

PRIVATE ROOM

A fine selection of nibbles where the standard is a combination of a causal taro with Pincho's concept in our mind, where the guest can have a larger variety of food to taste and enjoy. This will be at our advantage as we have widened our crowd from business meetings, to dates to just a couple of friends chilling out.



PINCHO'S

OPEN | MON → SUN
| 6PM → 11PM

*Our kitchen caters for all dietary requirements.
Kindly inform your server with any allergies or
requirements accordingly.*

Trip advisor:



 @lemeridienstjulians

 lemeridienmalta

PINCHO'S

TAPAS

DASHI CANGREJO

Crab, dashi and pecans (€8.00)

TERNERA TARTARE

Aged beef tartar (€8.00)

CERDO GALLETA

Pork Crackers (€6.50)

POLLO Y TRUFA

Chicken and truffle terrine (€7.00)

Home-made beef pastrami (€8.00)

PULPO

Beurre noisette octopus (€7.00)

BOLLOS Y VACA

Steamed buns with smoked beef brisket (€7.00)

PALOMA CRUJIENTE

Sweet pigeon pastille (€7.00)

MEJILLAS DE PORCO

Pork cheeks & roasted hazelnuts (€7.00)

Root vegetable risotto (€6.50)

MARISCOS

Shellfish Marinières (€8.00)

FIDEOS DE GAMBAS

Prawn noodles (€7.00)

VENADA ESPECIAL

Venison puffs (€7.50)

DE LA TIERRA PLATO

Dashi cangrejo, Pulpo, Mariscos e Fideos de Gambas (€27.50)

DEL MAR PLATO

Cerdo galleta, Home-made beef pastrami, Bollos y vaca, Paloma crujiente e Venada especial (€28.50)

GALLETA E GELADO

Home-made cookie dough, vanilla ice-cream (€5.00)

JENGIBRE ‘OPERA’

Ginger and coconut opera (€5.00)

Almond milk and blackberry verrine (€5.00)

CAL Y AVELLANA PASTEL

Lime and hazelnut cake (€5.00)

WINES

SPARKLING

16. FREIXENET CORDON NEGRO 75CL (€25.00)

Pale yellow, with bright hints of green. A fine sparkle lifting to a good crown. Fine, delicate aromas, combining tones of green apple and pear, with light resonances of Mediterranean fruits – peach, melon and pineapple, over a base of citrus, all beautifully balanced by light toasty aromas from bottle maturation. The palate is refreshing, the sparkle balancing the green and citrus fruits.

17. FREIXENET ROSADO 75CL (€35.00)

Bright strawberry pink, with an abundant mid-sized bubble, which rises quickly in the glass, and forms a good crown at the top of the glass. The nose is wonderfully fruity with rich floral and fresh bay leaf aromas, blending with ripe red fruits, dried figs and dates. All these combine with elegant notes of medium term bottle ageing. The palate is fresh and light, soft and appealing.

RED

18. TORRES CELESTE 75CL (€50.00)

Luminous morello cherry red with garnet highlights. Intense aromas of wild blackberries and blueberry jam with toasted and spicy notes. Round, velvety and mature, it envelops the palate in its perfume.

19. TORRES GRAN SANGRE DE TORO TEMPRANILLO 75CL (€25.00)

Bright cherry red color. Very aromatic with floral (rose) and fruit (redcurrant) notes. Warm and intense, with elegant, velvety tannins coating the palate.

20. TORRES ALTOS IBERICOS RIOJA CIANZA 75CL (€30.00)

BY THE GLASS (€8.00)

Cherry red in colour. A deep, clean nose displaying white floral and red fruit aromas, which combine harmoniously with oak-imparted notes of spices and toast. Fresh and velvety upon entry, it gradually unfolds across the palate to reveal fine, soft tannins.

21. VALVIEJO TEMPRANILLO SELECCION ESPECIAL

BODEGAS LOS TINOS, RIOJA – SPAIN (€21.00)

BY THE GLASS (€5.80)

Fragrant and floral (lime blossom, acacia honey) with notes of fresh fruit (Muscat grape, citrus) and tropical passion fruit. Sensual and silky on the palate, framed by seductive, delicate acidity (pink grapefruit).

WHITE

22. TORRES VINA ESMERALDA 75CL (€35.00)

Fragrant and floral (lime blossom, acacia honey) with notes of fresh fruit (Mus cat grape, citrus) and tropical passion fruit. Sensual and silky on the palate, framed by seductive, delicate acidity (pink grapefruit).

23. TORRES GRAN VINA SOL CHARDONNAY 75CL (€30.00)

BY THE GLASS (€8.00)

Pale, brilliant golden colour. Floral (honeysuckle) with vegetable and fruit notes (pineapple, peach). Intense in the mouth, full bodied and spicy (vanilla), revealing its time in oak.

24. TORRES VINA SOL 75CL (€25.00)

Brilliant, pale yellow. The wine offers fresh floral aromas (orange blossom) with strong fruit undertones (reinette apple, banana) and an intriguing exotic note (lychee). Light and silky on the palate with delicate acidity and wonderful length.

25. TORRES NATUREO MUSCAT 75CL (€30.00)

Straw yellow. Fresh floral (acacia honey) and fruit (passion fruit, apple) aromas. Smooth and clean with the sweet taste of fresh grapes.

26. VALVIEJO VIURA

BODEGAS LOS TINOS, RIOJA – SPAIN (€21.00)

BY THE GLASS (€5.80)

A white that stands out for its aromas of fruit and white flowers. Humid Mediterranean winds and a continental climate result in the leisurely, gradual ripening leading to wines of outstanding personality and freshness like this Viura.

ROSÉ

27. TORRES VINA ESMERALDA (ROSÉ) (€25.00)

Ethereal, pale pink color. A delicate, subtle (confected rose) aroma with lovely fruit (banana). Light and airy on the palate with an elegant citrus touch on the finish.

