

ANTIPASTI

- CARCIOFI CACIO E PEPE

Golden fried Artichoke in breadcrumb crust, served with Cacio e Pepe sauce

9.50
- BURRATA BRUSCHETTONE

Toasted Bread, Fresh Burrata, Tomatoes & Basil Pesto

12.00
- ANDALUCIA LIVER

Grilled Veal Liver served with Pico de Gallo & Focaccelle

13.00
- BEEF CARPACCIO

Beef Carpaccio with Caper Vinaigrette, Capers, Honey, Parmesan, Coriander & Almonds

13.50
- FRIED CALAMARI

Crispy Fried Calamari, served with Tartar Sauce & Lemon Wedge

15.00
- THAI PRAWNS

Prawns sautéed in Ginger, Garlic, Chilli, Sesame Seeds & Thai Sauce

8.50
- SICILIAN MUSSELS

Mussels with Tomato, Garlic, White Wine, Chilli & Parsley

12.50

PLATTERS

- MEDITERRANEAN ANTIPASTO

Focaccine, Tomatoes, Burrata, Parma Ham, Cured Sausage, Provolone, Olives, Almonds, Dried Figs & Artichokes

24.50
- COLD CUTS

Selection of Italian Cured Meats and Cheese: Salame, Parma Ham, Pancetta, Sicilian Cured Sausage, Pecorino Romano, Parmigiano & Gorgonzola Served with Focaccelle & Fig Jam

23.50
- FRITTO MISTO

Mixed Seafood Fry: Calamari, Sea Bass, Prawns served with Tartar Sauce & Lemon Wedge

23.50

ADD ONE FOCACCELLA

SALADS

- BURRATA CAPRESE

Fresh Tomato, Burrata Mozzarella, Onion, Pesto & Basil

11.00
- ALKALINE SALAD

Mixed Green Leaves, Beetroot, Asparagus, Avocado, Carrots, Cherry Tomatoes, Mixed Nuts, Honey Mustard Vinaigrette

12.00
- CRUNCHY CAESAR SALAD

Romaine Lettuce, Chicken in Breadcrumbs, Caesar Dressing, Parmesan & Croutons

14.50
- SMOKED SALMON SALAD

Mixed Green Leaves, Avocado, Asparagus, Carrots, Cherry Tomatoes, Kale, Smoked Salmon, Coriander, Sesame Seeds & Honey Mustard Vinaigrette

16.00
- BEEF TERIYAKI

Mixed Green Leaves, Pulled Brisket, Spring Onions, Bell Peppers, Purple Cabbage, Carrots, Fried Onions, Sesame & Teriyaki Sauce

15.50
- ADD ONS

Feta | Burrata | Eggs | Avocado | Chicken | Brisket | Asparagus | Smoked Salmon

PASTA

- SPAGHETTONE BURRATA & PESTO

(SPAGHETTONE OR GARGANELLI)
Spaghettone with Fresh Burrata, Tomatoes & Pesto Genovese

13.50
- SPAGHETTONE CARBONARA

(SPAGHETTONE OR GARGANELLI)
Spaghettone with Eggs, Guanciale, Pecorino Romano & Black Pepper

15.50
- TAGLIATELLE CHICKEN AND MUSHROOMS

(TAGLIATELLE OR RISOTTO)
Chicken, Baby Spinach, Mushrooms, Cream, White Wine, Parsley & Parmesan

15.00
- TAGLIATELLE AL RAGU BOLOGNESE

(TAGLIATELLE OR GARGANELLI)
Tagliatelle with Slow-Cooked Meat Ragù & Parmesan

16.50
- VONGOLE

(SPAGHETTONE OR GARGANELLI)
Spaghettone with Clams, White Wine, Garlic, Fresh Chilli, Parsley & Tomatoes

15.50
- FRUTTI DI MARE

(SPAGHETTONE OR RISOTTO)
Spaghettone with Prawns, Clams, Mussels, Calamari, Tomatoes, Garlic, White Wine & Parsley

