Palazzo Preca

RESTAURANT

WHERE YOU MEET, GREET & EAT

Scan for WiFi

54, Strait Street Valletta
+356 2122 6777 | +356 9986 6640
www.palazzoprecavalletta.com
info@palazzoprecarestaurant.eu

A FAMILY. A PASSION. A TRADITION.

For us, food has always been about family, history, and the joy of bringing people together. Growing up watching our father in the kitchen, my sister Roberta and I developed a deep appreciation for his craft. He taught us that great cooking is rooted in passion and tradition, a culinary legacy we proudly carry forward every single day.

Our menu is a celebration of that heritage. We blend time-honored Maltese recipes passed down through generations with innovative Mediterranean flavors, using only the freshest, highest-quality ingredients.





Dining is a complete sensory experience. From our historic setting to our warm, attentive service, every detail is designed to make you feel right at home. We invite you to sit back, savor the moment, and become part of the Preca family story.

enjoy,

Ramona Farrugia Preca

Recognised for Excellence

WRMC Silver Spoon & Guide

Forbes TRAVEL GUIDE

Star-Rated Candidate

restaurantsMalta.com
Malta's Most Authoritative Survey-Based Restaurant Guide

Top 40 Restaurants Malta
& Best Wine List Award

Raw & Cured

Oyster 7
half shell | Mignonette sauce

Local Raw Prawns 24.90
marinated | lemon oil fusion

Veal Fillet Carpaccio 19.9
thin slices of milk fed veal fillet | roasted hazelnuts | truffle oil | pecorino

Cured Salmon Gravlax 19.5
cured salmon | infused with vanilla pod | red pepper corn dressing

Salads

Insalata ta' Stella 16.9
water cheeselets | beetroot | mixed leaves | artichokes | kalamata olives
These are my mum's favorite ingredients: fresh, vibrant Maltese produce

Prawn & Asparagus Salad 21.5
marinated fresh prawns | fennel | asparagus | hand-picked herbs | crispy capers | black olives

Crispy Pork Belly & Pickled Apple Salad 17.9
slow-cooked crispy pork belly | pickled apple | mixed garden greens | honey-mustard dressing

100% Local | Vegetarian | Gluten Free
Contains Nuts | Traditional Dish | Lactose Free

If you have any allergies or dietary requirements, please advise a member of our staff and we will be delighted to assist you where possible.

ENTRÉES

Fritto Misto (serves 2 to share) 44.9
sea bass | salmon | prawns | fishcakes | calamari rings | dusted in flour

Whitebait Fishcakes 18.9
crispy fried fritters | garlic | soft herbs | sweet chilli sauce on the side

Fried Crispy Calamari 18.5
calamari | dusted in flour | deep fried | aioli

Fresh Red Prawns 20.5
fresh medium sized local prawns | wine | garlic

Mussels in Garlic or Impepata 17.5
fresh mussels | cherry tomatoes | herbs | wine & garlic or impepata

Charred Octopus 21.5
octopus | white wine | garlic | butter | soft herbs

Mixed Shellfish 24.5
prawns | mussels | clams | octopus | fried calamari | leeks | cherry tomatoes

Shellfish Soup 24.5
traditional Maltese fish soup | served with mussels | clams | prawns | langoustine | baked bread

Toasted Brioche with Wild Mushrooms 17.5
sautéed mushrooms | garlic butter| mustard cream

Local Cheeselet 13.5
deep fried breaded Cheeselet | tomato | chilli jam in house

Rabbit Liver 17.9
onions | cherry tomatoes | flamed in sherry

Soup of the Day 12
homemade soup | served with crispy bread

Grilled Langoustines 22.5
grilled | infused with lemon & local extra virgin olive (x3)

