We give part of what you give to the surroundings.

Dine at The Cliffs Interpretation Centre and support local produce, and our innovative initiative to disseminate environmental education.

A percentage of your bill is reprocessed by The Centre in order to create FREE informative activities to raise the public’s environmental consciousness and help the rural economy.

The Cliffs Interpretation Centre received the 2018 Anders Wall Award Diploma of Recognition for creating a positive rural environment through such innovative concept. The award was organised by the Anders Wall Foundation, in collaboration with the European Commission DG-Environment and the Friends of the Countryside.
La Pinta Ltd is a private company from Dingli, with various direct links to traditional and history of the Local Village and its surroundings. The late Louise Muscat owned the central village bar and bakery, which was also used in the previous century as a gathering place where books were narrated to the illiterate. La Pinta Ltd continued on the same steps and is the first company offering a combination of genuine local food products together with general information on the surrounding area through innovative means of communication.
Let us introduce ourselves

This self sufficient building is dedicated to the dissemination of information on the biodiversity of Dingli through innovative means of communication, as well as the natural and associated resources within its surroundings.

Natural diversity in ecosystems provides essential economic benefits and services to human society as well as ecological, recreational, cultural and aesthetic values, and thus it plays an important role in sustainable development of Dingli. To decrease land depletion the concept of maximising the use of land was applied whereby same areas are used for more than one use on an already committed site.

1100 wild plants...

Wild edible plants have always been important in the folk traditions of the Mediterranean region. However, food and medicinal uses of these plants have been two of the most relevant and consistent reasons for popular plant management, even in cultures that are increasingly losing their close relationship with nature. It is of utmost importance to obtain data about popular uses of wild edible plants before this knowledge disappears. In Malta these traditions are at risk of disappearing, and hence THE CLIFFS CENTRE studies such knowledge systems and finds innovative ways of infusing them to the future generations.

This is just the beginning...

Our food is freshly prepared to order, occasionally, waiting is inevitable.

Healthy Option
Contains traces of nuts
Contains pork
Vegetarian

All food in this menu man contain traces of nuts.

Gluten free, vegetarian or any other dietary needs please ask the attendant.

Kindly ask for assistance if you have any food allergies.
Wild produce such as nettle, asparagus and borage are used according to the season. Nettle beats both spinach and broccoli for vitamins and minerals.

Nettle Soup

*Available only according to seasonality

Our natural nettle soup ingredients include:

Nettle Tops, Butter, Onion, Potato, Leek, Celery Sticks, Garlic, Vegetable (or Chicken) Stock, Sea Salt & Freshly Ground Pepper
To start with...

**Bruschetta Tomato**
Toasted Maltese bread topped with fresh chopped warm tomatoes, onions and garlic, finished with mozzarella cheese, drizzled with herb oil.

**Soup of the Day**
Seasonal freshly home made soup, drizzled with herb oil, served with a herb croute.

**Artichokes**
Grilled artichokes set on a timbale of aubergine caviar, crushed sundried tomatoes and capers. Black olive tapenade dressing.

**Sauteed Black Shelled Mussels**
**and Vongole**
A pot of black shell mussels and vongole cooked in white wine and coconut milk broth, garlic, fresh herbs, ginger, cherry tomatoes and a hint of fresh chillies.

**Calamari Fritti**
Calamari fritti, sat on a bed of pickled vegetable salad and tartare sauce.

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**Platters**

**One Kilometre Platter**
A variety of freshly picked and prepared products from our one kilometre zone. Peppered goat’s cheese, sundried tomatoes, pickled local seasonal vegetables, marinated olives in orange and aromatic herbs, capers, home made pickled onions and artichoke halves.

**Maltese Platter**
Smoked Maltese sausage, marinated butter beans, fresh tomatoes, fresh Maltese gbejna (goats cheeselet), marinated olives in orange and fennel seeds, bigilla dip, anchovy alioli and artichoke hearts filled with tuna paste.

**Cheese Platter**
A selection of four different cheeses, roasted nuts and grapes, served with home made quince (local fruit) chutney.

All platters are served with a basket of fresh sliced Maltese bread together with water biscuits.

Gluten-free bread is served at an extra charge.
Our quince (sfeجيل) chutney is prepared from quince picked from down the cliffs. Quince jam is also produced at The Cliffs... a tradition revived after three generations. The jam was and is still used to relieve intestinal discomfort.

Artichokes
Salads

House Cheeselet Salad
Fresh goat’s cheeselet, set on fresh seasonal green leaf salad, cherry tomatoes, quail eggs, toasted nuts and local honey vinaigrette.

Classic Chicken Caesar Salad
Freshly grilled chicken breast set on a bed of crispy iceberg lettuce leaves, tossed with bacon lardons, cherry tomatoes, garlic croutons and a Caeser dressing, garnished with parmesan shavings.

Tuna Salad
Tuna chunks in herbs and garlic, set on fresh iceberg salad leaves, tomatoes, local hand picked capers, peppers, marinated olives and a lemon herb dressing.

