



Menu

Nenu l-Furnar

Carmel Debono, magħruf aħjar aktar bħala Nenu, twieled fil-ħamsinijiet. Nenu tgħallem is-sengħa ta' furnar mingħand missieru u qraba oħra, jaħmi l-ħobża tradizzjonali tal-Malti, kif ukoll il-ftira.

L-imħabba u l-passjoni li għandu Nenu lejn is-sengħa tiegħu, inkluż kif jaħmi ġieghlitu jtejjeb il-forn tiegħu f'Ħal Qormi. Il-viżjoni li għandu Nenu tal-kċina lokali għandha l-ikel tradizzjonali Malti bħala l-fulkru. L-impenn ta' Nenu biex iħares ir-riċetti u l-mod kif kienu jsajru u jieklu missirijietna fil-passat, wassluh biex joħloq dik l-esperjenza ta' ikel f' **NENU THE ARTISAN BAKER**, fejn jingħata ġieħ lill-ikel tradizzjonali Malti msajjar f'forn antik ta' madwar mitt sena.

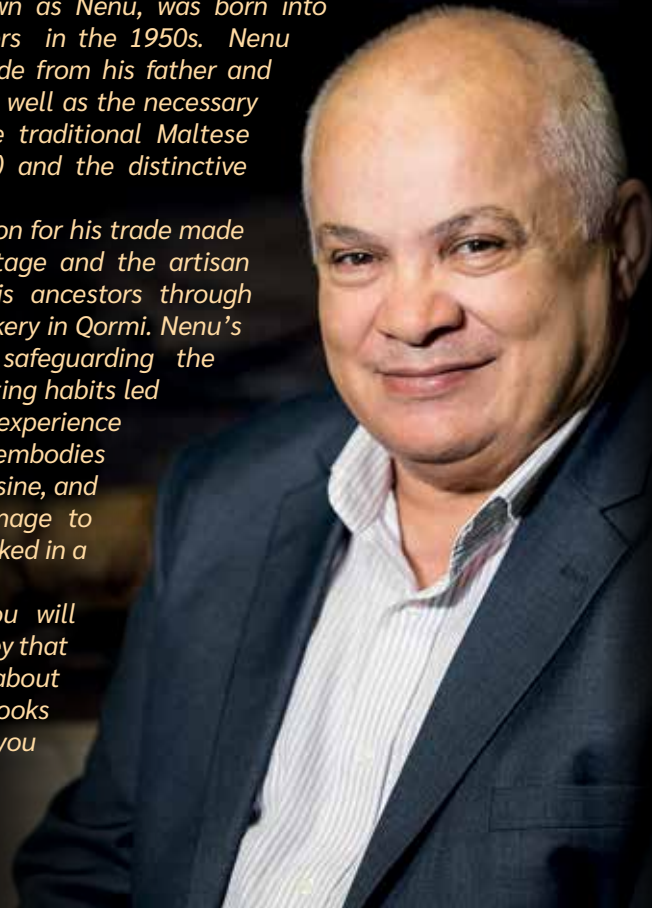
Nenu jittama li tapprezza dan il-vjaġġ kulinarju li ser jipprezentalek l-Artisan Baker, u jistenna bil-ħerqa li jerga jarak mill-ġdid fil-futur.

Nenu the Artisan Baker

Carmel Debono, known as Nenu, was born into a family of Qormi bakers in the 1950s. Nenu learned the baker's trade from his father and other close relatives, as well as the necessary skills for producing the traditional Maltese bread (Ħobża tal-Malti) and the distinctive flat bread (ftira).

*Nenu's love and passion for his trade made him safeguard his heritage and the artisan skills acquired from his ancestors through improvements at his bakery in Qormi. Nenu's commitment towards safeguarding the recipes and the past eating habits led him to create an eating experience at **NENU THE ARTISAN BAKER** that embodies the heritage of local cuisine, and unashamedly pays homage to traditional local food baked in a 100-year-old oven.*

Nenu hopes that you will enjoy the culinary journey that the Artisan Baker is about to give you, and he looks forward to hosting you again in the future.



