



IL-GABBANA

*Café Bistro*

FOND GHADIR - SLIEMA  
SINCE 1956

— Menu —



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## MENU

### Appetisers & Starters

- 🍷 **RABBIT DUO** ..... 8,5  
Crunchy belly, sautéed liver, carrot purée & tapenade
- DUCK ROLL DUO** ..... 6,5  
Pancake & bao with duck, leek, cucumber & teriyaki sauce
- SALMON, LEEK & ASPARAGUS QUICHE** ..... 8,5  
Served on cheese fondue
- MUSSELS 'TARANTINA'** ..... 10,5  
Mussels, white wine, tomato sauce, parsley & toasted bread
- CALAMARI FRITTI** ..... 10    MAIN..... 17,5  
With aioli sauce
- 🍷 **SAUSAGE TRIO** ..... 9,50    MAIN..... 15,5  
Home-made pork, rabbit & lamb sausages. Served with chimichurri & kimchi

### Soups & Salads

- ✔️ **MISO & TOFU SOUP** ..... 6,5  
Seaweed, miso, tofu, quail egg & rice vermicelli
- ✔️ **ASPARAGUS SOUP** ..... 7,5  
Asparagus, potatoes, turmeric cream & croutons
- 🍷 **WARM SEAFOOD SALAD** ..... 13,5  
Squid, salmon, prawns, avocado, mangetout, pak choi, mushrooms, jasmine rice & Thai curry-peanut dressing
- ✔️ **HALLOUMI & BEAN SALAD** ..... 10  
Grilled halloumi, leaves, roots, quinoa & mixed beans
- TANDOORI CHICKEN SALAD** ..... 11,5  
Mixed leaves, corn, carrots, mangetout, avocado, mango, apple chutney & Indian bread
- 🍷 **SMOKED DUCK SALAD** ..... 12,5  
Mixed leaves, eggs, broccoli rabe, oyster mushroom, orange segments, spring onions & teriyaki sauce

### Gourmet Burgers

All burgers are home-made & served in a toasted brioche bun with a side of continental leaf salad & fries

- GABBANA'S BEEF BURGER** ..... 12,5  
250g local beef patty, bacon, cheddar cheese, lettuce, tomatoes, caramelised onions & BBQ sauce
- CHICKEN BURGER** ..... 11  
Buttermilk fried chicken, grilled portobello mushroom, lettuce, tomatoes & aioli sauce
- ✔️ **FALAFEL BURGER** ..... 11  
200g falafel patty, lettuce, tomatoes, avocado, pickled vegetables & harissa mayo
- PULLED PORK** ..... 10  
Slow cooked pulled pork, caramelised onions, pickled vegetables, lettuce, tomatoes & BBQ sauce
- BEEF BRISKET** ..... 10,5  
Slow cooked beef brisket, caramelised onions, cheese, lettuce, tomatoes & BBQ sauce

#### BUILD YOUR OWN BURGER

€0,90 per extra ingredient: bacon, fried egg, mushrooms, kimchi, cheddar, gorgonzola, emmentaler, pickled vegetables

### Pasta

Also available: Gluten free penne or wholemeal penne

- TAGLIATELLE AL CONIGLIO** ..... 10,5  
Slow cooked rabbit, peas & jus
- ✔️ **SPAGHETTI CACIO E PEPE** ..... 9,5  
Typical Roman pepper & pecorino cheese pasta
- TONNARELLI AL CERVO** ..... 12,5  
Slow cooked venison, red wine & jus
- ✔️ **ORECCHIETTE BROCCOLI** ..... 10,5  
Broccoli, sun-dried tomatoes, pine nuts, raisins, pecorino cheese & basil
- GNOCCHI DI PECORINO** ..... 11,5  
Sheep cheese stuffed gnocchi, smoked tomato sauce, bacon, pecorino cheese & fried aubergine
- 🍷 **RISOTTO COTECHINO** ..... 11,5  
Leeks, radicchio, home-made pork sausage, red wine & parmesan
- SPAGHETTI POLPO** ..... 13,5  
Octopus, olives, white wine, herbs & tomato sauce
- LINGUINE VONGOLE** ..... 13,5  
Clams, garlic, white wine, chilli & herbs
- ✔️ **RAVIOLI FUNGHI** ..... 12,5  
Home-made mushroom parcels with butter & herb sauce
- STIR FRIED NOODLES** ..... 14,5  
Stir fried beef or duck, vegetables, cashew nuts & rice noodles