Smoked Salmon Salad
Smoked salmon rosettes set on mixed salad leaves, red lentils, sliced radishes, cherry tomatoes, capers, fresh herb greek yoghurt.

House Cheeselet Salad
Cheeselets are a produce of the last shepherd roaming with his sheep in the area.
Borage (Fidloqqom) is one of our wild edible plants. It has been used since ancient times and has a beneficial effect on the heart, adrenal glands, kidneys and the entire digestive system. At The Cliffs both leaves and flowers are used depending on the season.

Ravioli Borage
Pasta

Spaghetti Rabbit
Spaghetti tossed in a rich traditional Maltese rabbit sauce.

Penne Chicken 🍝
Penne with chicken fillets, sautéed Portobello mushrooms, crushed nuts and a creamy truffle mushroom sauce.

Maltese Style Pasta 🍝
Fresh open maccheroni with local Maltese sausage, sun dried tomatoes, shredded sage leaves, shavings of peppered goats cheese and a touch of tomato sauce.

Pulled Beef and Mushroom Risotto
Arborio rice tossed with braised pulled beef, peas, forest mushrooms, finished with a touch of beef jus, pecorino shavings.

Tagliatelle Seafood ❤️
Tagliatelle pasta tossed with cherry tomatoes, vongole, mussels, and king prawns, finished with fresh herbs and local olive oil.

Ravioli Borage 🐌❤️ всег
Ravioli stuffed with Borage leaves (a mild Mediterranean herb with a faint cucumber flavour), crushed pecan nuts, orange zest, fresh marjoram and cracked black pepper, finished with fresh ricotta cheese and extra virgin olive oil.

For coeliac’s who would like to indulge in one of our pasta dishes we offer gluten-free pasta at an extra charge of
It is a highly aromatic herb with culinary and medicinal uses. The bulb, foliage and seeds of the fennel plant are widely used in many of the culinary dishes at The Cliffs. All fennel used at The Cliffs is wild fennel; it is a norm that only cuttings from wild varieties are used, the main plant is left for natural propagation.

Duck Breast
Main Courses

Grilled Chicken Breast 
Tender grilled fresh chicken breast, marinated in rosemary and red wine jus.

Fresh Milk-fed Veal Cutlet 
A prime fresh veal cutlet, grilled to your liking.

Fresh Angus Rib-Eye Steak
A 300 grms (raw) fresh rib-eye steak seasoned with cracked black pepper and sea salt.

Shallow Fried Rabbit-Maltese Traditional Way
Marinated rabbit pieces fried in garlic, white wine and mushy peas.

Duo of Pork
Slow braised pork cheeks in red wine and aromatic herbs, pan seared herb-crusted pork fillet, pumpkin and wild fennel puree.

Duck Breast
Pan seared duck breast glazed with carob and pink peppercorns, vanilla and celeriac puree

Sea Bass
Pan-fried fillet of sea bass, enriched with lemon and fresh herbs, beetroot and black olive salsa

Fisherman's Catch
Ask our servers for the 'daily catch'.

NB: All main dishes are served with home made local fries tossed in garlic or roasted rosemary potatoes, mixed salad or panache of seasonal fresh local vegetables.

Fresh locally-baked Maltese bread is served with main courses.

Gluten-free bread comes with an extra cost of per serving.

We offer only fresh fish but when nature is hostile with the fishermen we will be short of it.
Our Farmer

All vegetables served at The Cliffs are a product of Dingli and its immediate surroundings.

Seasonally Fresh Fish
Extras

Mushroom Sauce
Green Peppercorn Sauce
Plain Jus
Side Salad
Panache of Vegetables
Home made Fries in Garlic
Fries

Kids’ Menu

Pupp’s Patrole
Penne with a rich tomato sauce

Minion’s
Chicken pieces coated in breadcrumbs, served with fries

Bubble Guppies
Fish fingers with potato smiles

Daisy
Home made beef burger with fries, lettuce and tomatoes

Ice Age ❤
Iceberg lettuce tossed with ricotta cheese, croutons, cherry tomatoes
All our cakes are locally made

Desserts
Desserts

Subject to availability, kindly ask attendant.

PORTION CAKE

Mammas
Coffee soaked biscuits layered with a light chocolate butter cream finished with crusted roasted hazelnuts

Pecan Pie
Sweet short crust pastry filled with roasted pecan nuts and a classical chocolate and treacle filling.

