



SCAN THE CODES TO ACCESS OUR VEGAN AND GLUTEN-FREE MENUS



VEGAN



GLUTEN-FREE

STARTERS

BRUSCHETTA ALL' AGLIO

Toasted bread with garlic butter and herbs. OPTIONAL EXTRA MOZZARELLA @ €1.50

BRUSCHETTA MIA

Toasted bread, chopped tomatoes, black olives, onions, basil, capers and melted mozzarella.

BRUSCHETTA 516

Toasted bread, tomato sauce, melted mozzarella, crispy bacon and parsley.

BUFALA E PARMA

Mozzarella di bufala laid on a bed of rucola, Parma ham, drizzled with honey.

SOUP OF THE DAY

Kindly ask your server for today's soup.

MUSSELS IN CREAM

Black mussels cooked in garlic, onions, and fresh cream served with toasted bread.

CRISPY CALAMARI FRITTI

Deep fried fresh calamari served with rucola and tartar sauce.

ALJOTTA

TRADITIONAL MALTESE FISH SOUP. Mediterranean fish and shellfish soup with local herbs, tomatoes and served with Maltese toasted bread, lemon wedges and white rice.

SIZZLING MUSHROOMS IN GARLIC

Fresh mushrooms cooked in garlic, white wine, parsley, fresh tomatoes and a touch of olive oil.

SIZZLING PORK SAUSAGES

Trio of grilled local flavoured sausages served with barbeque sauce.

SIZZLING BEEF LIVER

Beef liver cooked in garlic, green peppers, onions, olive oil, cherry tomatoes and a dash of white wine.

HAND CRAFTED PASTA

RAVIOLI RICOTTA

Pasta stuffed with ricotta, served with garlic, basil and tomato sauce.

RAVIOLI RABBIT

Fresh pasta stuffed with local rabbit ragú, served with garlic, basil, rabbit jus and tomato sauce topped with Parmesan shavings.

LASAGNE AL FORNO

The classic layered Bolognese, bechamel and Parmesan cheese topped with cream, mozzarella and tomato sauce.

TORTELLONI CHICKEN

Fresh pasta stuffed with chicken served with mushroom and guanciale sauce.

TORTELLONI

SALMONE

Fresh cuttle fish ink dough stuffed with fresh salmon fillets served "aglio olio" with shrimps and cherry tomatoes.

ROSETTE HAM

AND CHEESE

Pasta rolled with ham, Edam cheese, Emmental cheese, Cheddar cheese and bechamel topped with mozzarella, Parmesan, cream and Napolitana sauce.

ROSETTE CREAM OF PISTACHIO

AND MORTADELLA

Rolled pasta with fresh cream, pistachio, mortadella and Parmesan shavings topped with white sauce.

RICE

RISO ALLO SCOGLIO

Rice served with a mixture of seafood cooked in white wine, garlic, local herbs and local prawn.

PAELLA

Fried rice with mussels, local prawns, chorizo, chicken, coloured peppers, peas, turmeric, garlic, onions and lemon.

PLATTERS

MALTESE

Goat cheese, sundried tomatoes, Maltese sausage, olives, bigilla, artichokes, white beans, tomato paste, caponata, pickled onions, capers, galletti, toasted bread and bread sticks.

COLD CUT AND CHEESE

A selection of Italian cuts and fine cheeses, served with galletti, bread sticks, toasted bread and fruit chutney.

CHICKEN

Southern fried coated chicken drumsticks, fried chicken wings, chicken popcorn, milk butter chicken strips and chicken tandoori kebabs, served with cajun mayo and barbeque sauce.

PASTA

SPAGHETTI AGLIO, OLIO E PEPERONCINO

Olive oil, garlic, fresh parsley, peperoncino and chopped tomatoes. ADD LOCAL PRAWNS @ MARKET PRICE

PENNE ALL' ARRABIATA

Fresh tomatoes, peperoncino, basil, olive oil, onions and tomato sauce.

SPAGHETTI BASIL PESTO

Fresh basil, Parmesan cheese, olive oil, garlic and pine nuts. ADD SHRIMPS OR CHICKEN @ €3.00 EACH

SPAGHETTI AL RAGÚ

The traditional Bolognese sauce.

