



*ta' Cassia Salina*  
*Restaurant*



This photo was taken around the 1930's. Showing the salt being taken from No.10 pan at the Salina Salt Pans ( built around 1600 ) and loaded on wagons which were pushed on rails to go into storage.

The building in the background is where this restaurant stands now.

During that period it was used as a Wine Bar, and a kind of a Lodging House. This house of character has been restored and converted in 2006

## *Starters*

- Mozzarella di Bufala and Parma Ham,* € 8.50  
with baby greens, tomatoes, grilled zucchini, and drizzled with balsamic dressing
- Chicken Livers* € 6.50  
pan-fried and flamed with brandy served with brioche, apple chutney and citrus vinaigrette
- Beef Carpaccio* € 7.80  
raw thin slices of beef fillet served with parmesan shavings and truffle oil
- Octopus Carpaccio (local catch)* € 7.80  
served with petit salad and fresh lemon-parsley vinaigrette
- Pan-Fried Gozo Cheese (Gbejniet)* € 6.80  
with chopped hazelnuts and breadcrumbs served with mango chutney
- Local Hand Picked Snails (Rebbux)* € 6.50  
cooked in light tomato sauce, and fresh herbs,
- Artichokes au Gratin* € 7.80  
artichoke hearts, Parma ham, pine nuts and gorgonzola cheese
- Mussels* € 7.50  
cooked in white wine finished with olive oil, cherry tomatoes and fresh herbs
- Pan-Fried Clamaretti* (baby squid) € 8.50  
served with egg-caper sauce and fresh garden leaves
- Coquilles St. Jacques* € 9.50  
creamy scallops and mushroom gratin
- Riso di Gamberi* € 7.50  
rice with prawns, gran padano, olives and brandy
- Champignons a la Crème in Vol-au-Vent* € 7.90  
mushrooms cooked with olive oil, nutmeg and fresh cream, served in puff pastry
- Cotolette di Melanzane* € 6.90  
pan-fried breaded aubergines, filled with scamorza cheese and Parma ham with tomato salsa



## *Soups*

<i>Soup of the Day</i>	€6.50
<i>Aljotta (fish soup) ★</i>	€ 7.50

## *Pasta*

<i>Spaghetti Al Vongole</i> fresh clams, garlic, white wine and cherry tomatoes	<i>Starter</i> €8.50	<i>Main</i> €13.50
<i>Tortelli di Crostaci</i> filled with crab and lobster served on a light bisque	<i>Starter</i> €8.50	<i>Main</i> €13.50
<i>Pappardelle con Funghi Porcini</i> pasta with wild mushrooms, truffle paste and fresh cream	<i>Starter</i> €7.90	<i>Main</i> €12.50
<i>Tortellacci Gganti Neri al Salmone</i> giant pasta shells filled with salmon and ricotta cheese, served on fresh prawn sauce	<i>Starter</i> €8.50	<i>Main</i> €13.50
<i>Spaghetti Rabbit Sauce (Traditional Fenek Pasta) ★</i>	<i>Starter</i> €6.50	<i>Main</i> €11.50
<i>Ravjul (Maltese food) ★</i> traditional pasta, filled with fresh Gozo cheese with tomato fondue	<i>Starter</i> €5.80	<i>Main</i> €9.80
<i>Spaghetti con Ragu alla Bolognese</i> with meat sauce	<i>Starter</i> €7.50	<i>Main</i> €12.50
<i>Tarja ★</i> pan-fried fine pasta noodles with egg, parsley and cheese	<i>Starter</i> €5.50	

**Gluten free pasta also available**

Any other dietary requirements or allergies  
please advise a member of the staff

★ Traditional Maltese dishes

*Main Dishes All dishes are served with fresh vegetables and potatoes*

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*Fish*

<i>Grilled Gilthead Bream (Awrata)</i>	€17.50
<i>Grilled Sea Bass (Spnot)</i>	€19.80
<i>Char-Grilled Fresh Swordfish (When in Season) ★</i>	€22.80
<i>Fresh Local King Prawns in Garlic Butter</i>	€27.50
<i>Grilled Calamari ★</i> with olive oil, white wine ,garlic and mint	€21.80
<i>Pan-Roast Fillet of Fresh Salmon</i> with chive-mustard-cream sauce	€23.50
<i>Other Fresh Fish in Season ★</i>	<i>Market Price</i>

*Meat*

<i>Pork Fillet</i> medallions of pork fillet cooked with fresh cream, caramelized apple and flamed with brandy	€22.80
<i>Pan-Fried Breaded Chicken Inner Fillets with Blue Cheese Sauce</i> served on a relish of lettuce, celery, walnuts and grapes with blue cheese dressing	€19.50
<i>Grilled Frenched Lamb Cutlets (6)</i> with Greek yogurt-mint dressing	€23.90
<i>Duck Breast on Baby-Greens with Brie Cheese on Brioche, Walnuts and warm Port-Current Sauce</i>	€22.50
<i>Traditionally Rabbit Stew</i> cooked with tomato sauce with garlic, bay leave, red wine and peas,	€18.80
<i>Bragijoli ★</i> beef roulade with ham, boiled egg, beef and pork mince with fresh herbs cooked in tomato and red wine sauce	€18.80

## *Steaks*

<i>Char-Grilled Fresh Rib-Eye Steak</i>	<i>350g</i>	<i>€24.50</i>
<i>Sizzling Char-Grilled Fresh Rib-Eye Steak</i> served sizzling on pan-roasted peppers and onions	<i>350g</i>	<i>€25.50</i>
<i>Char-Grilled Fillet of Beef</i>	<i>260g</i>	<i>€24.80</i>
<i>Beef Farmhouse</i> slices of fillet cooked with herbs, fresh cream and flamed with brandy	<i>260g</i>	<i>€23.90</i>
<i>Char-Grilled Peppered Fillet of Beef</i> peppercorns, fresh cream and brandy	<i>260g</i>	<i>€25.90</i>
<i>Char-Grilled Fillet of Beef with Mushroom Sauce</i> cooked with white wine, brandy and fresh cream	<i>260g</i>	<i>€25.90</i>
<i>“House Specialty” Fillet of Beef</i> pan-seared medallions of beef fillet on roasted beets, onion jam, and horseradish	<i>260g</i>	<i>€26.90</i>

### **Chef's Recommendation**

Our Steaks are best served together in their corresponding sauce.

Any dietary requirements or allergies please advise a member of the staff

### **Accompanied Sauces**

Farmhouse Sauce  
(with herbs, fresh cream and flamed with brandy)  
or  
Peppercorn Sauce  
or  
Mushroom Sauce  
€ 1.90

### **Children's Menu**

Penne with cheese and fresh cream  
Penne with tomato sauce  
Chicken Nuggets and French fries  
Fish Fingers and French fries  
Spring Rolls and French fries

€ 7.50