponata


































ADD A SAUCE 2

• Gorgonzola cream • Pepper
• Mushrooms • Zion Chimichurri






PETS MENU

CHICKEN BREAST	7.5
Chicken breast with rice & vegetables.	

PIZZA AVAILABLE WHOLEGRAIN AT AN EXTRA 50c

FOCACCIA	
ROSEMARY FOCACCIA  	8
PECORINO CHEESE FOCACCIA  	8.5
GREEK FOCACCIA  	10.5
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 sauce, 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.	
VEGAN PIZZA   	13
Cream of pistachio, vegan mozzarella, roasted potatoes, porcini mushrooms, granella di pistachio & parsley.	

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.	

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WINE LIST

SWEET SPARKLING

MOSCATO D'ASTI -Fabio Perrone, Italy .
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.

SPARKLING / CHAMPAGNE

PROSECCO DI TREVISO -Moleto, Italy.
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 -Moleto, 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.
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.

ROSÉ

* **PALATINO ROSÉ** -Cassar Camilleri, Malta.
Syrah grape. Pair ideally with barbecued seafood dishes. Try it with our tuna carpaccio.
ZINFANDEL -Eagle Creek California, USA.
This rose has a full flavour and a pleasant fruity note with red berries and peaches. Paired with Teriyaki salad, burgers and Asian spicy.
CERASVOLO DI ABRUZZO ROSÉ AGRONIKA -Novaripa, Italy.
Montepulciano d' Abruzzo grape. Perfect match with our beetroot carpaccio. Pairs well with creamy pastas, seafood, shellfish and green salads.

22

20

20

55

17.5

18.5

16.5

WHITE

* **PALATINO SAUVIGNON BLANC** -Cassar Camilleri, Malta.
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.
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.
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.
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 -Picollo, Italy.
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.
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.
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.
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.
Pecorino grape. A must try with our fritto misto and tagliolini aglio olio e peperoncino.
VIIGNIER -Delas Freres, France.
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 CROLOUPS POUILLY FUME -Domaine Chauveau, France.
Sauvignon Blanc grape. Cheese, goat cheese, feta, fish, seafood, mussels. White meditteranean caught fish always a great combination.
SANCERRE BLANC -Domaine Chauveau, France.
Sauvignon Blanc grape. Will pair perfectly with gravlax or our grilled salmon in asparagus sauce.
CHABLIS -Domaine Besson, France.
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.
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.O. VG -Spain.
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.
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.
Chardonnay grape. Try with our capricciosa or dell' Etna pizza. Lovely match!
MAORI BAY SAUVIGNON BLANC -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.

17.5

16

19.5

24

21.5

18.5

22.5

23.5

19.5

18.5

28.5

31

35.5

23

19

18.5

18

27.5

RED

* **LA TORRE GELLENWZA SHIRAZ** -Marsovin, Malta.
Blend of Cabernet Franc and Shiraz. Pairs well with our beef carpaccio and garganelli maltese.
* **CHEVAL FRANC** -Marsovin, Malta.
Blend of Shiraz & local Gellewza grapes. Perfect pairing with our tagliata to share and Zion burger.
BARBERA D' ALBA SUPERIORE -Fontana bianca, Italy.
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.
Merlot and Corvina grape blend. Jamaican burger maybe? Why not? Or the beef teriyaki salad?
CHIANTI -Il Palazzo, Italy.
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.
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.
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.
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.
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.

16

36

26.5

23

16.5

20

19.5

18

28

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