### Pizza

- ✔️ **FOCACCIA SEMPLICE** ..... 7,5  
Tomato sauce, garlic, parmesan & rocket leaves
- ✔️ **GORGONZOLA, PERE & NOCI** ..... 9,5  
Mozzarella, gorgonzola, pears, walnuts & honey
- ✔️ **MARGHERITA DI BUFALA** ..... 9,5  
Tomato sauce, mozzarella di bufala & basil
- AFFUMICATA** ..... 11  
BBQ sauce, mozzarella, onions, pulled pork & smoked ricotta di bufala
- CAPRICCIOSA** ..... 11  
Tomato sauce, mozzarella, mushrooms, ham, olives, artichokes & oregano
- AL SALMONE** ..... 11,5  
Mozzarella, smoked ricotta di bufala, onions, smoked salmon, poppy seeds & dill
- DIAVOLA** ..... 11  
Tomato sauce, mozzarella, chorizo, spiced salami, chilli & oregano
- AL POLLO** ..... 11  
Mozzarella, chicken, bell peppers, cherry tomatoes, celery & emmentaler
- RUCOLA PARMA** ..... 12  
Tomato sauce, mozzarella, parma ham, grana shavings, rocket leaves
- CALZONE PROSCIUTTO & FUNGHI** ..... 11,5  
Closed pizza with tomato sauce, mozzarella, mushrooms, ham & ricotta di bufala

### Meat & Fish

- 🍷 **BEEF FILLET "VORONOFF"** ..... 24  
Pan fried beef fillet in a mustard & cognac sauce. Served with mashed potatoes & spinach soufflé
- 🍷 **COQ AU VIN** ..... 16,5  
Slow cooked capon in wine, onion & mushroom. Served with mashed potatoes
- RABBIT 'AU VIN BLANC'** ..... 15  
Pan fried local rabbit cooked in white wine. Served with fries & carrot purée
- ROAST PORK** ..... 15,5  
Roast local pork collar in hazelnut sauce. Served with fries & spinach soufflé
- 🍷 **THAI SALMON CURRY** ..... 16,5  
Cooked in red peanut curry sauce. Served with jasmine rice
- 🍷 **SEAFOOD PLATTER** ..... 23  
Calamari, mussels, clams, fresh fish, prawns & octopus sautéed in garlic & wine

### Sides

- ✔️ **SIDE OF FRIES** ..... 3,5
- ✔️ **FRIED SWEET POTATOES** ..... 4,5
- ✔️ **SEASONAL VEGETABLES** ..... 4
- ✔️ **MIXED SIDE SALAD** ..... 3,5

### Home-Made Desserts

Please check our desserts display for today's sweet selection

- MINI CANNOLO RICOTTA** ..... 2  
Sweet ricotta, pistacchio & chocolate
- 🍷 **PANNA COTTA** ..... 4  
Topped with wild berries
- TIRAMISÙ** ..... 4,5  
Mascarpone, savoiardi, coffee & cacao
- APPLE PIE** ..... 4,5  
Served with vanilla ice-cream
- CHOCOLATE BROWNIE CAKE** ..... 4,5  
Served with vanilla ice-cream
- 🍷 **CARROT CAKE** ..... 4,5  
Carrot & white chocolate cake

### Artisan Ice-Cream

- 🍷 **COPPA VANIGLIA CON FRUTTI DI BOSCO** ..... 5,5  
Artisan vanilla ice-cream & warm wild berries
- COPPA ALLE NOCI** ..... 5,5  
Hazelnut, bacio, pistacchio, chocolate sauce, nuts & whipped cream
- GELATI A PIACERE** ..... 4,5  
Three scoops of artisan ice-cream of your choice

Check ice-cream display for today's selection

🍷 Denote Gluten Free Dishes    ✔️ Denote Lacto-ovo Vegetarian dishes

ALL PRICES ARE IN € AND INCLUSIVE OF VAT | SERVICE NOT INCLUDED | DESCRIPTIONS MAY NOT LIST EVERY INDIVIDUAL INGREDIENT  
PLEASE DO INFORM US IF YOU SUFFER FROM ANY ALLERGIES | GLUTEN FREE DISHES ARE PREPARED IN A GLUTEN ENVIRONMENT  
ALL OUR FOOD IS FRESHLY PREPARED ON PREMISES AND MAY TAKE SOME TIME TO BE SERVED | WE ALWAYS TRY OUR BEST TO BE AS FAST AS POSSIBLE  
REMOVED INGREDIENTS ARE NOT REFUNDED | EXTRA INGREDIENTS CARRY A CHARGE | WE ACCEPT CREDIT CARDS  
ALL OUR FOOD CAN BE ORDERED FOR TAKEAWAY