18.50
- GLUTEN-FREE PASTA AVAILABLE AT EXTRA

3.00

RISOTTI

- RISOTTO PORCINI

Arborio Rice with Porcini Mushrooms, Black Truffle, Garlic & Parsley

15.00
- RISOTTO ETNA

Arborio Rice with Saffron & Sicilian Sausage, Chives & Parmesan

13.50

MAINS

- TAGLIATA 1KG

Tagliata Cooked to your liking
Served with Grilled Vegetables & Roasted Potatoes or French Fries

65.00
- Choose Two Sauces:
Mushroom | Pepper | Zion Chimichurri | Port Wine Reduction
- RIB EYE 300G

Rib Eye Steak Cooked to your liking
Served with Grilled Vegetables & Roasted Potatoes or French Fries

31.00
- Choose One Sauce:
Mushroom | Pepper | Zion Chimichurri | Port Wine Reduction
- MEDITERRANEAN CHICKEN BREAST

Grilled Chicken Breast Topped with Greek Feta, Sautéed Spinach, Olives, Cherry Tomatoes, Garlic & Fresh Herbs, Served with Roasted Potatoes or French Fries

19.50

Food & Allergen Information

Disclaimer: Zion offers food that may contain milk, soybeans, tree nuts, peanuts, eggs, shellfish & wheat. Customers who have any allergies to ingredients used in food should inform us before ordering. The customer takes full responsibility of informing Zion staff about any allergies they have at the time of ordering their food.
Gluten Controlled: While we offer gluten-free menu options, we are not a gluten-free kitchen.
Cross-contamination could occur & our restaurant is unable to guarantee that any item can be completely free of allergens.

VG

V

Nuts & Seeds

Gluten

Egg

Crustaceans

Vegetarian

Dried Fruit/Vegetables

Gluten Controlled

Celery

Lactose

Spicy

Seafood

Molluscs

GC

Honey

Mustard

- GRILLED SEA BASS 250G

Grilled Sea Bass Fillet with Pico de Gallo, Grilled Asparagus, Lime & Coriander, Served with French Fries or Roasted Potatoes
- GRILLED SALMON

Grilled Salmon Served with Mash Potato, Spinach, Mushrooms, Cherry Tomatoes & Béarnaise Sauce
- EXTRA

Grilled Vegetables | Pico de Gallo | Mashed Potatoes | Roasted Potatoes | French Fries
- EXTRA SAUCE

Mushroom | Pepper | Béarnaise | Zion Chimichurri | Port Wine Reduction

BURGERS

- EGG TRUFFLE BURGER

One Beef Patty, Red Leicester Cheese, Eggs, Lettuce, Tomato, Pickles, Fried Onions & Truffle Mayo
- RED LEICESTER CHEESE BURGER

Two Homemade Beef Patties, Red Leicester Cheese, Lettuce, Tomato, Pickles, Fried Onions & Ranch Sauce
- ZION BURGER

Two Homemade Beef Patties, Lettuce, Tomato, Fresh Onions, Porchetta, Red Leicester Cheese & Zion Sauce

- BBQ BRISKET BURGER

Pulled Brisket, Provolone Scamorza, Coleslaw, Lettuce, Onions, Ranch Sauce & BBQ Sauce
- CRUNCHY CHICKEN THIGH BURGER

Breaded Chicken, Red Leicester Cheese, Coleslaw, Tomato, Fresh Onions & Pepper Mayo

- AVOCADO BURGER

Avocado Corn Patty, Guacamole, Lettuce, Halloumi, Pico de Gallo & tartar sauce

- EXTRA SAUCES

Zion | Ranch | Picante | Truffle Mayo | Guacamole | Zion Chimichurri | Pepper Mayo

- EXTRA

Beef Patty | Fried Egg | Red Leicester Cheese | Porchetta alla Romana | French Fries

