



THE AFT GALLEY
MALTA

Our Story

The Aft Galley began at 35,000 feet.

In the small kitchen at the back of an aircraft somewhere between departures and arrivals Hayley and Joe met. Long flights turned into long conversations. Shared meals slowly became something more. What started in the aft galley quietly grew into a love story.

Joe carried with him the flavours of Lebanon bold generous and made to be shared. Hayley brought her Maltese warmth and steady hospitality. Between travel and time zones they dreamed of building something of their own. When they returned to Malta that dream finally found its home.

The Aft Galley is named after the place where it all began. It represents movement connection and the belief that food has the power to bring people together. Lebanese cuisine sits at the heart of what they do vibrant spices fresh ingredients and dishes designed for the centre of the table.

This restaurant is their journey grounded. A meeting of cultures. A story that started in the sky and continues here with every guest.

Welcome to their table.

Bon appétit. Sahtein.
Hayley and Joe



A Journey Through Lebanon

The Captain's Table

€75 per person

(Minimum of two guests)

Our most generous way to dine. A selection of nine hot and cold mezze to share, followed by shared chargrilled and slow cooked main dishes and dessert.

The Galley Table

€65 per person

(Minimum of two guests)

A balanced way to experience our kitchen. A selection of five hot and cold mezze to share, followed by shared chargrilled and slow cooked main dishes and dessert.

The Mezze Table

€55 per person

(Minimum of two guests)

A celebration of sharing. A selection of nine hot and cold mezze to enjoy together, finished with dessert.

A wine pairing, selected to complement your menu - €25 per person

We kindly invite our guests to enjoy a minimum of €35 per person from the menu. Where this amount is not reached, a small table contribution of €5 per guest will apply.

Cold Mezze

Our mezze are best enjoyed shared across the table. We recommend two mezze per person before your main course. Please ask your waiter for guidance if needed.

Hummus Ras Asfour €14.00 GF

Our signature hummus, topped with tender beef sirloin, sautéed in aromatic Lebanese spices.

Hummus Shawarma Chicken €14.00 GF/N

Creamy hummus, topped with tender chicken shawarma, delicately seasoned with Lebanese spices and fresh herbs.

Hummus with Sundried Tomatoes €10.00 GF/N/LVG

Creamy hummus, blended with sundried tomatoes and fragrant zaatar, finished with extra virgin olive oil.

Hummus B'Tahini €9.00 GF/N/LVG

A classic Lebanese creation of blended chickpeas, tahini and lemon, finished with extra virgin olive oil.

Muhammara €12.00 GF/LVG

Chargrilled red peppers, blended with walnuts and pomegranate molasses, delicately seasoned with grilled garlic and cumin.

Baba Ghanoush €10.00 GF/N/LVG

Smoky flame-roasted eggplant with garlic, lemon, tomatoes, onions, pomegranate seeds and a touch of pomegranate molasses.

Moutabbal €10.00 GF/N/LVG

Roasted eggplant, blended with tahini, lemon, and garlic, finished with extra virgin olive oil.

Cold Mezze

Labne Zaatar €11.00 GF/V

Creamy Labne, topped with Lebanese thyme mix, walnuts, olives, sumac and pomegranate molasses.

Labne W Toum €10.00 GF/V/N

Labne, blended with fresh garlic for a smooth and vibrant flavour.

Labne €9.00 GF/V/N

Traditional strained yogurt, naturally creamy and finished with extra virgin olive oil.

Honey Herbed Feta €14.00 GF/V

Herb infused feta, served on a crisp base, with honey served on the side.

Grapevine Leaves Fatteh (5 pcs) €13.00 V

Grapevine leaves, finished with pomegranate molasses and topped with creamy tahini, garlic, and yogurt, crispy pita and toasted almonds.

Grapevine Leaves (5 pcs) €10.00 GF/N/L/V/C

Grapevine leaves, filled with rice, onions, garlic and aromatic herbs, topped with pomegranate molasses.

Salads

Grilled Artichoke Salad €13.00 GF/V

Grilled artichoke hearts with coriander, garlic, lemon, olive oil and fresh thyme, finished with a light shaving of Parmesan cheese.

Halloumi Salad €13.00 v

Butter seared halloumi with peppers, tomatoes and onions, dressed with extra virgin olive oil, thyme and sumac.

Shanklish €11.00 GF/V

Aged cheese mixed with tomatoes, capsicum, onions, walnuts, nigella seeds and fresh herbs, finished with extra virgin olive oil.