Aljotta 14.5
traditional Maltese fish soup | served with crispy bread

Pasta & Risotto

	Small | Normal
Spaghetti Seafood mussels | clams | prawns | wine | garlic | soft herbs	24 | 28.5
Spaghetti Vongole clams | wine | garlic | soft herbs	23.5 | 28
Braised Beef Ravioli home made ravioli | braised beef | sage & butter	19.5 | 23.9
Linguine Beef & Truffle Cream beef strips | truffle cream | parmesan	24.5 | 28.5
Linguine Caruso Classic ragu of calamari | chopped prawns | hint of chilli flakes *Linguini Caruso is a beloved pasta dish we inherited from our father.*	22.9 | 26.9
Wild Mushroom Risotto wild mushrooms | aged parmesan | butter	19.5 | 23.5
Seafood Risotto mussels | clams | prawns | white wine | soft herbs	24.5 | 28.9
Ravioli Mushrooms mushroom & porcini | parmesan cream | asparagus	23 | 27.5
Add Bottarga with seafood pasta	Market price

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Fish & Seafood

from the Maltese Coast

Local Red Prawns (200g) — 39.9
sautéed in garlic | white wine | tomato | prawn bisque risotto

Pan Fried Octopus — 31.9
octopus | white wine | garlic | butter | soft herbs

Pan Seared Seabass — 37.5
filleted seabass | prawns | thermidor sauce

Seabass al Sale — 36.5
local seabass | cooked in sea salt | whole or cleaned

✦ **Shellfish Platter à la Palazzo Preca** — 46.90
oyster | prawns | mussels | razor clams | scallop | fried calamari | soft shell crab | octopus | clams

Lobster Thermidor (Subject to availability) — 13.5/100g
baked | onions | mustard | cheese | cream

Grilled Calamari (250g) — 29.90
marinated | lemon oil infused with local extra virgin olive oil

Catch of the Day — 8.9/100g
Please ask for our fresh fish of the day. There is an extra charge for fish cooked al sale

Main dishes above are served with roast potatoes & hot vegetables



Sourced directly from Maltese and Gozitan waters, our seafood is hand-caught daily by local fishermen

Meat & Poultry

from the Land

Rib-eye Steak 34.9
grilled beef | red wine jus & charred onion

Beef Tagliata 32.5
grilled beef flank | rucola | parmesan

Roasted Chicken Supreme with Foie Gras Cream 28.5
sous vide chicken | madiera with foie gras | red wine jus

Roasted Duck Breast 32.5
shallow fried duck breast | honey | wild berries

Traditional Rabbit 27.5
rabbit in garlic | simmered in wine

Crispy Pork Belly 32
slow cooked belly for 8hrs | aromatic herbs | spices

Fillet à la Ramona 39
caramelized onions | port wine | demerara sugar
One of my favorites is fillet with caramelized onions, a dish that always brings a smile to my face.

Beef Fillet Surf & Turf 44.9
fresh local prawns | classic creamy thermidor sauce

Pork Schnitzel 32.5
escalope | breadcrumbs | caper | garlic butter sauce

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Enhance your dish

Pepper Sauce	4.5	Foie Gras Cream	7
Mushroom Sauce	4.5	Grilled Asparagus	5.5
Truffle Cream Sauce	8	Local Prawn Sauce	9.5
Roasted Potatoes	4.5	Pan Seared Scallop	6
Sauté Vegetables	4.5	250g Lobster Thermidor	33.75



A Timeless Taste

More than a hundred years ago, beneath grand arched ceilings and shimmering chandeliers on Strait Street, guests gathered for laughter, wine, and warm Maltese hospitality. While times have changed, the soul of our palazzo remains entirely untouched.

The historic photograph above captures a moment from c. 1906, a celebratory dinner surrounded by limestone arches, ornate mirrors, and the rich dining culture of Valletta.

Fast forward to today. The gentle glow of the chandeliers still bounces off these original stone walls. Though our kitchen continues to evolve, our passion for authentic Maltese flavors and exceptional service endures.

When you dine with us today, you are sitting in the very same room where history was toasted over a century ago



Can't Get Enough?
TAKE US HOME !

From homemade chutney to local goodies, we,ve got a few delicious secrets you can take with you. Just ask your server- your kitchen will thank you!

