


# nineteen<sup>02</sup>

## Antipasto

**Bruschetta Trio**   €8.50

A harmonious trio of our finest bruschettas, each offering a unique taste experience: (1pc of each)

**Tomato Bruschetta**  €5.00  
A classic delight of fresh tomatoes, basil and garlic atop our crisp, toasted bread. (2pcs)

**Olive Tapenade Bruschetta**  €5.00  
Rich and savoury olive tapenade spread over toasted bread. (2pcs)

**Salmon & Cream Cheese Bruschetta**   €7.00  
Luxuriously smooth cream cheese and delicately smoked salmon, garnished with fresh dill. (2pcs)

**Warm Cheesy Garlic Baguette**   €9.00  
Our traditional garlic baguette, freshly baked and served warm, has a golden, buttery crust and a soft, flavourful centre



**Focaccia Parma & Grana Plate**   €13.00  
A freshly baked crunchy pizza base with Parma ham and shards of Grana Padano cheese, topped with rocket leaves, cherry tomatoes and finished with a drizzle of the finest olive oil.

**Focaccia Stracciatella & Pesto Trapanese**    €13.00  
A freshly baked pizza base with sundried tomato pesto, served with creamy stracciatella, fresh basil and drizzled with herb oil.

## Platters to Share

Designed for sharing, our platters are a celebration of Mediterranean & Maltese flavours.

**Maltese Platter (Serves 2)**   €22.00  
A rich assortment of local favourites: Bigilla, sun-dried tomatoes, goat cheese, olives, artichoke hearts, Maltese sausage and Maltese ftira. A true taste of Malta on a plate.

**Charcuterie Selection (Serves 2)**    €28.50  
An elegant platter featuring a selection of premium cold cuts and fine cheeses, curated to offer a sophisticated and satisfying dining experience.



## Soups

**Aljotta: Maltese Fish Soup**  €14.95

A rich tomato-based broth with fish and shellfish.

**Soup of the Day** €9.95  
A freshly prepared soup that showcases seasonal ingredients. Please enquire with your server about today's selection.

## Starters



**Mushrooms in Garlic**   €9.00  
Sautéed mushrooms with toasted bread enveloped in a rich garlic butter sauce.

**Buffalo Chicken Wings**    €14.50  
Crispy wings bathed in a spicy Buffalo sauce served with a creamy blue cheese dip.

**Eggplant Parmigiana**  €13.25  
Layers of tender eggplant, rich tomato sauce and melted mozzarella cheese.

**Crispy Fried Calamari**   €14.50  
Golden rings of calamari served with a tangy tartar sauce

**Trio of Sausage** €13.00  
Trio of fresh homemade grilled sausages, served with a slow cooked Pearl barley casserole.


**Beef Carpaccio**   €15.00  
Thinly sliced raw beef elegantly dressed with olive oil, capers, croutons and Parmesan shavings.

**Pan-Fried Octopus** €15.50  
Tender octopus tentacles pan-fried to perfection, accompanied by a blend of Mediterranean herbs and spices.

### Desserts

Please ask your server for details



Cakes   €5.00

Ice Cream  €2.50 per scoop






For takeaway please call +356 2704 6283.

## Salads

**Classic Chicken Caesar Salad**   €15.00  
Tender chicken breast and crispy bacon pieces paired with shaved Parmesan, crunchy croutons and fresh lettuce, all tossed in a creamy Caesar dressing.


**Asian Beef Salad**     €17.95  
Fried beef, tossed in a tangy soy, sesame, and lime dressing, served over fresh mixed greens. Topped with sesame seeds and a hint of chilli for a perfect kick.

**Smoked Salmon & Prawn Cocktail Salad**  €16.95  
Smoked salmon and succulent prawns on crisp lettuce, garnished with cherry tomatoes and served with tangy remoulade sauce.


**Gorgonzola Waldorf Salad**   €15.95  
Creamy Gorgonzola, walnuts, raisins and green apple atop mixed leaves are all brought together with a zesty lemon emulsion.


**Grilled Vegetable & Herbed Quinoa Salad** €14.95  
A hearty blend of seasonally grilled vegetables and quinoa infused with herbs and dressed with herb oil.