L-ewwel platt Starters

Ġbejna friska tal-ħalib tan-nagħaġ 🥛🌿 €9.00

Ġbejna friska, servuta bit-tadam, basal aħdar, insalata, ħabaq u sugu tal-ħarrub.

Fresh Sheep's milk cheeselet

Fresh sheep's milk cheeselet, tomatoes, spring onions, salad leaves, basil & carob dressing.

Brungjela mixwija, 🥑🌿 €10.50

servuta bil-ġulepp tal-ħarrub, ġewż imkisser, tamal tač-čappa u żejt taž-zebbuġa.

Grilled aubergine,

served with carob syrup, crushed walnuts, date pâte & olive oil.

Aljotta 🐟🌿 €9.75

Toqlija tal-ħut frisk bil-ħaxix, tadam, patata u merqtux.

Traditional Maltese fish soup with local white fish, vegetables, tomatoes & marjoram.

Bebbux fiz-zalza ta' Nenu 🌿🥚🌿🐌🐌 €8.50

Bebbux imsajjar fiz-zalza tat-tadam mħawra, u ħobż tal-Malti.

Local snails in Nenu's special sauce

Snails cooked in an aromatic tomato sauce & served with Maltese bread.



Xiklun mixwi 🌿🥚🌿🥑🥛🌿 €6.50

Bezzun tal-Malti mixwi, kapunata, tadam, żebbuġ, kappar, basal u ħwawar friski.

Toasted Maltese bread

Toasted Maltese bread, caponata, tomato, olive, capers, onions, fresh herbs.

Għal allergeni ara l-aħħar paġna
For allergens check last page

L-ewwel platt

More starters

Fwied tal-fenek moqli



Fwied tal-fenek moqli, pruna, anizett, grejvi tal-fenek, bużbież fil-meraġ taċ-ċitru u krostati bit-tewm.

€9.50



Fried rabbit liver

Fried rabbit liver, prunes, anisette, rabbit gravy, citrus-pickled fennel & garlic crostini.

Żaqq tal-majjal ta' Malta



Żaqq tal-majjal ta' Malta moħmija bil-mod u glajżjata bl-għasel, purée tat-tuffieħ, għads marinat u gbejna tal-bżar.

€8.50

Maltese-grown Pork Belly

Local slow-roasted honey glazed pork belly, apple purée, marinated lentils & peppered cheeselet.

Għal tnejn min-nies

To share between two persons

Platt tipiku Malti



Bigilla, tadam imqadded, żebbuġ mimli, fażola bajda mill-kbira mmarinata, zalzett Malti, basal tal-pikles, kapunata, gbejniet tal-bżar, kunserva ħelwa tat-tadam, żejt taż-żebbuġa, galletti u ħobż tal-Malti.

€18.50



Typical Maltese platter

Bigilla (Djerba-bean dip), sun-dried tomatoes, stuffed olives, marinated butter beans, Maltese sausage, pickled onions, caponata, peppered sheep's milk cheeselet, sweet tomato purée, olive oil, Maltese water-biscuits & bread.

Għagin Pasta

Rigatoni biz-zalza

€9.50

Rigatoni biz-zalza tad-tadam, kappar u żebbug.

Rigatoni with sauce

Rigatoni with tomato sauce, capers & olives.

Spagetti biz-zalza tal-fenek

€10.50

Spagetti biz-zalza tal-laħam tal-fenek, tadam u l-pizelli.

Tista tordna iktar biċċiet tal-fenek (+€3.20 'il biċċa).



Spaghetti with rabbit sauce

Spaghetti with slow cooked rabbit meat, tomato sauce, green peas. Add rabbit pieces (+@€3.20 price per piece).

Spagetti bil-qarnit

€11.50

Spagetti bl-istuffat tal-qarnit – żebbug, kappar, tadam u nagħniegħ frisk.

Spaghetti with octopus sauce

Spaghetti with Maltese octopus stew, olives, capers, tomatoes & fresh mint.

Ravjul tal-gbejniet

€12.50

Ravjul tal-gbejniet, zalza tat-tadam u l-ħabaq u gbejniet tal-bżar maħkuka.