- WRAPS

All Wraps Are Served With French Fries
Available Only Monday – Friday (12.00hrs – 18.00hrs)
Excluding Public Holidays

- NATIVE WRAP – VEGETARIAN

Guacamole, Fresh Onions, Corn, Tomato, Black Beans, Lime, Feta Cheese & Coriander

- CHICKEN LIME WRAP

Chicken Strips Marinated in Fresh Lime, Red Leicester Cheese, Lettuce, Tomato, Onion, Corn, Coriander & Ranch Sauce

- TERIYAKI BRISKET WRAP

Beef Brisket, Lettuce, Kale, Provolone Scamorza, Tomatoes, Onions, Cucumber, Teriyaki Sauce, Coriander & Ranch Sauce

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- 22.50

PIZZA
- FOCACCE
- 24.00

FOCACCIA PECORINO

Focaccia with Pecorino

8.50
- BRUSCHETTA FOCACCIA

Focaccia with Chopped Cherry Tomatoes, Garlic & Basil

9.50
- GRECA FOCACCIA

Tomatoes, Feta Cheese, Onions, Olives, Garlic & Parsley

12.50
- EXTRAS

Mozzarella di Bufala | Burrata | Pecorino | Anchovies
- SCACCIONE
- 10.00

PORCHETTATA

Porchetta, Mozzarella di Bufala, Pistachio Pesto, Rucola & Tomato

14.50
- 14.50

GAMBERETTI

Mozzarella, Prawns, Lettuce & Salsa Cocktail with Brandy

15.50
- 16.00

ROMANO

Artichokes Cream, Parmigiano Reggiano, Speck, Tomato & Fresh Parsley

14.50
- PIZZE ROSSE
- 15.00

MARGHERITA

Tomato Sauce, Mozzarella & Basil

10.50
- 14.50

REGGINA MARGHERITA

Tomato Sauce, Mozzarella di Bufala, Pesto, Rucola, Parma Ham & Parmesan Cheese

15.50
- 14.00

SICILIANA

Tomato Sauce, Mozzarella, Garlic, Pecorino, Rucola & Cherry Tomatoes

11.50
- 14.50

CAPRICCIOSA

Tomato Sauce, Mozzarella, Ham, Mushrooms, Eggs, Olives & Artichokes

14.50
- 14.00

ONE LOVE

Tomato Sauce, Mozzarella, Ham, Porcini, Parmesan Cheese, Parsley & Garlic Oil

14.00
- 13.00

ARRABBIATA

Tomato Sauce, Mozzarella, Chilli, Onions, Spianata Romana & Taggiasca Olives

13.00
- 14.00

PARMIGGIANA

Tomato Sauce, Mozzarella, Aubergine, Ham, Eggs, Parmesan & Basil

14.00
- 13.50

VEGANA ROSSA

Tomato Sauce, Vegan Mozzarella, Taggiasca Olives, Peppers, Artichokes, Carrots & Rucola

13.50
- 15.50

MARINAIO

Tomato Sauce, Mozzarella, Prawns, Mussel Meat, Calamari, Parsley & Garlic Oil

15.50

TURN THE PAGE FOR MORE PIZZAZZ!

PIZZE BIANCHE

MALTESE 

Mozzarella, Cherry Tomatoes, Capers, Olives, Gbejna, Spring Onion & Maltese Sausage

NAKED AND UNCOOKED 

Prosciutto Crudo, Burrata, Fresh Tomato, Rucola, Pistachio & Balsamic Cream

QUATTRO FORMAGGI 

Pecorino, Mozzarella, Gorgonzola & Parmesan Cheese

VEGANA BIANCA 

Pistachio Cream, Vegan Mozzarella, Porcini, Roasted Potatoes & Pistachio Crumble

CALZONI

CALZONE CLASSICO 

Tomato, Mozzarella, Ham, Mushrooms & Eggs

ZION CALZONE 

Mozzarella, Porcini, Speck, Gorgonzola, Rucola, Fresh Tomatoes & Parmesan

SWEET PIZZA

SWEET PIZZA NUTELLA & RICOTTA 

Pizza Base with Nutella, Ricotta & Pistachio

ADD ON

Strawberries

KIDS MENU

GARGANELLI PASTA (TOMATO OR BUTTER) 

