



Ro.fo

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

Fresh oysters  
Mignonette, lime  
6

White fish carpaccio  
Grapefruit, semi dry cherry tomato, infused herb oil  
16

Salmon gravlax  
Horseradish cream, wakame seaweed, 'Xwejni' salt  
16

Tuna tartare  
Avocado, ponzu, ginger, soy emulsion (Ask availability)  
18

Local king prawns  
Extra virgin olive oil, preserved lemon, 'Xwejni' salt  
MARKET PRICE

Scallops ceviche  
Green apple, mango, nori, coconut dressing, samphire oil  
18

Local octopus carpaccio  
Caper berries, citrus dressing, herbs from our garden  
18

Beef tartare  
Egg yolk emulsion, caper berries, summer truffles, crostini  
19

Oestra caviar 10g  
40

Mix crudo degustation  
Depends of availability  
€30 PER PERSON





## SNACKS

Fresh fish croquettes 2pc  
Saffron emulsion

5

Arancini prawns and pistachio

6

Wagyu sliders  
Carmelised onions

10,95

## SALADS

Burata

Local fresh greens, tomato, beetroot, basil, balsamic

14

Homemade cured salmon

Local fresh greens, avocado, cherry tomato, asparagus,  
mango, lime dressing

17

Vegan and vegetarian options available by  
modifying certain dishes

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





## STARTERS

### Black mussels

Garlic, cherry tomato, white wine, fish fume

15

### Lobster & Crab brioche

Smoked eel, crème fraîche, chives

22

### Calamari fritti

Preserved lemon, aioli

16

### Barbequed octopus

Smoked pomme purée, gremolata

18

### Bouillabaisse

Thick fish soup, fresh fish, mussels, clams, saffron

16

### Slow cooked egg

Pecorino cream, guanciale, toasted focaccia

12

### Grilled smoked scamorza

Onion jam, petit salad

12

### Focaccia

Brushetta, basil straciatella

11





## FRESH PASTA & RISOTTO

**Carbonara (served in parmesan wheel)**

Guanciale, egg yolk, pecorino

18

**Ricotta gnocchi (V)**

Wild mushrooms, fava beans, truffle cream

18

**Spaghetti lobster**

Lobster bisque, soft herbs, tomatoes

HALF LOBSTER 33 / LOBSTER FOR 2, 53

**Risotto tomato and 'Gbejna'**

Acquarello, local tomato, yellow cherry, sheep cheese, basil

16

**Mezzi rigatoni rabbit**

Pulled rabbit, braising jus, pecorino 'ta zeppi'

18

**Linguine vongole**

Spaghetti with clams, extra virgin olive oil, garlic, parsley

20

**Linguine gamberi e burata**

Local prawns, bisque, preserved lemon

22

### Personalise your pasta

*Choose any seafood option from our  
display at market price*

*Please ask our team*





## MAIN COURSE

**Seabass "AL SALE"**  
Seabass cooked in salt crust  
28

**Rabbit legs**  
Chorizo, porcini mushrooms, thyme jus  
26

**Beef grain fed ribeye**  
Charred shallot, tender stems, onion purée  
32

ADD YOUR SAUCE FOR 4€  
Hollandaise, mushroom truffle or peppercorn jus

**Chateaubriand for 2**  
Hollandaise, charred shallots, tender stems, potatoes  
80

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

**Chicken supreme**  
Mushroom & asparagus farcié, celeriac, asparagus, sauce Albufera  
26

*All Mains are served with one of these sides ↗*





## SIDES

Roasted heirloom beetroots

Preserved orange glacé, mint

5

Fondant potatoes

Garlic & chive emulsion

5

Tomato & rocket salad

Balsamic, whipped burrata, basil

6

## FRESH SEAFOOD DISPLAY

Ask our team about today's freshly caught  
fish and seafood

Fresh fish – Market price

Live lobsters – €11 / 100g

Local king prawns – Market price

Crab – €5 / 100g

Selection and availability may vary daily



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

BORN IN MALTA