Ravioli stuffed with sheep's milk cheeselets

Sheep cheese ravioli, tomato & basil sauce, grated & peppered cheeselets.

Ravjul tal-Fenek

€10.50

Ravjul mimli bil-laħam tal-fenek, biz-zalza tal-fenek u s-sagħtar

Rabbit Ravioli

Slow cooked rabbit meat ravioli with rabbit gravy & thyme.

Lażanja biz-zalzett tal-Malti

€10.50

Lażanja biz-zalza taz-zalzett tal-Malti u bil-krema tal-gobon tal-moghħza.

Maltese-sausage Lasagne

Lasagne with Maltese sausage ragù & local goat's cheese cream.

Jekk trid porzjon ta' platt prinċipali +€5.50.

For main course portions +€5.50.

Noffru għagin mingħajr glutina +€2.00.

We offer gluten-free pasta +€2.00.

Ftajjar Tradizzjonali Maltin

Traditional Maltese Ftajjar

Ta' Nenu

Ftira bl-għaġina tal-ħobż tal-Malti bit-tadam imqadded, żebbuġ iswed, ġbejniet tal-bżar maħkuka, basal, zalzett tal-Malti, kappar, sagħtar u ġunġlien.

Maltese bread dough topped with sundried tomatoes, black olives, grated peppered Maltese cheeselet, onions, Maltese sausages, capers, thyme & sesame seeds.

€13.00



Ta' Ġorġ ir-Raġel

Ftira bl-għaġina tal-ħobż tal-Malti bil-patata, biċċiet tal-majjal, irkotta lokali, ful, bajd imħabbat, klin frisk u ġunġlien.

Maltese bread dough topped with potatoes, slow cooked pork belly, local ricotta, broad beans, beaten eggs, fresh rosemary & sesame seeds.

€13.50



Karmni s-Sultana

Ftira bl-għaġina tal-ħobż tal-Malti bil-patata mqatta' irqiqa, ġbejna, tadam, incova, basal, kappar, żebbuġ, naghniegħ frisk, żerriegħa tal-bużbież u ġunġlien.

Maltese bread dough topped with thinly sliced potatoes, Maltese cheeselet, tomatoes, anchovies, onions, capers, olives, fresh mint, fennel & sesame seeds.

€13.00

Ta' Żeppi ċ-Ċirwilla

Ftira bl-għaġina tal-ħobż tal-Malti bil-patata mqatta' irqiqa, ċanga l-forn, tadam, tewm, tursin frisk u ġunġlien.

Maltese bread dough topped with thin sliced potatoes, roast beef, tomatoes, garlic, fresh parsley & sesame seeds.

€13.50

Fra Ġużep

Ftira bl-għaġina tal-ħobż tal-Malti bil-kapunata tradizzjonali, ġbejniet, tewm, żebbuġ iswed, kappar, naghniegħ frisk, żejt taż-żebbuġa u ġunġlien.

Maltese bread dough topped with marrows, aubergines, onions, green peppers, tomatoes, local cheeselets, garlic, black olives, capers, fresh mint, olive oil & sesame seeds.

€13.00

Ta' Karmnu l-Bidija



€13.50

Ftira bl-għaġina tal-ħobż tal-Malti biż-żaqq tal-majjal, zalzett tal-Malti, grejvi, patata mqatta' irqiqa u ġunġlien.

Maltese bread dough topped with pork belly, Maltese sausage, gravy, thinly sliced potatoes & sesame seeds.

Tal-Baldas



€13.50

Ftira bl-għaġina tal-ħobż tal-Malti bil-biċċiet tat-tiġieġ, gbejna, bżar aħdar, tadam, basal, salvja friska, żebbuġ iswed, żejt taż-żebbuġa u ġunġlien.

Maltese bread dough topped with sliced chicken, Maltese cheeselet, green peppers, tomatoes, onions, fresh sage, black olives, olive oil & sesame seeds.

Anġla l-Furnara



€13.50

Ftira bl-għaġina tal-ħobż tal-Malti bl-istuffat tal-fenek, piżelli, patata mqatta' irqiqa u ġunġlien.