Garganelli Pasta with Tomato or Butter Sauce

CHICKEN NUGGETS 

Crispy Chicken Bites Served with French Fries & Mayonnaise

KIDS PIZZA 

Tomato, Mozzarella, French Fries & Ham

CHICKEN WINGS 

Served with BBQ Sauce

KIDS BURGER 

One Beef Patty, Red Leicester Cheese, Lettuce, Tomato & Mayonnaise

DESSERTS

CHOCOLATE FONDANT 

Served with Vanilla Ice-Cream

SICILIAN CANNOLO 

Sheep’s Ricotta Cream, Chocolate & Pistachio

PET MENU

GRILLED CHICKEN & RICE

Plain Grilled Chicken Breast with Rice (No Seasoning)

BEEF BRISKET & RICE

Grilled Brisket with White Rice (No Seasoning)

Fresh Water Always Available for Pets

WINE LIST

SWEET SPARKLING

MOSCATO D' ASTI Fabio Perone, Italy 23.00

Moscato Grape. Pairs Well with Any Type of Dessert. Or Pair with Fresh Bread, thai prawns,chicken wings , or Spicy Dishes like Curries. Our Mediterranean Chicken Breast is a Great Match for this Favourite.

SPARKLING / CHAMPAGNE

DRAPPIER CARTE D'OR BRUT CHAMPAGNE France 55.00

Vermillion Gold in Colour. Nose of Freshly Pressed Black Grapes, Red, White and Citrus Fruits. Slightly Spicy Notes in the Finish. Pairs Well with Tropical Salad, Chicken Dishes and Cream Cheese.

PROSECCO SUPERIORE DOCG BRUT 25.00

Bacio Della Luna Veneto, Italy

This Fine and Balanced Prosecco, with Bright Straw Yellow Colour, stands Out for its Floral Bouquet and for its Scents of Mature Fruits. On the Palate it is Harmonious and with a Lively Freshness. Perfect as an Aperitif or Combined with White Meat and Cheese. It is the Right Wine for Every Special Occasion.

PROSECCO DI TREVISO Moletto, Italy 21.00

Glera Grape. Try it with a Sweet and Salty Appetizer like Cold Cut Cheese! Prosecco is best with our antipasti.

PROSECCO ROSE' TREVISO MILLESIMATO Moletto, Italy 21.00

Glera & Pinot Noir Grape Blend. On the Nose the Floral Notes of Glera Grape and the Fruity Red Fruit of Pinot Noir Grapes Stand Out. Delicate and Fragrant. Love it! Pairs Well with our buratta brushchettone.

ROSE

CERASUOLO DI ABRUZZO ROSE AGRONIKA Novaripa, Italy 17.00

Montepulciano D’Abruzzo Grape. Perfect Match with our Andalucia Liver. Pairs Well with Creamy Pastas, Seafood, Shellfish, and Green Salads.

PALATINO ROSE Malta 18.00

Syrah Grape. Pair with Seafood Dishes. Try it with our beef Carpaccio.

ZINFANDEL Eagle Creek, California, USA 19.00

This Rosé has a Full Flavour and a Pleasant Fruity Note with Red Berries and Peaches. Pairs Well with Teriyaki Salad, Burgers and Pizza.

WHITE

LA TORRE GIRGENTINA Malta 17.00

Girgentina Grape. A Perfect Match with Shellfish, Lightly Cooked Fish Dishes, and alkaline Salads. Give it a Shot with our crunchy Chicken salad, sicilian mussels or Maltese Pizza.