**Parma & Bufala Salad**   €16.50  
Thinly sliced prosciutto and mozzarella di bufala, accompanied by lettuce, cherry tomatoes, basil oil and figs served with grissini.


**Grilled Halloumi Salad**   €15.95  
Grilled fresh Greek halloumi cheese, set on a bed of fresh garden salad and Pearl barley, complimented with fresh orange, dressed under honey tahini dressing.



## Risotto & Ravioli

**Risotto ai Funghi Selvatici e Tartufo**  €16.00  
Wild mushrooms and truffle paste come together with mascarpone and herbs for a rich and earthy risotto.


**Risotto Amatriciana**  €15.50  
Tomato based risotto with mascarpone and guanciale.



**Risotto Pumpkin, Pulled Pork & Bufala**  €16.50  
Pumpkin risotto with tender slow-cooked pork, a melting buffalo mozzarella center, and toasted pumpkin seeds for texture and flavour.


**Ravioli Cinghiale**   €16.95  
Wild boar stuffed ravioli served in a wild mushroom sauce.




**Ravioli Burrata Basilico con Napolitana**   €15.95  
Served in a rich tomato sauce, topped with Parmesan shavings.



## Pasta (Gluten free pasta available)




**Rigatoni alla Norma**   €14.50  
Rich tomato sauce with tender aubergines and ricotta.


**Penne Chicken, Ham & Mushroom**   €15.75  
Penne tossed with chicken, ham and mushroom with a touch of cream for this classic dish.

**Penne Boscaiola**   €16.00  
A robust blend of tomato sauce, beef fillet trimmings, mushrooms, ham and a touch of cream create this hearty dish.

**Spaghetti 1902 Carbonara**    €15.50  
Featuring crispy guanciale, a perfect mix of Pecorino and Parmesan cheese and a silky egg yolk sauce for an authentic Italian experience.

**Rigatoni Pasticciati**   €15.00  
Slow-cooked beef ragu with a hint of cream is enveloped in perfectly cooked pasta for a rich and satisfying meal.

**Linguini Vongole & 'Nduja**    €17.50  
A spicy and flavourful dish with clams, garlic, white wine, cherry tomatoes and chilli, enhanced by the unique flavour of 'nduja.

**Fusilloni Polipo**  €16.50  
Tender octopus is paired with tomato sauce, olives, capers and a hint of mint, offering a taste of the Mediterranean.



**Garganelli Salsiccia**   €16.00  
Maltese sausage enhanced with cream and a sprinkle of fennel powder, combining local flavours with a creamy texture.

**Linguini Gamberi & Zucchini**    €16.50  
Succulent prawns and zucchini cream, accented with herbs and lemon zest, make for a light and flavorful dish.

**Garganelli Fegato & Funghi**   €15.00  
A bold combination of chicken liver and mushrooms in a balsamic and Marsala wine sauce, finished with cream.

**Fusilloni Pesto Stracciatella**    €16.00  
Creamy stracciatella cheese meets classic Pesto Genovese for a fresh and aromatic flavour profile.

**Spaghetti Marinara**   €18.00  
A seafood celebration with tomato sauce, mussels, clams, octopus and king prawn capturing the essence of the sea.

