EST. 1932

COCKNEY'S

# ‘Merhba’

**Welcome to Cockneys restaurant, a fourth-generation family-owned establishment located in picturesque Marsam’xett Harbour, Valletta. With a rich heritage and a passion for serving delicious, heartfelt dishes, we take pride in offering a warm and inviting atmosphere for our guests. Whether you're here to enjoy a leisurely meal by the sea or celebrate special moments with loved ones, our menu is crafted with care to bring you the best of local flavours and culinary traditions. Thank you for choosing to dine with us – we look forward to sharing our family’s passion for good food and great company with you.**

# Starters & Appetizers

(Kick off your meal with our delicious selection of fresh starters)

## Oysters x 2 'Gillardeau'
Served with fresh lemon wedge & chilly sauce . €10

## Daily Fish Carpaccio
Delicate part of fish fillet sliced seasoned, cured with lemon juice & olive oil €16

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## Seafood Ceviche
Diced fresh fish & shrimps marinated with coconut milk cilantro, pears, lime & chilly. €15

## Mediterranean Fish cakes
Shallow fried mushy potatoes fish patty with fresh herbs & lemon zest served with caper sauce. €14

## Fresh Black Mussels
Sauté in garlic, flamed with white wine, cherry tomatoes, lemon juice & fresh herbs. €15

## Crispy Calamari
Flour dusted calamari rings fried until golden, served with in house tartar sauce & lemon wedge. €15

## Octopus Carpaccio
Marinated octopus terrine served with pickled fennel, citrus segments, olive oil, herbs & lemon juice. €16

## 'Gbejna' Local Breaded Cheese (v)
Fried local cow cheese served with, apple & pear compote, crunchy walnuts & herb oil. €13

## Bruschetta (v)
Toasted sourdough slices topped with ripe tomato, garlic, basil & local olive oil. €10

## Earth Daily Soup (v)
Seasonal local vegetables. €8.50

## Traditional Fish Soup
Grandmas recipe stays the same, enhanced with rice mussels & fresh herbs. €10.50

*we kindly ask you to seek a member of our staff & inform them about any allergies*

# Kids

Pasta Napolitana (v) €8.50

Pasta cream & parmesan (v) €8.50

Chicken nuggets & chips €10

# Pasta & Risotto

(Our hand crafted pasta dishes are prepared with the freshest ingredients)

## Ravioli (v)
Ravioli with creamy burrata filling, tossed in a rich tomato sauce., cherry tomatoes, pistachio oil & fresh basil. €17

## Franciscan
Old times classic penne pasta, with Maltese sausage, sundried tomatoes, local goat cheese, tomato sauce & touch of cream. €17

## Beef & Pasta Classics
Penne with strips of beef cooked with garlic, sauté mushrooms, beef jus, touch of cream topped with parmesan shavings. €18

## Mushroom Frenzy (v)
Creamy risotto with three types of mushroom, porcini, oyster, & brown button, enhanced with truffle paste & topped with parmesan shavings. €17

## Sea & Shore
Linguine pasta with a mix of fresh seafood, including mussels, clams, shrimps, & octopus, in a light garlic tomato, bisque sauce topped with fresh herbs. €22

## Alle Vongole
Linguine pasta with tender clams in a garlic white wine sauce, cherry tomatoes, garnished with garden herbs. €21

## Coastal Delight
Creamy risotto with tender langoustine & sweet crab meat cooked with prawn bisque topped with local herbs. €22

## Local Catch
Linguine pasta with local prawns 'Rossi' & zucchini, cooked in garlic, light tomato, bisque sauce topped with fresh herbs and touch of cream . €24

(Addition of 2 euro for gluten free & larger portion)

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# Salads

(Light & refreshing options to enjoy)

## Greek Salad (v)
Crisp cucumbers, tomatoes, red onion, Kalamata olives, feta cheese, & oregano, dressed with olive oil & lemon juice €15

## Burrata & Prosciutto
Creamy burrata cheese paired with thinly sliced prosciutto, fresh rocket leaf, & drizzle of balsamic glaze. €16

## Avocado & Shrimp Salad
Fresh greens, pan fried shrimps, avocado, cherry tomatoes, citrus vinaigrette. €17

## Garden Salad (v)
Mix of lettuce, crispy onion, cucumbers, local tomatoes, coloured peppers dressed with olive oil €10

# Fresh Fish & Seafood

(Displayed daily for selection)

## Fish of the Day

Selection of fresh fish on display, grilled whole or filleted.. €6per 100g)

## Filleted Fish of the Day

Lightly seasoned & grilled fillet of fish served with grilled lemon & seaweed . €28

## Seafood Platter 'To Share'

An assortment of daily grilled seafood, including prawns, calamari, & fish fillets, served with dipping sauces. €55

## Grilled Calamari

Tender calamari grilled to perfection, fresh garlic, cherry tomatoes, fragrant herbs, lemon zest, & herb oil to shine it up. €24

## Slow Cooked Octopus

Simmered octopus until perfect tender, enhanced with garlic, fresh herbs, ripe tomatoes what a journey. €26

## Local Red Prawns

Juicy red prawns cooked with garlic, cherry tomatoes fresh herbs served on a bed of fresh salad. €30

# Fresh Meat & Game

(All main dishes are served with roasted potatoes & seasonal vegetables.)

## Braised Local Rabbit

Tender Maltese rabbit stew with garlic, carrots, & crisp snow peas, finished with a rich rabbit jus. A hearty & authentic local specialty. €22

## BBQ Ribs

Tender, fall-off-the-bone ribs glazed with Jack Daniels barbecue sauce, served with coleslaw & chips. Soo finger licking good. €21

## Pesto Chicken

Chicken breast seared in garlic, porcini mushrooms, home made pesto Genovese & touch of cream. A tender delight. €24

## Pork Belly Confit

Succulent pork belly cooked to excellence, crispy crackling & served with a seeded mustard & thyme sauce for a savoury, experience. €22

## Ribeye of Beef Grilled

Juicy 300g ribeye steak grilled to your liking, topped with truffle butter, & accompanied by roasted leeks & a flavourful thyme jus. A truly indulgent classic. €30

## Grilled Fillet of Beef

250g tender beef fillet grilled to perfection, served with smooth carrot purée, glazed shallots, & a rich thyme jus for a refined and satisfying main course. €32

Mushroom Sauce, Peppercorn Sauce, Gorgonzola Sauce, Tartare Sauce. €3.50