PALATINO SAUVIGNON BLANC Malta 18.00

Sauvignon Blanc Grape. Ideal Match with Seafood and Shellfish whilst Providing Excellent Company on its Own. Best with our Grilled Salmon or Vegan Pizza.

SANTA RITA 120 CHARDONNAY Santa Rita, Chile 19.00

Chardonnay Grape. Try it with our Delicious carbonara or Capricciosa pizza. Lovely Match.

SOLEIANO VERDICCHIO DI MATELICA D.O.C. Italy 19.00

Soleiano has a Bright Straw Yellow with Green Reflections. On the Nose, it Reveals an Elegant and Intense Bouquet with Floral Notes, alongside Fruity Hints of Grapefruit, Apple, Apricot and Peach. On the Palate, it is Fresh and Savoury, with a Long Finish. Best with sea bass or risotto porcini

FALANGHINA Corteregia, Italy 20.00

Falanghina Grape. Excellent with Seafood such as mussels, frutti di mare with Clams or carbonara. It is the Perfect Aperitif for a Summer Day or the Ideal Partner to our Pizza Siciliana or Zion Calzone.

VIOGNIER Delas Frères, France 19.00

Viognier Grape. Prawns and Ginger Noodles, Chicken and Apricot go well. Try it with , Andalucia liver, avocado Burger or Chicken and Mushroom Pasta simply amazing!

ALAMOS TORRONTES Argentina 19.00

Aromatic on the Nose, Citrus Aromas Combined with Floral Notes and Fresh Herbs. The Palate is Vibrant with a Very Rich and Well-Balanced Acidity. Goes well with thai prawns or avocado burger.

CARAVAGGIO CHENIN BLANC Malta 20.00

Chenin Grape. This unique Argentine white wine delivers intense, sweet-smelling floral noes like jasmine and peach while finishing completely crisp, dry, and acidic on palate. Perfect match with Andalucia liver or chicken breast.

PECORINO AGRONIKA Novaripa, Italy 20.00

Pecorino Grape. Thia organic white wine is celebrated for its bright, snappy acidity, dense minerality, and expensive notes of crispyellow apple, lemon cured and wild herbs. Goes well with fried calamari, carbonara or buratta pesto .

PINOT GRIGIO VALVITIS FRIULI Friuli-Venezia Giulia, Italy 20.00

The wine displays a Yellow Straw Colour with Golden Highlights. Its nose is Intense and Refined, featuring a composed bouquet of Fruity Aromas. On the palate, it is Well-Balanced and Enveloping, with good persistence and a satisfying finish.

VIDILA Verdeco, Bodegas y Viñedos Shaya, Rueda DOP 20.00

Crafted from Certified Organic Vineyards. Attractive Greenish-Yellow Colour. A pleasant Aromatic Bouquet with Floral Notes and Tropical Fruits including Banana, Pineapple, and Apricot. A Fresh Acidity balances a long and tasty finish. Ideal with Cooked Seafood, Fish, Pasta, Salads, and White Meats.

GAVI DI GAVI Picollo, Italy 22.00

Cortese Grape. Pairs Well with Salads, Particularly those with Citrus Dressing, as well as Light Pastas and Risotto. Try it with our Bruschettone or Vegetarian Maltese.

GRAND VALENSAC CHARDONNAY 22.00

This Chardonnay, with its Discreet Woodiness, is in Perfect Harmony with Fruity Pineapple Notes. The Finish is Long and Persistent. Recommended with Fish, Shellfish, White Meats in cream sauce, mushroom risotto, or cold cuts.

ALBEA DUE TRULLI VERDECA I.G.P. Italy 22.00

In a Radiant Greenish-Yellow Hue, this Wine offers Intense Aromas of Green Apple, Pineapple and Herbs. On the Palate, it delights with Refreshing Minerality, Elegant Body and Versatility for Effortless Pairing.

GRECO DI TUFO Terricino, Italy 23.00

Greco Grape. The wine’s Robust Body holds its own against Creamy Dishes like Pasta Carbonara, cutting the richness. Pairs well with Vongole or Grilled Sea Bass.