Maltese bread dough topped with rabbit stew, peas, thinly sliced potatoes & sesame seeds.

Il-ftajjar kollha jinħmew f'forn tradizzjonali u għaldaqstant idumu madwar 20 minuta.

All ftajjar are baked in a traditional oven so they take about 20 minutes to prepare.

Ingredjenti addizzjonali

Ingredjenti veġitarjani +€1.50 għal kull ingredjent.

Ingredjenti tal-laħam u tjur +€2.50 għal kull ingredjent.

Extra toppings

Vegetables +€1.50 for each ingredient.

Meat & poultry +€2.50 for each ingredient.

Platti Principali Main Courses

Pixxispad fuq il-grilja    €23.50

Pixxispad mixwi, bużbież, ħwawar friski, tadam, żebbug u zalza tal-kappar.

Grilled swordfish

Grilled swordfish with crispy fennel, fresh herbs, tomato, olive-and-caper.

Qarnita mixwija      €27.50

Qarnita mixwija bit-tewm, zalza tat-tadam bil-bżar aħmar, żebbug, kappar u nghaniegh frisk

Blistered octopus

Blistered octopus, garlic, spiced red pepper & tomato sauce, olives, capers & fresh mint.

Fenek tradizzjonali Malti    €19.00*

Fenek tradizzjonali Malti moqli bit-tewm, u bil-grejvi tal-pizelli ratba. *Fenek sħih €44.00.

Traditional Maltese Rabbit fried in garlic

*Traditional Maltese rabbit fried in garlic, rabbit gravy with garden peas. *Whole rabbit €44.00.*

Laħam taż-żiemel (ta' Nenu)    €19.00

Laħam taż-żiemel fil-grejvi tal-inbid aħmar bis-sagħtar.

Ta' Nenu braised horse meat

Ta' Nenu braised horse meat in red wine gravy with thyme.

Tiġieġa żgħira l-forn  €18.50

Tiġieġa żgħira dissussata l-forn bil-klin u għasel ta' Malta.

Roasted spring chicken

Roasted boneless chicken with rosemary & Maltese honey.

Xikel tal-majjal bil-ġulepp tal-ħarrub      €21.50

Xikel tal-majjal igglejżjat bil-ġulepp tal-ħarrub, msajjar bil-mod fil-birra lokali u l-ħwawar.

Carob-glazed pork shank

Carob-glazed pork shank, slow cooked in local beer & herbs.



Braġoli tal-Vitella f'zalza mħawra la Maltija 🍷 🍷 🍷 €22.50

Braġoli tal-Vitella biz-zalzett Malti, mimli bil-ġbejniet friski u bajd iebes, fiz-zalza tat-tadam mħawra la Maltija.

Wrapped veal olives in a Maltese sauce

Wrapped veal olives with Maltese sausage & fresh cheeselet stuffing, boiled egg, in traditional Maltese spiced tomato sauce.

Majjal ta' Malta għal tnejn min-nies 🍷 🍷 🍷 €46.50

Xikel tal-majjal igglejżjat, żaqq tal-majjal imsajjra bil-mod u zalzett Malti l-forn.

Maltese-pork platter for two persons

Glazed pork shank, slow cooked pork belly, roasted Maltese sausage.

Fenek moqli u laħam taż-żiemel 🍷 🍷 🍷 €21.50

Fenek tradizzjonali Malti moqli bit-tewm, u bil-grejvi tal-piżelli ratba kif ukoll laħam taż-żiemel fil-grejvi tal-inbid aħmar bis-sagħtar.

Fried rabbit & braised horse meat

Traditional Maltese rabbit fried in garlic, rabbit gravy with garden peas & braised horse meat in red wine gravy with thyme.

Biċċa Ribeye 🍷 🍷 €29.00

Biċċa Ribeye bil-butir u s-sagħtar flimkien ma ħaxix tal-istaġun.

Ribeye steak

Grilled ribeye steak with wild thyme butter with seasonal vegetables.

Pulpetti tal-pastard u l-patata 🍷 🍷 🍷 €17.50

Pulpetti tal-pastard u l-patata bil-lumi, kappar kif ukoll zalza tan-nagħniegħ.

