

The Printers Rest

2024 Menu



evenings only - now open Monday to Saturday

5:00pm to 10:00pm (last orders 9:00pm)

Eat-In or Take-Away (BYO available)

GOOD FOOD™
AWARD

2023/24

GOOD FOOD™
AWARD

2023 | BLUE RIBBON

GOOD FOOD™
AWARD

2021 | GOLD SEAL

GOOD FOOD™
AWARD

2020 | WINNER

GOOD FOOD™
AWARD

2019 | WINNER

www.theprintersrest.co.uk

Cliff Road, Wick, KW1 5BX - 01955 601249

Welcome to The Printers Rest

Once again Maltese dishes are at the heart of our menu. For 2024, we continue to demonstrate that Maltese cooking, while not generally as well known as other Mediterranean cuisines, is certainly as interesting and delicious.

Maltese meals are often large and lengthy affairs. They tend towards grazing from a variety of dishes, and there is less formality - sharing is the name of the game.

Our menu is therefore geared towards people sharing dishes, with antipasti in particular coming out in stages depending upon what they are.

Maltese cuisine is based on simple techniques, using high quality ingredients. Vegetables of all kinds are loved, and meat and fish are used respectfully in moderation. We often use tinned tuna, as many Maltese prefer it to fresh tuna, but whenever possible we use Bonito Del Norte tuna, generally acknowledged as the best tinned (or bottled) tuna available, and the taste of my childhood.

This line & pole caught tuna is unfortunately rather expensive, but such is life.

We always use the best produce available, and wherever possible local suppliers.

Please note that we make everything from scratch, in small batches.

We operate on a rolling basis, and don't expect to have the entire menu available at any one time. This ensures that freshness is paramount, so please understand if your first choice is not available. It probably will be next time!

We have a range of hot & cold drinks, but are not licensed to sell alcohol. If you would like to have wine or beer with your meal, you are welcome to bring your own (BYO).

There is a small corkage charge of £2.50 per person for this service.

food allergies & intolerances

Almost all of our dishes will contain at least one of the 14 named allergens. It is your responsibility to let us know when placing your order if you have any medical issues with specific ingredients.

seasonal soups

We usually have available a seasonal soup, depending upon the weather. In the height of summer, a cold soup may be available, but due to the vagaries of the Scottish climate, it is likely that we will generally have a hot soup available.

Please ask your server what we have available.

(V) Vegetarian / (VV) Vegan / (GF) Gluten Free

our breads & crackers

our plain hearthbread - £5.00 (VV)

Our signature bread, this is chewy, soft & crisp on the outside. It's ideal for scooping up dips & mopping up juices, with a pronounced flavour of its own.

garlic butter hearthbread - £7.50 (V)

Our hearthbread, brushed with copious amounts of garlic butter.

chilli & garlic hearthbread - £7.50 (VV)

Our hearthbread, brushed with lots of our olive oil based sauce, packed with chilli, garlic & parsley.

Maltese loaf (ħobża) - £6.00 (VV)

This Maltese style small crusty semi-sourdough loaf is the perfect accompaniment to our antipasti. There will be a limited number of these available each day.

¼ of a Maltese sandwich loaf (ħobž u ftira) - £3.00 (VV)

This Maltese style crusty semi-sourdough bread is particularly good for spreads and sandwiches. Pulled into a rough 'doughnut' before baking, it is the base bread used for our 'ħobž biz zeit' & steak sandwiches.

There will be a limited number of these available each day.

bread with oil (ħobž biz zeit) - £10.00

This Maltese classic is typically understated. It is an open faced sandwich, heaped with fresh tomatoes, tuna, olives, capers, onion & drizzled with a chilli & garlic olive oil.

