L'AMIGO

The Cafeteria/Pizzeria is situated on the ground floor with an open front during the Summer months. It offers a wide choice of desserts, coffee, ice cream, snacks, pizza and baguettes.



RESTAURANT-CAFETERIA-PIZZERIA
55 Main Street
Mellieha,
Malta
Tel: 21520822 / 79429839
E mail: lamigorestaurant@gmail.com
Website: www.starwebmalta.com

HOT BEVERAGES

TEA	1.30
ESPRESSO	1.30
DECAFINATED COFFEE	1.30
ESPRESSO LUNGO	1.30
ESPRESSO CON PANNA	1.50
CAPUCCINO	1.50
LATTE MACCHIATO	1.50
HOT CHOCOLATE	1.40
AMERICANO	1.30

Euro

SPECIAL COFFEES

IRISH - with whiskey & cream	4.00
CALYPSO - with tiamaria & cream	4.00
MEXICANA - with kahlua & cream	4.00
FRENCH - with brandy & cream	5.00
L'AMIGO - with brandy, kahlua & cream	5.00
LAMUMBA - hot chocolate & brandy	5.00

BEVERAGES

SOFT DRINKS	1.30
JUICES	1.30
FRESH ORANGE JUICE	1.50
ICED TEA - peach or lemon	1.30
STILL/SPARKLING WATER - 330ml	1.50
STILL/SPARKLING WATER - 750ml	2.50
CIDER	1.50
LOCAL BEER	1.30
FOREIGN BEER	1.50

ALCOHOLIC BEVERAGES

SPIRITS	2.50
LIQUORS	2.50
APERITIFS - bitter / vermouth	2.25
SHERRY - port	2.25
DE LUXE WHISKEY - 12 years old	3.00
REMY MARTIN V.S.O.P	4.00
COURVOISIER - Hennessy - Martell	3.00

The Restaurant

The Restaurant is situated on the first floor up stairs. It enjoys a cosy and spacious Open Air Veranda during the warm summer months with an air condition part of the restaurant adjoining to the veranda. In the winter months, the Veranda is made cosy with special Outdoor Heaters to keep the place warm retaining the full ambiance of a Veranda.

It enjoys a high reputation for its genuine, fresh and quality food offered in a friendly and rustic ambiance. We offer a Vast a La Carte Menu with daily prepared fresh local dishes, a wide selection of carefully selected Anti Pasta and Pasta, Salads, a variety of Meat dishes - with beef fillets being our speciality - and a good selection of both local and foreign fish including Lobster. Our vegetables, salads and potatoes are prepared fresh daily.

Special menus can be arranged for groups and families. We can also cater for special private functions.

Prices are kept at a reasonable level.

We look forward to be of service to you at the restaurant during the evenings.