**Gran Gnocchi Sorrentina**   €15.50  
Gnocchi in garlic tomato sauce, smothered with mozzarella and Parmesan.

Pizza

<b>Margherita</b>  	<b>€11.00</b>
A timeless favourite, combining a simple yet perfect blend of tomato sauce, fior di latte and oregano for a classic taste.	
<b>Pepperoni</b>   	<b>€14.50</b>
A bed of tomato sauce and fior di latte is topped with spicy pepperoni slices, delivering a satisfying heat with every bite.	
<b>Funghi</b>  	<b>€13.50</b>
Earthy mushrooms are paired with tomato sauce, fior di latte and a hint of oregano, offering a delightful vegetal flavour.	
<b>Quattro Formaggi</b>  	<b>€14.50</b>
A dream for cheese lovers, featuring a sumptuous mix of gorgonzola, fontina, gruyère and fior di latte.	
<b>Capricciosa</b>   	<b>€15.00</b>
A hearty feast consisting of tomato, fior di latte, ham, egg, mushrooms, olives and artichoke hearts creates a symphony of flavours.	
<b>BBQ Chicken</b>  	<b>€14.95</b>
Tender chicken pieces with smoky BBQ sauce, green peppers and sweet corn on a tomato base blend sweet and savoury tastes.	
<b>Al Diavolo</b>   	<b>€15.50</b>
For the bold, spianata, green peppers, jalapeños, chilli and fior di latte on a tomato base ignite your taste buds with fiery flavours.	
<b>Mortadella (Pistachio)</b>    	<b>€15.50</b>
Gourmet pizza with pistachio pesto, sliced mortadella, fior di latte and pistachio granules offers a unique nutty twist.	
<b>Carbonara</b>   	<b>€14.95</b>
A delectable pizza rendition of the classic pasta dish, featuring fior di latte, pecorino, guanciale, topped with egg.	
<b>Maltese</b>  	<b>€14.95</b>
A tribute to local flavours with tomato, fior di latte, Maltese sausage, peppered goat cheese, olives and sun-dried tomatoes.	
<b>Gozitana</b> 	<b>€13.95</b>
Embark on a Mediterranean journey with olive oil, garlic, sliced tomatoes, sliced potato, onions, capers, olives and anchovies.	
<b>Parma &amp; Grana</b>  	<b>€15.95</b>
An elegant offering with tomato, garlic oil, fior di latte, Parma ham, grana cheese and fresh rocket leaves for a refreshing bite.	
<b>Mexicana</b>   	<b>€15.95</b>
A fiesta on a plate, featuring tomato, fior di latte, minced beef, green pepper and jalapeños for a spicy adventure.	
<b>Salmon &amp; Shrimp</b>   	<b>€16.95</b>
A refined choice with tomato, salmon, shrimps, brie, fennel and cherry tomatoes, ideal for seafood lovers.	
<b>Vegetarian</b>  	<b>€13.95</b>
A garden of flavours with tomato, fior di latte, onions, bell peppers, olives and mushrooms celebrates the bounty of the earth.	
<b>Calzone</b>  	<b>€15.50</b>
A delightful surprise of tomato, fior di latte, eggs, ham and mushrooms, all enveloped in a warm, folded embrace.	







Burgers (All served in Brioche bun with fries & salad)

<b>Classic Cheeseburger</b>  	<b>€13.50</b>
A juicy beef patty topped with melted cheese is accompanied by crispy fries, golden onion rings and a fresh side salad.	
<b>Bacon Cheeseburger</b>  	<b>€14.50</b>
Crispy bacon adds a smoky flavour to our classic cheeseburger, served with fries, onion rings and salad for a satisfying meal.	
<b>Chicken Burger</b>  	<b>€13.50</b>
Grilled chicken thighs in a soft bun with our signature homemade sauce, accompanied by fries, onion rings and a crisp salad.	
<b>1902 Burger</b>   	<b>€15.50</b>
Our signature full burger with a unique homemade sauce is served with fries, egg, onion rings and garden salad for a gourmet experience.	

Kids Menu

<b>Cheese Beef Burger &amp; Fries</b>  	<b>€8.50</b>
A kid-friendly classic cheeseburger paired with crispy fries for a meal that's sure to please.	
<b>Kids Chicken Burger</b> 	<b>€8.50</b>
A kid-friendly chicken burger paired with crispy fries for a meal that's sure to please.	
<b>Pizza with Cocktail Sausages</b> 	<b>€8.50</b>
A fun and tasty pizza topped with bite-sized cocktail sausages is perfect for young palates.	
<b>Garganelli Pasta</b>  	<b>€8.50</b>
Choose from a delightful toss in cream, butter, or tomato sauce to tailor this simple yet delicious meal to your taste.	
<b>Chicken Nuggets &amp; Fries</b> 	<b>€8.50</b>
Enjoy a wholesome serving of perfectly grilled chicken breast, accompanied by a side of crispy fries, for a satisfying meal.	
<b>Fish Goujons, Fries &amp; Peas</b> 	<b>€8.50</b>
Crispy fish goujons paired with golden fries and peas make for a complete, nutritious and kid-approved meal.	