Tabbouleh €9.00 GF/V/L/VG

Fresh parsley, tomatoes and onion, dressed with lemon juice and extra virgin olive oil. Bulgur available upon request.

Hot Mezze

Oriental Lentil Soup €9.00 GF/ML/VG

A comforting blend of red lentils, gently spiced with cumin and aromatic herbs.

Falafel (4 pcs) €10.00 GF/ML/VG

Crisp chickpea patties, seasoned with herbs and spices, served with fresh vegetables and tahini.

Cheese Rolls (4 pcs) €11.00 V

Golden pastry rolls, filled with a blend of melted cheeses and herbs.

Sambousek (4 pcs) €11.00 L

Homemade pastry pockets, filled with seasoned minced meat and pine nuts.

Kibbeh (4 pcs) €13.00 L

Minced beef with onions and pine nuts encased in a bulgur wheat shell, fried until golden. Served with your choice of yogurt or pomegranate molasses.

Moussaka €11.00 GF/ML/V

Rolled aubergines, layered with a rich moussaka sauce and finished with melted cheese.

Arayes Kafta (4 pcs) €12.00 L

Oven grilled pita, filled with spiced beef mince, served with tahini sauce.

Arayes Soujouk (4 pcs) €13.00

Grilled pita, filled with spiced lamb soujouk sausage and cheese. Served with tahini sauce.

Vegan Lamb Arayes €13.00 VEGAN

Crisp vegan lamb patties, seasoned with herbs and spices, served with tahini sauce.

Hot Mezze

Batata Harra €8.00 GF/VL/VG

Crispy potatoes sautéed with garlic, coriander, lemon and chili flakes.

Butter Seared Halloumi (4 pcs) €9.00 GF/V

Golden butter seared halloumi topped, with nigella seeds and candied walnuts.

Chicken Livers €13.00 GF/VL

Tender chicken livers, flambéed in port wine with garlic, offering a deep, rich sweetness and gentle spice.

Makanek €13.00 GF/VL

Homemade Lebanese beef sausages, sautéed with lemon, aromatic spices, onions, peppers and garlic.

Malbanese Chicken Wings (10 pcs) €14.00 GF/VL

Crispy wings glazed with tomato, garlic, coriander, chilli, honey and lemon.

Lamb in Cherry €15.00 V

Lamb meatballs cooked in a gently sweet cherry sauce, topped with toasted almonds.

Arak Prawns €15.00 GF/V

Prawns flambéed in arak and finished in a creamy sauce with a lightly sweet flavour.

Main Dishes

Mixed Grill for 2 €68.00 ~ for 4 €115.00^{NL}

A selection of beef fillet skewers, chicken taouk skewers, lamb chops and grilled kafta, served with tahini sauce, garlic cream, spicy sauce and chips.

Chicken Taouk (250g) €20.00^{NL}

Marinated chicken skewers, chargrilled and served with garlic cream, pickles and chips.

Beef Fillet Chops (200g) €29.00^{NL}

Chargrilled beef fillet, cooked to your preference, served with chips.

Lamb Chops (400g) €33.00^{NL}

Marinated lamb chops, prepared in the traditional Lebanese style, served with garlic cream and chips.

Farrouj Aal Fahem (350g) €25.00^{NL}

Boneless coquelet, marinated and chargrilled, served with garlic cream, pickles and chips.

Chicken Shawarma €27.00^{NL}

Marinated chicken shawarma, served with pickles, garlic cream, pomegranate molasses, tomatoes, pita bread and chips.

Beef Shawarma €29.00^{NL}

Slow roasted beef shawarma, served with pickles, tahini sauce, pomegranate molasses, tomatoes, pita bread and chips.

Main Dishes

Slow cooked Beef Cheeks €30.00 GF/N

Tender beef cheeks, slow cooked and served on zaatar mashed potatoes, finished with a light drizzle of honey.

Slow cooked Lamb Shank €35.00 GF/L

Lamb shank, slow cooked until tender and served on aromatic rice.

Fatteh €20.00 V

Layers of aubergines and chickpeas topped with yogurt tahini, crunchy pita bread and toasted almonds.

Fatteh Bel Lahm €24.00

Layers of aubergines and chickpeas, topped with yogurt tahini, seasoned minced beef, crunchy pita bread and toasted almonds.

Malbanese Vegan Chicken €24.00 GF/VGL

Lightly spicy plant based chicken, cooked in a creamy vegan sauce, with peppers and onions, finished with toasted almonds and served with aromatic rice.