KANIMARI VERMENTINO DI SARDEGNA 24.00

Nuraghe Crabioni, Italy Vermentino Grape. Feels Mediterranean Style while dining on Naked and Uncooked Pizza paired with this Sardinian Vermentino.

LAURENTI VERMENTINO Malta 25.00

Vermentino Grape. Excellent pairing with Herbal and Savoury Pasta Dishes. Try with Marinaio pizza or Gamberetti Pizza.

MAORI BAY SAUVIGNON Maori Bay, New Zealand 28.00

Sauvignon Blanc Grape.which features an intense, crisp prifle bursting with tropical fruit, gooseberry, elderflower, and nettle notes. Best with fried calamari or sea bass.

POUILLY–FUME LES CROQLOUPS Domaine Chauveau, France 29.00

Sauvignon Blanc Grape. Grown on the flint-rich (silex) soils of France’sloire valley, this dry white wine features piercingacidity, bright citrus flavours, and a signature gunflint.well matched with risotto porcini, grilled salmon or sea bass.

SANCERRE BLANC Domaine Chauveau, France 32.00

Sauvignon Blanc Grape. Perfectly Pairs with Grilled Salmon.

CHABLIS Domaine Besson, France 36.00

King of the Chardonnay Grape. Pairs well with all Fish Dishes and Perfectly with Sea Bass.

RED

LA TORRE GELLEWZA SHIRAZ Malta 17.00

Blend of Cabernet Franc and Shiraz. Pairs well with Beef Carpaccio Andalucia liver or risotto etna.

SANTA RITA 120 CARMENERE Santa Rita, Chile 19.00

Carménère Grape. Ideally paired with BBQ. Especially Lean Meats such as Sirloin Steak, Pork or Lamb. Also consider with Herbaceous Sauces like Chimichurri.

EL VIGIA Bodegas Atalaya, Almansa DOP, Spain 20.00

Intense Cherry Red Colour. Ripe Red Fruits such as Cherries and Raspberries. Full-Bodied with Gentle Tannins giving a Velvety Finish. Pairs Well with Pasta,rib eye, Roast or Grilled Meat.

PRIMITIVO Cantina Museo Albea, Italy 22.00

Primitivo Grape. Pairs well with Tomato-Based Dishes such as Pizza, Eggplant Parmesan and Pasta with ragu bolognese.

CHIANTI CLASSICO 21.00

Coppiere, Chianti Classico DOCG, Tuscany, Italy

Bright Ruby Red Colour. Intense Wine Bouquet with Violet and Fleur-de-lis Notes together with Red Fruits. Perfect with Roasted and Grilled Meats as well as Pizza.

GRAN PASSIONE ROSSO Famiglia Botter, Italy 24.00

Merlot and Corvina Grape Blend. Perfect Match with Rib-Eye, Beef Teriyaki Salad or Tagliata.

PINOT NOIR Autrefois Vin De France 26.00

Bright Light Ruby Colour. Aromas of Red Fruits (Cherry, Strawberry) and Vanilla Notes. Supple and Fruity Palate with Light Silky Tannins. Try with beef carpaccio, andulucia liver or rib eye.

BARBERA D'ALBA SUPERIORE Fontana Bianca, Italy 27.00

Barbera Grape. Cold Cuts and Salumi. High Acidity Cuts through Richness of Salami, cold cuts.

JUAN GIL SILVER Bodegas Juan Gil, Jumilla DOP, Spain 28.00

Explosive Aromas of Currant, Cassis and Boysenberry with Smoky Spice. Rich, Smooth and Powerful Palate. Pairs well with Grilled Meats, Meat Dishes with Gravy and Sharing Platters.

CHEVAL FRANC Malta 36.00

Blend of Shiraz and Local Gellewza Grapes. Perfect Match with Tagliata, Zion Burger or Rib-Eye.