This is a substantial snack, great for sharing.

anchovy fritters (sfineg tal-inċova) - £8.00

Bite sized dough pieces, with a filling of anchovies, onion, garlic, sun-dried tomatoes & parsley. Deep fried to crunchy perfection.

galletti - £4.00 (VV)

These water crackers are ubiquitous in Malta, used instead of, or as well as, bread.

antipasti / dips & spreads

stuffed olives (zebbuġ mimli) - £6.50

Stuffed large olives, a Maltese mix of flavour, heavy on the garlic & anchovy - a bit of tuna, lots of parsley & lemon zest mixed into a base of crumbs.

giardiniera pickle - £5.00 (VV)(GF)

A fantastic mix of crunchy pickled vegetables, dressed with olive oil and vinegar.

honey & ginger aubergine- £7.50 (V)(GF)

Our house mix of roasted aubergine, chilli, garlic & fresh ginger with honey.

bigilla - £6.50 (VV)(GF)

This much loved dip is made from crushed fava beans, together with tomato, garlic, parsley and lemon, a more flavourful and textural version of Middle Eastern hummus.

muhamarra - £7.50 (VV)

Not Maltese, but Turkish. Made from red peppers & walnuts, with hints of cumin, cinnamon, coffee and chilli. An intense flavour, best eaten with bread or crackers.

tuna & tomato dip (arjoli) - £7.50

Arjoli is a melting pot of typical Maltese flavours, great spread on ħobż or galletti.

roasted aubergine with onion & herbs - £6.50 (VV)(GF)

This is a demonstration of how simple but excellent ingredients can make a great dish. A duo of roasted aubergines and onions allow you to mix them in your preferred ratio.

grandmother's broad beans (ful tal-nonna) - £7.50 (VV)

This tasty dish is made with broad beans, simmered in a tomato sauce & scented with garlic & mint. Breadcrumbs splashed with wine vinegar add additional texture and flavour. This dish is usually served warm, but may be served cold if you prefer.

small cheeses (ġbejniet) - £9.00 (GF)

Some of our own Maltese style cheeses; we offer these as both fresh and semi-dried. The semi-dried cheeses are rolled in fragrant peppers and preserved in an olive oil and white wine vinegar mix.

Whenever possible, we use local sheeps milk to make these typical cheeselets.

Served on a bed of greens with pickles.

antipasti / salads & vegetables

white bean salad (fazola bajda bit-tewm) - £7.50 (VV)(GF)

A perfect simple salad, creamy white beans, garlic and parsley, with a dressing of fruity olive oil and wine vinegar.

chopped olive salad (insalata ta żebbug) - £9.00 (VV)(GF)

Chopped Sicilian olives are mixed with crisp celery, fresh peppers & a little onion, then tossed with a fresh mint and black pepper dressing.

'swimming' rice (għawm ross) - £12.00 (GF)

This salad is hugely popular in Malta, and often packed into tubs to be taken to the beach for a tasty and filling snack. It contains arborio rice, chicken, tuna, peppers and herbs and is bound with a little zesty mayo.

Maltese style side salad - £7.50

In Malta we often serve a variety of vegetables as a side dish - take a look in the chiller for today's offering. A great chance to try a spoonful of whatever we have available.

cauliflower fritters (pastard fritturi)- £8.00 (V)

Tender cauliflower florets, coated in a herbed batter and fried to golden perfection.

smothered potatoes - £6.50 (VV)(GF)

Chunks of potato are gently steamed with fresh herbs, olive oil and white wine.

potato chips with green sauce (patata moqli) - £6.50 (VV)

Fried potato chips are salted, and served with a parsley and garlic dipping sauce.

oven potatoes (patata fil-form) - £6.50

The perfect accompaniment to many of our dishes, these sliced potatoes are baked in chicken stock, onions and garlic, brushed with olive oil & sprinkled with fennel seeds & semolina to give a browned and crunchy top.

kapunata - £10.00 (VV)(GF)

A traditional agrodolce Maltese dish of braised peppers, onions, garlic, aubergines, tomatoes, fennel bulbs, olives & capers.

kusksu - £8.50 (VV)

Peas, broad beans and kusksu (small pasta balls) are mixed together in a fresh tomato sauce, topped with some ricotta and fresh mint. Not quite a soup, not quite a pasta, but entirely delicious. May be served warm or cold as you prefer.