Cherry Cheese Cake
Baked in the traditional way finished with a red cherry topping

Apple Pie
Traditional apple pie with a hint of cinnamon and sultanas

Snickers
Caramelised mousse sat on a caramel and peanut layer topped with gianduja topping

Carrot Cake
Two layers of moist carrot cake finished with apricot jam roasted sliced almond and a white chocolate topping

Cassata Siciliana
A Sicilian classic, a layer of sweet ricotta cheese, candied fruits and roasted almonds sat on a vanilla sponge, finished off with almond marzipan

Chocolate Fudge
Dark moist chocolate cake, Belgian chocolate mousse and topped with a hazelnut and chocolate ganache

Special Dessert
Ask our servers for the dessert list

WHOLE CAKE

Ice Cream - One Scoop
Ice Cream - Two Scoops
Ice Cream - Three scoops
Sorbet/Scoop
Ask attendants for different flavours

Maltese pudding is made at The Cliffs in the traditional way used by the late Louis Muscat at his village bar in 1944.
The Carob tree (Harruba) fruit, when crushed, roasted and boiled produce a syrupy liquid with aromas and colour reminiscent of cocoa to which orange extracts are then added.

Dark Syrup
Cold Beverages

Fruit Juice (apple, orange, pineapple)
Fresh Orange Juice
Lipton Ice Tea Lemon/Peach
Red Bull
Soft Drinks
Soft Drinks Pint
Bitter Lemon, Soda Water, Tonic Water
Mineral/Sparkling Local Water (25cl)
Mineral/Sparkling Local Water (75cl)
Mineral/Sparkling Foreign Water (25cl)
Mineral/Sparkling Foreign Water (75cl)
Milk Shake (with one scoop ice cream)
Thick Shake (with two scoops ice cream)
Glass of Milk
Iced Coffee - Vanilla Ice Cream

Hot Beverages

English style Pot of tea
Flavoured tea (by the pot)
Instant Black Coffee Cup
American
Capuccino
Cappuccione
Decaf Cappuccino
Flavoured Cappuccione Caramel
Flavoured Cappuccione Vanilla
Flavoured Cappuccione Almond
Espresso
Espresso Double
Espresso Macchiato
Decaf Espresso
Caffé Latte
Hot Chocolate
Caffé Moka
Irish Coffee (Jameson’s whisky)
Maltese Coffee (Tia Maria)
Italian Coffee (Amaretto)
French Coffee (Hennesy brandy)
The Cliffs Coffee (Anisette)
When roasted and brewed, chicory and dandelion roots have a robust coffee-like flavour and aroma. Unlike coffee, they’re caffeine-free.

Dingli Cliffs

Dingli Cliffs offer some of the best views on the Island.
Pre Dinner

Dingli Cliffs
(Bajtra, Gin, Passoa, Lemonade)

Negroni
(Campari, Gin, Martini Rosso, Soda)

Aperol Spritz
(Aperol, Prosecco, Soda)

Pina Colada
(White rum, cream, Bacardi, coconut syrup, pineapple juice)

Non-Alcoholic Fruit Cocktail
(Apple juice, peach juice, grenadine syrup)

Local Beer

Cisk, Hopleaf, Shandy (25cl)
Cisk, Hopleaf, Shandy (Pint)
Cisk Excel, Lemon Chill (25cl)
Cisk Excel, Lemon Chill (Pint)
Blue Label (33cl)

Foreign Beer

Heineken (25cl)
Budweiser (25cl)
Guinness (50cl)
Cider (50cl)

Spirits

Spirit
Spirit plus Mixer
Spirits Branded
Liquor

Local Liquors made from Carob tree, prickly pear, almond, fennel, etc are available
All Maltese wines in the wine menu are D.O.C. wines. These wines are certified to provide consumers with a guarantee of origin and quality.
Wine

THE CLIFFS WINE

Experience complex old word flavours, along with a sense of exclusivity with this addition to our wine list.

All grapes are harvested from Dingli. Dingli’s surrounding country side was the prime area in Malta for grape production in the 18th and 19th century.

“Profs. J. BORG, MA, M. D 1922. Cultivation and diseases of fruit trees in the Maltese islands.”

Old vines can still be found especially down the cliffs. Such vines include the: Salamanna, Grinjola, Serkusan, Abjad, Bezzula Seuda and Mignuna ta Rdum. 5%-10% of our wine come from such vines.

THE CLIFFS WHITE GLASS

40% Girgentina, 50% Chardonnay, 10% ‘old’ Vine mix variety.

THE CLIFFS RED GLASS

40% Syrah, 55% Merlot, 5% ‘old’ vine mix variety.

Refer to Wine List

Propagation of such ‘old’ varieties is encouraged for a more local produce with a higher immune system.
Like most of the products, honey is produced down the cliffs.

Our Produce
Our Produce

Condiments

Cheeselets
Olives
Capers
Delicatessen
Sundried Tomatoes
Sea Salt
Olive Pate
Olive Oil (200ml)
Olive Oil (750ml)

Jams, Honey & Marmalades

Lemon Marmalade
Honey
Prickly Pear
Strawberry Jam
Carob Jam
Fig Jam
Quince Jam
Pumpkin and Orange Jam
The Building

The older part 1960’s served as the TACAN, a tactical air navigation system. It was the military system used by the military aircraft to find the bearing and distance to a ground or ship.

The building remained in a derelict state since the departure of the British RAF.