SPAGHETTI CARBONARA

Guanciale, egg yolk, cream and Parmesan cheese.

PENNE DELLO CHEF

Ham, chicken, fresh mushrooms, peas, onions, tomato sauce and a touch of cream.

SPAGHETTI VONGOLE

Clams cooked in white wine, olive oil, fresh basil, garlic and topped with cherry tomatoes.

PENNE REALI

Prawns, tomato sauce, garlic, Pernod, fresh cream and local prawn.

SPAGHETTI AL MARE

Mixed seafood cooked in olive oil, garlic, white wine, local herbs and local prawn.

SPAGHETTI AL POLIPO

A delicious tomato sauce with octopus, olives, capers, wine, garlic, basil and olive oil.

PENNE AL SALMONE E BUFALA

Fresh salmon pieces and mozzarella di bufala, cooked in butter, onions, cherry tomatoes, turmeric and a touch of cream.

PENNE BEEF AND TRUFFLE

Beef chunks cooked in onions, garlic, mushrooms, truffle cream and fresh cream topped with Parmesan shavings.

SALADS

SLOW COOKED PULLED PORK SALAD

Mixed greens, pulled local pork in barbeque sauce, fresh tomatoes, rucola, fresh apples, onions, topped with crumbled feta cheese.

CAESAR SALAD

Mixed greens, fresh tomatoes, chicken breast, crispy bacon, croutons, Parmesan cheese and home-made Caesar dressing.

GAMBERETTI E SALMONE SALAD

Mixed greens, smoked salmon, shrimps in Marie Rose sauce, cherry tomatoes, olives, onions, capers and lemon wedges.

BEEF

CUTS MAY VARY FROM TIME TO TIME.

ALL OUR BEEF CUTS ARE SEASONED WITH SEA SALT AND BLACK PEPPER, MARINATED IN OUR HOME MADE MARINATION, CHAR GRILLED TO A DEGREE OF YOUR CHOICE.

MEAT IS WEIGHED WHEN RAW.

350g GRILLED RIB EYE STEAK (ARGENTINIAN)

300g GRILLED FILLET STEAK (URUGUAYAN)

300g FILLET STEAK VALDOSTANA

Marinated fillet of beef, topped with crispy bacon, melted mozzarella and tomato bacon sauce.

500g BEEF TAGLIATA (BLACK ANGUS)

Served with rucola, cherry tomatoes and Parmesan shavings.

BEEF STROGANOFF

Beef stew in a delicious mushroom cream sauce and pickles, served with rice.

BEEF CAN BE SERVED WITH SAUCE @ €3.00 EACH: PEPPER / MUSHROOM / B-B-Q GORGONZOLA

ALL BEEF DISHES ARE SERVED WITH FRENCH FRIES AND GRILLED VEGETABLES.

BURGERS

PULLED PORK BURGER

Barbeque pulled local pork, served with coleslaw, lettuce and tomato, in a brioche bun.

ANGUS BEEF BURGER

300g beef pattie, caramelised onion, lettuce and tomato, served in brioche bun.

BURGER CAN BE SERVED WITH EXTRA EGG, CHEESE, BACON @ €2.00 EACH OR 2 PORK SAUSAGES @ €3.00

GRILLED CHICKEN BURGER

Grilled chicken breast, cajun mayonnaise, lettuce and tomato, served in a brioche bun.

ALL BURGERS ARE SERVED WITH FRENCH FRIES.

PORK

FULL RACK OF RIBS

Caramelised pork ribs with barbeque sauce, served with coleslaw and French fries.

PORK TOMAHAWK

400g grilled pork tomahawk, served with French fries and grilled vegetables.

POULTRY & GAME

CHICKEN FILLET

Marinated grilled chicken breast. CHOOSE FROM MUSHROOM OR PEPPER SAUCE @ €3.00 EACH

CHICKEN CAJUN-HONEY

Marinated chicken breast in Cajun honey sauce topped with grilled banana.

CHICKEN TANDOORI

Pieces of chicken breast in tandoori sauce, green peppers and onions served with rice and naan bread.