Ribs (All served with fries & coleslaw)

<b>Classic BBQ Pork Ribs</b> 	<b>Half €19.50 Full: €23.95</b>
Tender pork ribs smothered in our homemade BBQ sauce, served with coleslaw and fries, for a classic American dish.	
<b>Kentucky BBQ Pork Ribs</b> 	<b>Half €19.50 Full: €23.95</b>
Bourbon-infused BBQ sauce gives these pork ribs a rich, smoky flavour, accompanied by coleslaw and fries.	
<b>Alabama Dry-Rubbed Pork Ribs</b> 	<b>Half €19.50 Full: €23.95</b>
Dry-rubbed pork ribs with a side of American sauce, coleslaw and fries offer a taste of southern BBQ.	
<b>Asian-Style Pork Ribs</b>   	<b>Half €19.50 Full: €23.95</b>
Pork ribs dressed in an Asian-inspired sauce are served with wakame salad and fries for a fusion of flavours.	


Fish






<b>Salmon Fillet</b> 	<b>€26.50</b>
Pan-fried, then baked to perfection, served with mashed potatoes, salad and Lemon Velouté.	
<b>Meagre Fillet</b> 	<b>€27.00</b>
Delicate fish, pan-fried then baked, accompanied by mashed potatoes, salad and a Lemon Velouté, offer a light and flavourful meal.	
<b>Octopus Puttanesca</b>	<b>€25.95</b>
Pan-fried octopus with cherry tomatoes, capers, olives and mint in a rich tomato sauce, served with salad and fries for a Mediterranean feast.	

Poultry

<b>Duck Breast</b> 	<b>€24.50</b>
Succulent duck breast, Madeira jus to complement its rich flavours. Served with mashed potatoes and vegetables.	
<b>Chicken Supreme</b> 	<b>€19.50</b>
Pan-fried chicken breast, served in Madeira jus a simple yet delicious offering. Served with mashed potatoes and vegetables.	
<b>Baby Chicken</b> 	<b>€21.00</b>
Roasted baby chicken seasoned with Latin American spices, served ranch sauce. Served with fries and salad.	

Meats

<b>Steak Frites (250g)</b>  	<b>€26.50</b>
A classic combination of succulent steak and crispy French fries & green salad is a timeless favourite, served with rich onion and grain mustard gravy.	
<b>Grilled Angus Ribeye (300g)</b>	<b>€28.50</b>
Premium angus ribeye, meticulously grilled to your preference with a choice of two sides.	
<b>Grilled Prime Fillet Steak (250g)</b>	<b>€29.95</b>
A tender and lean prime fillet steak, expertly grilled to highlight its natural succulence with a choice of two sides.	
<b>Veal Schnitzel</b>  	<b>€24.00</b>
A lightly breaded and crisply fried veal cutlet, offering a perfect golden crust outside yet tender, served with fries and side salad.	
<b>Lamb Chops</b>	<b>€25.95</b>
Farm fresh lamb chops, grilled to perfection and served with chimichurri sauce and a choice of two sides.	
<b>Rack of Lamb</b> 	<b>€31.00</b>
A spice-crusted rack of lamb, roasted to achieve a flawless blend of flavours served with port jus and a choice of two sides.	
<b>Crispy Pork Belly</b> 	<b>€24.95</b>
A slow-cooked pork belly served with port jus, mashed potatoes and vegetables.	
<b>Pork Fillet</b> 	<b>€23.95</b>
Tender grilled pork fillet accompanied with port jus and served with mashed potatoes and vegetables.	
<b>Mixed Grill (Serves 2)</b>	<b>€65.00</b>
A carnivore's delight, featuring an assortment of beef, pork, lamb, chicken and Maltese sausage, all grilled to perfection, allowing you to enjoy a variety of meats in one meal. Served with fries and salad with a choice of 2 sauces.	

<b>Sauces</b>	Mushroom 	€4.50
	Pepper 	€4.50
	Gorgonzola 	€4.50
	Onion & Grain Mustard Gravy  	€4.50
<b>Sides</b>	Green Salad	€4.00
	Vegetables	€4.00
	Coleslaw 	€4.00
	French Fries	€4.00
	Sweet Potato Fries	€4.00
	Roasted New Potatoes	€4.00
	Mashed Potatoes 	€4.00

All prices inclusive of VAT