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antipasti / small plates

arancini - £8.50 (V)

Arborio rice balls are stuffed with a piece of mozzarella and deep fried. Served on a bed of green leaves with some of our herby tomato sauce.

fried ricotta parcels (pakketti ta ricotta) - £7.50 (V)

Herbed ricotta fills small pastry parcels, deep fried and lightly salted. Served with some of our herby tomato sauce.

pancakes stuffed with ricotta - £8.50 (V)(GF)

Buckwheat pancakes, stuffed with ricotta and simmered in a tomato and herb sauce.

pastizzi - £8.00 (V)

A pair of Maltese pastizzi, crispy pastry encasing a ricotta or lightly curried pea filling. Please note that these take approx. 25 minutes to bake, so if you are ordering them as part of an antipasti spread, they will come out later than other dishes.

fried whitebait (makku moqli) - £12.00

Loved throughout the Med, fried whitebait served simply with a squeeze of lemon.

fried squid rings (klamari moqli) - £12.00

A generous portion of fried squid, served on a bed of greens with a zesty mayo.

tuna fishcakes (pulpetti tat-tonn) - £12.00

A couple of our own fishcakes, served on a bed of greens with a zesty mayo.

stuffed squid (klamari mimlija) - £14.00

Squid tubes stuffed with a breadcrumb mixture, gently simmered in a red wine, tomato, potato, olive and caper sauce.

swordfish with tomato caper sauce (pixxispad moqli) - £18.00

Pan fried swordfish is probably the most popular fish in Malta, served here with a tomato & caper sauce.

coffee beef (kafè ċanga) - £16.00 (GF)

A family speciality; thinly sliced strips of beef fillet are marinated in a strong spiced coffee, then briefly pan seared and served with a little gravy.

larger dishes

fried chicken (tiġieġ moqli) - £8.50

We panné chicken pieces with our own mix of a lightly spiced crunchy coating, & serve it with your choice of sauce; either plain tomato, spicy tomato, or a zesty mayo.

rabbit stew (stuffat tal-fenek) - £20.00 (GF)

Plump rabbit legs are first pan fried, then simmered in a red wine sauce. Once tender, they are served with our house pasta or if you prefer, some chips.

sausage & mash (zalzett u maxx) - £18.00 (GF)

Maltese / Italian style pork sausages are first boiled, then pan glazed in a caramelised onion gravy. Served with a rich creamy mash.

steak sandwich - £16.00

A minute steak is pan fried with caramelised onions, and served in a ¼ of one of our own ftira breads with your choice of chips or salad.

pulpetti - £18.00

The Maltese version of meatballs, but bigger! These are made from a mixture of pork and beef mince, and dressed with a plain or spicy tomato sauce.

May be served with your choice of house pasta, chips or mashed potato.

brajoli - £20.00

Pretty much the Maltese national dish; beef olives are simmered gently in a red wine, tomato, potato, pea, olive & caper sauce.

May be served with your choice of house pasta, chips or mashed potato.



pasta

truck drivers pasta - £12.00 (V)

Our egg pasta, served with a fresh tomato sauce, seasoned with a little fresh onion, garlic, basil and mint, then finished with a sprinkle of freshly grated parmesan.

spiced pasta - £12.00 (V)

Our egg pasta, tossed with our house chilli & garlic oil.

mushroom pasta (għaġin ma faqqieġh) - £16.00 (V)

Our egg pasta, topped with a béchamel sauce loaded with our exotic mushroom mix.

pasta with pesto Trapanese - £15.00 (V)

Our egg pasta, tossed with some Sicilian style pesto Trapanese. Pesto Trapanese is made from chopped tomato, toasted almonds, parmesan, garlic and fresh mint.

pasta with prawns in green sauce (għaġin ma gambli) - £18.00

Our egg pasta, topped with prawns cooked in our 'salsa verde', a bright sauce made from garlic and parsley.

ditalini with anchovies & sun-dried tomatoes - £16.00

Our egg ditalini, tossed with a little anchovy, sun-dried tomatoes, parsley, garlic and chilli - finished with a sprinkle of 'pan grattato' (a mix of parmesan, chilli, toasted crumbs and olive oil).

chicken pasta (għaġin ma tigieġ) - £15.00

Our egg pasta, served in a fresh béchamel sauce with gently poached chicken.