Cauliflower & potatoes cakes

Cauliflower & potatoes cakes with lemon, capers & mint dressing.

Il-platti prinċipali kollha jisservew bil-patata

All mains are served with potatoes

Għat-tfal Kid's menu

Spagetti bil-ġobon u l-krema     €6.75
Spaghetti with cream & cheese

Ravjul tal-irkotta biz-zalza tat-tadam       €6.75
Ricotta ravioli with tomato sauce

Biċċiet tat-tigieg bil-patata moqlija      €6.75
Chicken nuggets with fried potatoes

Biċċiet tal-ħut fl-isfineg
bil-patata moqlija       €6.75
Fish nuggets in batter, with fried potatoes.

Ftira il-passju*      €6.75
Ftira bl-ġhaġina tal-ħobż tal-Malti biz-zalza tat-tadam u
mozzarella.

Maltese bread dough topped with tomato sauce & mozzarella.

**named after a traditional children's game, hopscotch, played in quiet neighborhood streets*

Ħelu Desserts

Trifle Malti

spanġ, kustard tal-vanilla u ċikkulata, krema friska u frott tal-istaġun

Maltese trifle

sponge, vanilla & chocolate custard, fresh cream & seasonal fruit

€6.50

Imqaret bil-ġelat Malti

għaġina tal-inbid moqlija bil-mili tat-tamal servuta ma' ġelat Malti

Date fritters with Maltese ice-cream

deep fried wine base dough with date filling, served with Maltese ice-cream

€6.50



Semifreddo tal-ħelwa tat-Tork

spanġ tal-vanilla, ġelat tal-ħelwa tat-Tork, krokantin taċ-ċikkulata, wafer u purée tal-frott

Halva semifreddo

layers of vanilla sponge, Halva parfait, crushed biscuits & chocolate crunch, fruit coulis

€6.50

Pudina tal-ħobż bil-ġelat tat-tin

Pudina tal-ħobż tradizzjonali Maltija, frott imqadded, kukudina u lewż, moħmija u servuta bil-ġelat tat-tin.

Traditional Maltese bread pudding served with fig ice-cream

Maltese bread pudding with dried fruit, cocoa powder and almonds, baked & served with fig ice-cream

€6.50

Sinizza tradizzjonali bil-langas






għaġina sfiljurata, spanġ tal-vanilla, irkotta kelwa bil-biċċiet tal-langas u lewż

Traditional Maltese sinizza with pears

Puff pastry, vanilla sponge with sweet ricotta, almonds & pears

€6.50



Torta tat-tuffiegh bil-ġelat tal-vanilla     €6.50
għajna ħelwa b'mili tat-tuffieħ imħawwar b'imsiemer
tal-qronfol, bil-ġelat tal-vanilla u karamella 

Apple pie with vanilla ice-cream

sweet pastry dough, clove-spiced apple-pie filling, vanilla ice-cream & caramel sauce

Ġelat u sorbet

Ġelat tal-vanilla  

Ġelat taċ-ċikkulata  

Ġelat Malti    

Ġelat tal-ħelwa tat-Tork     

Ġelat tat-tin   

Sorbet tal-lumi

Ice-cream/sorbet

€5.00

Vanilla ice-cream

Chocolate ice-cream

Maltese Ice-cream

Halva ice-cream

Fig ice-cream

Lemon sorbet

F'kaz ta' allergiji, dejjem tkellem mal-wejter
If you have a food allergy, please notify your server

Allergeni li fihom il-platti *Dish allergens*



Glutina tal-qamħ
Wheat gluten



Bajd
Eggs



Lattosju
Lactose



Ġewż tas-siġar
Tree Nuts



Karawett
Peanuts



Sojja
Soya



Lupina
Lupin



Karfus
Celery



Gunġlien
Sesame Seeds



Ħut
Fish



Molluski
Molluscs



Krustaċċi
Crustaceans



Mustarda
Mustard



Dijossidu tal-kubrit
Sulphur Dioxide



Platt vegan
Suitable for Vegans



Platt veġetarjan
Suitable for Vegetarians



Rakkomandazjoni
Recommendation