For Our Younger Guests

Mini Champion Chicken Wrap €14.00

Crispy chicken in warm pita bread with garlic cream and fresh tomatoes, served with chips.

Little Legend Kafta Wrap €16.00

Grilled kafta in warm pita bread with hummus and fresh tomatoes, served with chips.

Served from 6:00 PM – 8:00 PM and during lunch service only.

Sides & Extras

Vegan cheese for the moussaka €2.00

Vegetable stick €4.00

Gluten free bread €4.00

Additional bread €2.00

Garlic cream, spicy sauce, or any additional sauce €2.00

One More Sweet Thing...

Beirut Chocolate €10.00^V

Layers of crisp kataifi pastry with chocolate and pistachio cream, finished with halva, homemade Lebanese ice cream and crunchy baklava pastry.

Halwa & Ice Cream €8.00^{GFV}

Homemade halwa, served with traditional Lebanese ice cream made with salep and Arabic gum.

Baklava & Ice Cream €8.00^V

Crispy baklava pastry, finished with honey and served with a scoop of homemade ice cream.

Kunafa €11.00^V

Kataifi pastry, layered with sweet cheese and pistachio cream, finished with honey and served hot with homemade Lebanese ice-cream.

Please allow 15 minutes preparation time.

Espresso Tahini €11.00^{VGL/NGF}

A velvety blend of vodka, fresh espresso, tahini, and Kahlua, creating a smooth dessert cocktail with warm nutty notes.

Dessert Pairings

Nectar de Kefraya · Lebanese Dessert Wine €11.00

Bajtra · Traditional Maltese Prickly Pear Liqueur €4.50

Frangelico · Hazelnut Liqueur €4.50

Amaretto Disaronno · Almond Liqueur €4.50

Cointreau · Orange Liqueur €4.50

Baileys · Irish Cream €4.50

For any special desserts available today, our staff will be pleased to inform you.

From the Bar

Beers & Ciders

- Almaza €6.50
- Almaza Unfiltered €7.00
- Cisk €6.00
- Blue Label €6.00
- Lefte Blonde €6.50
- Kopparberg Cider €6.50

Water

- Large Still Water 750ml €4.50
- Large Sparkling Water 750ml €4.50

Soft Drinks & Juices

- Coca Cola €3.50
- Coca Cola Zero €3.50
- Fanta €3.50
- Sprite €3.50
- Kinnie €3.50
- Kinnie Zero €3.50
- Ginger Ale €3.50
- Bitter Lemon €3.50
- Premium Tonic €4.50
- Ginger Beer €4.50

Coffee & Tea

- Espresso €3.50
- Macchiato €4.00
- Cappuccino €4.50
- Tea €3.50
- Lebanese Coffee (serves 2) €6.00

From the Bar

Vodka 50ml

GreyGoose €11.00
Belvedere €11.00
Stolichnaya €8.00

Rum 50ml

Don Papa Baroko €12.00
Havana Club 7 Year €10.00
Captain Morgan Dark €8.00
Bacardi White €6.00
Pilipinas Especia €9.00

Gin 50ml

Gin Mare €12.00
Hendrick's €11.00
Nordés €11.00
Tanqueray €8.00
Boe Violet 11.00€
Boe Raspberry Basil €11.00
Boe Rhubarb Ginger €11.00
Boe Passion Fruit €11.00
June peach/pear €11.00

Tequila 40ml

La Cofradia Blanco €7.00
La Cofradia Reposado €9.00
La Cofradia Añejo €11.00

Whiskies & Bourbons 50ml

J. Walker Red Label €7.00
J. Walker Black Label €9.00
J. Walker Green Label €12.00
Jameson €7.00
Woodford Reserve €10.00
Jack Daniels €7.00

Single Malts 50ml

Glenallachie 12 Years €15.00
Glenmorangie 14 Years €15.00
Glenmorangie X Years €10.00

Digestifs & Liqueurs 30ml

Amaretto €4.50
Baileys €4.50
Cointreau €4.50
Frangelico €4.50
Kahlua €4.50
Limoncello €4.50
Sambuca €4.50
Jägermeister €4.50
Amaro €4.50
Grappa €4.50
Grappa Gold €7.50
Campari €4.50

Before You Go...

We truly appreciate your words. Before you leave, please feel free to take a menu and share your thoughts with us, and if you enjoyed your experience, we would be grateful for your feedback on Google or TripAdvisor.

Thank you.

