



Our Mediterranean Cuisine will take you on
a gastronomic journey that will guarantee you
an exquisite tasting experience.

We have been dedicated to crafting
exceptional cuisine using the finest local
ingredients. We proudly collaborate with the
best local farms, ensuring that every dish we
serve is fresh, sustainable, and full of flavor

BORN IN MALTA





CRUDO

Oyster Pannacotta

Cucumber ribbons, Dashi velouté, crème cru

9

Fresh Oysters

Mignonette, lime

5

Cured fish carpaccio

Tomato consomme, tarragon mayo, olive snow, puffed rice

14

Tuna tataki

Compressed watermelon, furikake, teriyaki, ponzu

16

Scallops

Green apple, coconut dressing, nori, samphire oil

18

White Fish Ceviche

Passion fruit, pickled red onions, chilli, lime gel

14

Beef Tartare

Egg yolk purée, caper berries, summer truffles, crostina

17

Please consult our team if you have any
allergies or dietary restrictions

Vegan and vegetarian options available by
modifying certain dishes.



STARTERS

Oyster rockefeller

Creamed spinach & bacon, parmesan crust

7.5

Slow cooked egg

Pecorino espuma, guanciale, burnt asparagus, black pepper

12

Lobster & crab tart

Crustacean custard, granny smith apple, smoked eel, creme fraiche

19

Barbequed Octopus

Octopus caramel, smoked potato sabayon, gremolata

18

FRESH PASTA & RISOTTO

Spaghetti carbonara

Guanciale, pecorino, egg yolk, black pepper

16

Linguine lobster

Lobster bisque, soft herbs, tomatoes.

HALF LOBSTER, 33 / FULL LOBSTER, 43 / LOBSTER FOR 2, 53

Seafood 'caramelle

Seafood ragu, sea urchin sauce.

24

Rigatoni rabbit

Pulled rabbit, cafe du paris butter, peas, fava beans.

18

Ricotta gnocchi

Wild mushrooms, truffle, parmesan espuma.

16

Saffron Risotto

Preserved lemon, mussels, soft herbs

22



MAIN COURSE

Local Wild Fish Fillet

Fennel, shellfish, nduja boulliabesse
(M/P)

Local Rabbit

Stuffed rabbit saddle, rabbit kiev, pea fricasse, rabbit jus.
28

Chicken Ballantine

Mushroom & asparagus farcié, celeriac, asparagus, sauce albufera
26

Pork Fillet

Wrapped in bacon, grilled nectarine, apple purée, mustard seed jus
26

Beef Fillet / Ribeye

Charred shallot, tarragon mayonnaise, broccoli rabe, onion purée, green peppercorn sauce
34



SIDES

Roasted heirloom beetroots

Preserved orange glacé, mint

5

Pommes anna fries

Garlic & chive emulsion

5

Tomato and rocket salad

Whipped burrata, balsamic, basil

5

DESSERTS

Please ask our staff to know more
about the desserts of the day



TASTING MENU 1

Amuse Bouche

Ġbejna with Maltese olive oil, salt from Gozo, homemade focaccia

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Oyster Pannacotta

Cucumber ribbons, Dashi velouté, crème cru

•

Slow Cooked Egg

Asparagus, guanciale, local pecorino & black pepper fondue

•

Pork Fillet

Wrapped in bacon, grilled nectarine, apple purée, mustard seed jus

•

Campari Orange

Basil ice cream, Joconde sponge, Campari syrup

60€ P.P.



TASTING MENU 2

Amuse Bouche

Ġbejna with Maltese olive oil, salt from Gozo, homemade focaccia

•

Oyster Pannacotta

Cucumber ribbons, Dashi velouté, crème cru

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Scallops

Granny smith apple, coconut sauce, nori, samphire oil

•

Slow Cooked Egg

Asparagus, guanciale, local pecorino & black pepper fondue

•

Saffron Risotto

Saffron, preserved lemon, mussels, soft herbs

•

Local Rabbit

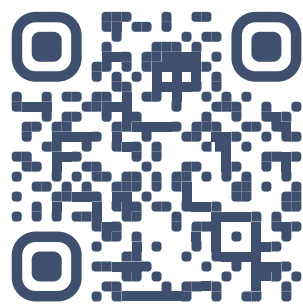
Assiette of local rabbit, pea & fava bean fricassee, pea purée, rabbit jus

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Campari Orange

Basil ice cream, Joconde sponge, Campari syrup

70€ P.P.



+356 7778 8007
@oyoyrestaurant
info@oyoyrestaurant.com
oyoyrestaurant.com

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