CHICKEN CURRY RICE

Pieces of grilled chicken breast cooked in tasty curry sauce with apples, pimentos, pineapple, peaches, mango, celery and potato, served with naan bread.

CHICKEN PARMA

Layered chicken breast with Parma ham and melted mozzarella, served with gorgonzola sauce.

CHICKEN DUE GUSTI

Fried battered chicken goujons with the sauce of your choice, rice, herbed couscous.

A: SWEET ORANGE SAUCE AND MUSHROOM CREAM SAUCE

B: PEPPER SAUCE AND BARBEQUE SAUCE

MALTESE RABBIT

Local rabbit cooked with garlic, tomatoes, peas, garden vegetables, rosemary, and own gravy.

AROMATIC DUCK

Marinated duck breast served with plum sauce.

ALL POULTRY AND GAME DISHES ARE SERVED WITH FRENCH FRIES & GRILLED VEGETABLES.

KID'S MENU

SVEN'S PIZZA

Tomato sauce, mozzarella and ham.

CHICKEN NUGGETS AND CHIPS

SPAGHETTI WITH TOMATO SAUCE

PENNE WITH HAM AND CREAM SAUCE

HOME MADE TORTELLINI

Pasta stuffed with ham and cheese, cooked in a white sauce.

FISH

FISH 'N CHIPS

Crispy battered fish served with tartar sauce.

GRILLED SWORDFISH

Fresh swordfish, flavoured with lemon and garlic, served with caper sauce.

FRIED OCTOPUS

Pan-fried octopus cooked with garlic, onions, cherry tomatoes, olives and local herbs.

GRILLED SALMON

Salmon steak served with mussels and cream sauce.

PESCATORE PLATTER

(FOR 1 PERSON)

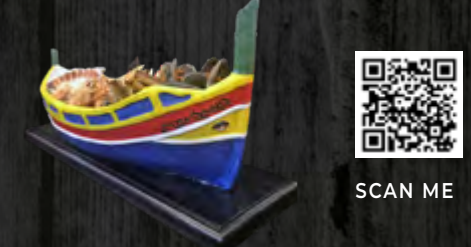
A selection of seafood comprising mussels, clams, octopus, calamari and king prawns.

LUZZU PLATTER

(TO SHARE / FOR 2 PERSONS)

A selection of seafood comprising mussels, vongole, razor clams, octopus, sautéed calamari, local prawns, langoustine, scallops, and tartar sauce.

FOR 3 PERSONS @ €15.00 EXTRA



SCAN ME

ALL FISH DISHES ARE SERVED WITH CRISPY SALAD AND FRENCH FRIES.

OUR SIGNATURE DESSERTS

ZUCCOTTO

Mixed ice cream with dried fruit, nuts and sponge cake.

THE REAL SUNDAE (TO SHARE)

CHOICE OF OREO OR BANOFFEE



PLEASE NOTE:

EXTRA SIDE DISHES @ €3.50 EACH: FRENCH FRIES / ROAST POTATOES / MASHED POTATO / SIDE SALAD / GRILLED VEGETABLES.

THERE ARE NO REDUCTIONS IN PRICE FOR UNWANTED INGREDIENTS. ALL PRICES ARE INCLUSIVE OF VAT.

WE USE SEPARATE UTENSILS, OVENS AND PREPARATION AREAS TO PREVENT ANY DAMAGE CAUSED BY CROSS CONTAMINATION OF FOOD IN OUR KITCHENS. HOWEVER, OUR DISHES MAY CONTAIN TRACES OF NUTS, EGGS, MILK AND YEAST. SHOULD YOU SUFFER FROM ANY ALLERGIES OR FOOD INTOLERANCES KINDLY ADVISE THE MANAGER IN CHARGE BEFORE PLACING YOUR ORDER. BISTRO 516 WILL NOT BE HELD RESPONSIBLE FOR ANY ACCIDENT IN THIS REGARD.



SPECIALS



VEGETARIAN



SPICY (MILD)



CONTAINS DAIRY / MILK



CONTAINS NUTS



CONTAINS SESAME SEEDS



CONTAINS EGGS



CONTAINS PORK



CONTAINS CRUSTACEANS



CONTAINS MOLLUSCS



CONTAINS FISH