ravioli with Maltese sausage (ravjul zalzett Malti) - £8.00 / £16.00

Our own ravioli, made the Maltese way with a denser pasta dough than the traditional Italian. Filled with a fragrant mix of minced pork with coriander seed, black pepper, parsley & a hint of garlic. Served simply, dressed with a little olive oil.

mac & 4 cheeses (imqarrun tal ġobon) - £7.50 / £15.00 (V)

Our egg macaroni, tossed with a generous portion of our smooth & creamy cheese sauce, finished with a sprinkle of freshly grated pecorino and breadcrumbs then baked.

baked macaroni (imqarrun il-forn) - £8.00 / £16.00

Our egg macaroni, lightly boiled, then mixed with minced beef & pork, in a complex tomato sauce. Beaten eggs are added before baking in a hot oven to achieve a crispy top and moist interior.

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ftira (a Maltese style pizza)

Maltese ftira - £15.00

Starting with our tomato sauce base, this ftira has potato, chilli & garlic sauce, sliced red onion & sliced Italian sausage. We add fennel seeds, olives & capers, then finish with a little mozzarella & parmesan - this is a family favourite.

Gozitan ftira (ftira Ghawdxija)- £15.00 (V)

Originating from Malta's sister island of Gozo, this is justly loved as an alternative to a more traditional style of pizza. Here is a white version; topped with beaten eggs, peppered cheese and thinly sliced potato.

blue cheese ftira - £15.00 (V)

Starting with our béchamel sauce base, this ftira has a little caramelised onion, lots of crumbled gorgonzola cheese, a good handful of walnuts & some crunchy celery. We then finish with a little mozzarella & parmesan.

calzone

traditional calzone - £15.00

Tomato sauce, ham, fresh peppers & sliced red onion are added to the dough, topped off with some mozzarella. A fresh egg yolk is nestled in the cheese before the calzone is folded & baked. Served with some chilli & garlic oil.

vegetable calzone - £15.00 (V)

Tomato sauce, potatoes, fresh peppers, marinaded mushrooms & sliced red onion are added to the dough, topped off with some mozzarella.

beef & tomato calzone - £16.00

Our slow cooked BBQ brisket, topped with sliced red onion, peppers & tomatoes, a little mozzarella, then folded & baked.

sfincione (Palermo pizza)

traditional sfincione - 9" £15.50

Sicilian pizzas generally have a thicker crust than other Italian pizzas. Pieces of anchovy and cheese are pushed into the dough base, then a tomato & onion sauce spread over, finished with a topping of pan-grattato. A drizzle of olive oil finishes the dish.

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Italian style pizza

Our dough is freshly made each day. There are 3 sizes available, 7", 9" & 12".

margherita pizza - 7" £9.00 / 9" £11.00 / 12" £13.00 (V)

Our simplest pizza, just rich tomato sauce, mozzarella & basil or basil oil.

mushroom pizza - 7" £11.00 / 9" £13.50 / 12" £16.00 (V)

Choose from our tomato or béchamel sauce base, topped with marinated exotic mushrooms & mozzarella cheese.

fresh tomato pizza - 7" £10.00 / 9" £12.00 / 12" £14.00 (V)

Our spiced oil base, topped with heritage tomatoes & ricotta, finished with a little mozzarella & pan-grattato (toasted crumbs with garlic, parmesan & fresh chilli).

grape & blue cheese pizza - 7" £10.00 / 9" £12.00 / 12" £14.00 (V)

A salted rosemary oil base has sweet grapes paired with blue cheese & flaked almonds. Finished with a little mozzarella.

seafood pizza - 7" £11.00 / 9" £13.50 / 12" £16.00 (V)

A salted olive oil base, topped with tuna, prawns, red onion and olives. Finished with a little mozzarella & pan-grattato (toasted crumbs with garlic, parmesan & fresh chilli).

pepperoni pizza - 7" £9.50 / 9" £11.50 / 12" £13.50

Our tomato sauce base, topped with pepperoni & mozzarella cheese.

Adreain's pizza - 7" £10.00 / 9" £12.50 / 12" £16.00

Our tomato sauce base, topped with Aleppo chilli, pepperoni, chorizo, sliced red onion, jalepeno chillies & mozzarella cheese.

ham pizza - 7" £9.50 / 9" £11.50 / 12" £13.50

Our tomato sauce base, topped with ham & mozzarella cheese.

chicken pizza - 7" £10.00 / 9" £13.50 / 12" £16.00

Our tomato sauce base, topped with chicken, fresh peppers, sliced red onion, olives & mozzarella cheese.