Cafeteria & Pizzeria



LIOT CNIA CVC		SALMON AND PRAWNS - served with fresh salad	10.00
HOT SNACKS	Euro	PARMA HAM AND MELON	8.00
Toasted Ham, Egg and Cheese baguette	7.00	CHEESE PLATTERS - a mix of cheese - Edam, Emmenthal, blue cheese and goat's cheese	8.00
Toasted Maltese Baguette - with goat's cheese, maltese sausage and mozzarella	7.00	ITALIAN CUTS - mix of Italian salami and ham	8.00
Tuna Baguette - mixture of tuna, tomatoes, green pepper, onions and capers - a local favourite	7.00	INSALATA TRICOLORI - rocket salad, cherry tomatoes, mozzarella balls and parmesan shavings.	8.00
CHEF's BURGER - Supreme ANGUS "200g" Beef burger with fried onions, cheese and bacon,	7.00	snavings.	
served with chips and salads		PASTA SPAGHETTI BOLOGNESE - with rich beef sauce	8.50
VEGGY BURGER - A mouth watering vegetable burger served with chips and salad	7.00	BAKED CANNELLONI	8.50
Pan Fried chicken Breast	12.00	PENNE GORGONZOLA - with ham, mushrooms Cream and blue cheese	8.50
Chicken Nuggets	7.00	TORTELLINI ROMANA - with garlic, mushrooms, parma ham and cream.	9.50
All of the above are Served with Chips and Salad		RAVIOLI AL POMODORO - ricotta filled ravioli	8.00
CHOICE OF OMELETTES		with tomato sauce	0.00
Plain	6.00	PI77A	
Choose any item for extra Ham, Cheese, Mushrooms, Tomatoes	1.00	MARGHERITA - tomatoes, mozzarella and oregano	7.00
Served with Chips and Salad		CAPRICCIOSA - with tomatoes, mozzarella, ham, mushrooms, artichokes, eggs and oregano	7.00
GRILLS Grilled Swordfish		L'AMIGO - with tomatoes, mozzarella, maltese	8.00
	13.00	sausage, olives, goat's cheese and oregano	
Grilled Rib eye	13.00 15.00		7.00
Grilled Rib eye Served with Chips and Salad		sausage, olives, goat's cheese and oregano QUATTRO FORMAGGI - tomatoes, mozzarella,	
ŕ		sausage, olives, goat's cheese and oregano QUATTRO FORMAGGI - tomatoes, mozzarella, edam, blue cheese, goat's cheese and oregano AL DIAVOLO - tomatoes, mozzarella, chilli	7.00
Served with Chips and Salad		sausage, olives, goat's cheese and oregano QUATTRO FORMAGGI - tomatoes, mozzarella, edam, blue cheese, goat's cheese and oregano AL DIAVOLO - tomatoes, mozzarella, chilli peppers, egg, salami and oregano HAWAII - tomatoes, mozzarella, pimentos,	7.00 7.00
Served with Chips and Salad SALADS AND ANTIPASTI GREEK SALAD - with cherry tomatoes, onions,	15.00	sausage, olives, goat's cheese and oregano QUATTRO FORMAGGI - tomatoes, mozzarella, edam, blue cheese, goat's cheese and oregano AL DIAVOLO - tomatoes, mozzarella, chilli peppers, egg, salami and oregano HAWAII - tomatoes, mozzarella, pimentos, pineapple, ham and oregano NAPOLITANA - tomatoes, mozzarella, anchovies, black olives and oregano	7.00 7.00 7.00
SALADS AND ANTIPASTI GREEK SALAD - with cherry tomatoes, onions, salami, olives, feta cheese and rocket leaves TUNA SALAD - with tuna chunks and selected	15.00	sausage, olives, goat's cheese and oregano QUATTRO FORMAGGI - tomatoes, mozzarella, edam, blue cheese, goat's cheese and oregano AL DIAVOLO - tomatoes, mozzarella, chilli peppers, egg, salami and oregano HAWAII - tomatoes, mozzarella, pimentos, pineapple, ham and oregano NAPOLITANA - tomatoes, mozzarella, anchovies, black olives and oregano AL FUNGHI - tomatoes, mozzarella, garlic, funghi	7.00 7.00 7.00 7.00



DESSERTS MENU ITALIAN CAKES



SNICKERS

€2.50

€2.50

An almond base combined with butter nougat cream, caramel and roasted peanuts, covered in milk choclatate.



TENTAZIONE AL CIOCCOLATO

Soft chocolate sponge cake with a delicate chocolate cream and dark chocolate chips. All covered with cocoa powder.



APPLE PIE

Traditional home recipe. Soft pastry

and sponge cake covered with cream, thin slices of apple and



PROFITEROLES €2.50

A generous helping of cream puffs filled with Chantilly cream and covered with a rich choclate cream.



€2.80 TIRAMISU

A renowned rich Italian dessert made with savoiardi fingers soaked in coffee and vermouth with layers of mascarpone cheese mixed with cream and chocolate powder on top.



L'AMIGO SPECIALITY €2.80

Home made semi sweet biscuits dipped in coffee with layers of Cadbury chocolate powder & cream, sprinkled with coconut on top.



CASSATA SICILIANA €2.50

Fresh sweetend ricotta layered in between 2 layers of soaked sponge in sweet marsala wine topped with almer of hazelnuts and almonds.



Sweet pastry case filled with a rich caramel, made in the traditional way of boling condensed milk. Topped with bananas and piped cream.

€2.50



FRUIT FOREST CHEESECAKE

Fresh cream cold set cheesecake made from rich cream cheese set on a biscuit base and decorated with selected fruit.



LEMON MERINGUE

Sweet short-crust pastry made from a traditional French recipe, filled with a tangy lemon curd topped with baked meringue.