Italian sausage pizza - 7" £10.00 / 9" £13.50 / 12" £16.00

Our tomato sauce base, topped with Italian pork sausage, fresh peppers, sliced red onion & mozzarella cheese.

BBQ beef pizza - 7" £11.00 / 9" £13.50 / 12" £16.00

A BBQ sauce base, topped with slow cooked brisket, peppers, fresh tomato, sliced red onion & mozzarella cheese.

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dessert

Please see below some of the desserts that we will usually have available.

kannoli - £6.00 (V)

Crispy fried kannoli shells are filled with a sweetened ricotta, studded with finely chopped candied fruits, chocolate & nuts.

imqaret - £5.00 (VV)

Imqaret are a hugely popular street food in Malta. These pastries are filled with a spiced date and fig mixture, then deep fried and dusted with cinnamon sugar.

imqaret al nonna - £8.00 (V)

Freshly fried imqaret, served with a scoop of vanilla ice cream & a drizzle of honey

almond macaroons (biskuttini tal-lewz) - £5.00 (V)(GF)

Crisp on the outside, chewy in the middle, a pair of macaroons is a happy thing.

bread pudding (pudina tal-ħobż) - £6.00 (V)

A traditional use of left-over Maltese bread. Soaked in milk and egg, flavoured with sultanas and cocoa, then baked. Served warm with whipped cream.

halva (ħelwa tat-tork) - £5.00 (VV)(GF)

A traditional Maltese festival sweet; fragrant with orange blossom water, fresh orange zest, toasted almonds & pecan nuts.

This dessert is very rich so only a small serving, ideal with a cup of coffee.

(Please note that this contains toasted sesame seed).

churros - (R) £5.00 (L) £10.00 (VV)

A plate of churros, dusted with sugar and served with our dairy free chocolate sauce.

churros sundae - £7.50 (V)

A dish of bite sized churros, dusted with sugar and served with our dairy free chocolate sauce, vanilla ice cream & whipped cream.

ice cream - £6.50 (V)

A couple of scoops of vanilla ice cream, topped with whipped cream & our dairy free chocolate sauce.

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drinks

fresh filter coffee - £4.00

We are happy to offer a 'bottomless mug'.

If you would like a top-up of your coffee, please ask your server.

Jeniers fine teas / herbals - £3.50

Choose from Scottish All Day, Assam, French Lavender Earl Grey, Jasmine Green Tea, Lemon & Lime Green Tea, Genmaicha (Popcorn) Green Tea, Peppermint, Camomile, Sunshine Orange Rooibos.

If you would like some more hot water for your tea, please ask your server.

fresh lemonade (still or sparkling) - £4.50 (VV)

This is served as a traditional 'citron pressé, each component is served separately to allow you to make it as sweet or sour as you prefer.

fresh banana milkshake - £4.00 (V)

chocolate milkshake - £4.50 (V)

Our own chocolate syrup is blended with fresh milk & topped with whipped cream.

Hargreaves Dairy sheep milk shakes - £5.00 (V)

Local dairy Hargreaves make lovely Vanilla, Strawberry & Chocolate shakes.

'Velvetiser' hot chocolate - £5.00 (V)

choose from Callebaut white, milk or dark chocolate.

orange & mango granita - £4.50 (VV)

An orange juice base is mixed with mango pulp, then churned.

Maltese coffee granita - £5.00 (V)

A strong Italian coffee blend is spiced with chicory root, cloves & aniseed - then sweetened with a little honey & churned.

Vietnamese coffee granita - £5.50 (V)

A strong Italian coffee blend is mixed with condensed milk, then churned.

Bundaberg Ginger Beer - £3.50 (VV)

Soft Drink Cans / Still or Sparkling Water - £2.50 (VV)

If you wish for tap water, that's fine, but not free. It costs us to serve you, wash your glass and pay for our water.

A water service charge of £1.50 per person will be made.

all our prices include VAT at 20%
