



OUR STORY

Al Sale Restaurant sits in Victory Square, Xagħra's Parish Church, the backdrop to your easy-paced meal. Chef Patron Christopher Pace follows the mantra "excellent food, excellent service", where he encourages guests to take their time in enjoying their experience of the array of fresh crudi accompanied by fine bubbles, select caviar and of course their name sake; al sale fish and meat dishes.

Although born in Toronto, Canada, Christopher found his roots and destiny in Gozo where he studied, trained and began his career—culminating with the opening of Al Sale in November 2020. Amidst the COVID-19 pandemic, Al Sale grew its clientele to loyal regulars eager to get the sought after balcony table; its views of Malta in the far distance, Xagħra's slow village square life setting the pace for your meal ahead.

Within four years of opening, Al Sale accumulated several local recognitions including "Top Survey Rated Restaurant in Gozo", but 2024 saw international recognition with Michelin Recommended status added to their accolades. Al Sale has retained its Michelin Guide status for 2025 and 2026 and strives to provide the best quality experience for their diners by using locally sourced produce from Gozo; featuring high quality fish and meat dishes freshly cooked to order for all the family.

To Start

CAVIAR

SERVED AS A FULL TIN (30G)

OSCIETRA €130

Large roe of the Russian Acipenser gueldenstaedtii sturgeon. These grey, olive, brown or golden pearls offer a nutty flavour with a velvety, buttery finish.

SIBERIAN €110

Medium-sized roe of the Siberian Acipenser baerii sturgeon. These black, grey or brown pearls offer a rich, complex flavour with a distinct and long finish.

BELUGA €300

Large and soft roe of the Russian Huso huso sturgeon. These light to dark grey pearls offer a distinctive profile with complex flavours and long smooth finish.

OYSTERS

SERVED WITH A MIGNONETTE SAUCE, GIN CAVIAR & LIME ZEST, MINT & CITRUS VINAIGRETTE

MEDITERRANEAN FRENCH OYSTER

€6 EACH

Medium-sized shells that offer a clean, mineral-forward profile with subtle sweetness and a crisp, refreshing finish.

OSTRA BORA PREMIUM VENETO

€8 EACH

Medium-sized shells that offer a saline intensity and deliver a rich, layered flavour with a lingering nutty finish.

BUBBLES BY GLASS

GRANDE RESERVE BRUT €14

Devaux, Champagne, France
Pinot Noir 70% Chardonnay 30%
(Alcohol Level 12,5%)

D COLLECTION CUVÉE D BRUT €18

Devaux, Champagne, France
Pinot Noir 55% & Chardonnay 45%
(Alcohol Level 12%)

D COLLECTION CUVÉE D ROSE €18

Devaux, Champagne, France
Chardonnay 47% & Pinot Noir 53%
(Alcohol Level 12%)

CASSAR DE MALTE €14

Marsovin, Malta
Chardonnay 100% (Alcohol Level 12.5%)

NV CUVÉE PIETRO CHIARLO, CLASSIC METHOD €10

Michele Chiarlo, Piemonte, Italy
Cortese & Chardonnay (Alcohol Level 12.5%)

ZYME SPUMANTA PINOT NERO €7

Zyme, Veneto, Italy
Pinot Nero 100% (Alcohol Level 12.5%)

COCKTAILS

THE MERCHANT €10

[rich, velvety, indulgent]
aged rum | bitters | porto | molasses

AMBER & ORCHARD €12

[full-bodied, spiced, strong]
single malt whiskey | bitters | red orange
vanilla syrup

AEGEAN SMOKE €13

[silky, sharp, elegant]
vodka | smoked lemon olive oil
brine | vermouth

MARITIME DRY €12

[refined, distinctive, complex]
gin | vermouth mix | salt

NOMAD'S EMBER €15

[vibrant, zesty, piquant]
mezcal | lime | chilli | olives

BASTION SUNSET €12

[tangy, bold, smoky]
rum | aperol | porto | lime

Crudo and Preserved

CRUDO MISTO €50

A selection of marinated raw fish, tartare, oysters, prawns, langoustine
chilli | olive oil

RAW ROSSI (MALTESE RED PRAWN) €9 EACH

olive oil | chilli flakes | citrus vinaigrette

LOCAL LANGOUSTINE €9 EACH

olive oil | chilli flakes | citrus vinaigrette

LAMPUKA (MAHI MAHI) CEVICHE €15

lime | lime zest | avocado | coriander | fresh onion

LOCAL TUNA TARTARE €15

basil & lime ice cream | pickled jalapeño

DILL & LEMON CURED GOLDEN GURBELL (MEAGRE) €15

tomato sorbet | yuzu mayo | pickled onion

BURRATA WITH DUO OF CHERRY TOMATOES €15

citrus dressing | balsamic pearls | mixed leaves

HOME CURED DUCK BREAST PROSCIUTTO €15

melon | balsamic pearls | lemon vinaigrette

BEEF CARPACCIO €15

truffle mayo | pickled mushrooms | 18-month Parmigiano Reggiano

JAPANESE WAGYU TARTARE €45

onion | caper | Dijon mustard | olive oil | lemon | caviar | egg yolk

Hot Snacks

G R E A T F O R S H A R I N G

SCALLOPS AU GRATIN €15

Thermidor sauce | grated cheese | panko

ROSSI IN GARLIC €15

Maltese red prawns (shell on) | XO sauce or garlic & lemon zest butter

TEMPURA OYSTERS €15

yuzu mayo | sea asparagus

ARANCINI MILANESE €15

slow cooked roasted beef | 18-month Parmigiano Reggiano | spicy mayo

BAKED BRIE TARTLET €15

Gozo honey | strawberry confit | hazelnuts

CALAMARI FRITTI €18

Fried calamari rings served with
tartar sauce and lemon wedge

S I G N A T U R E P A S T A

PACCHERI €20

Slow-cooked beef cheeks in Barolo wine,
18-month Parmesan, truffle shavings

TAGLIOLINI €20

with pistachio and burrata

ROSSI LINGUINI €30

cream of prawn | breadcrumbs | parsley | lemon zest | Grana Padano

Al Sale Signatures

— A L S A L E —

OUR SIGNATURE COOKING TECHNIQUE AND NAMESAKE, AL SALE IS A METHOD OF OVEN BAKING USING SALT AS A CRUST TO RETAIN MOISTURE AND FLAVOUR.

FISH €29-45

Daily caught, local fish prepared al sale and served with a delicate caviar & champagne sauce.

MEAT €28-130

Select cuts of prime meat from our aging display served with in-house flavoured salts, chimichurri, steak butter and béarnaise sauce.

VEGETABLE €22

Celeriac steak cooked under salt and served with a vegetable jus, crispy leek and smashed gbejna.

SIGNATURE DISHES

GRILLED OCTOPUS €29

white bean | chorizo | soft herbs | smoked lemon & herb oil

GRILLED CALAMARI €29

garlic | chilli flakes | olive oil | salsa verde

ROSSI & RICARD €55

Maltese red prawns (shell on) | Ricard flambé

DUCK BREAST €29

With cherry and Barolo sauce topped with almond flakes

RABBIT ROULADE €29

Maltese Sausage, fresh local Gozo cheese, rich traditional rabbit jus

Desserts

GOZO IN THE SUN €10

white chocolate panna cotta | blood orange sorbet | vanilla syrup

FLOATING & DREAMING €10

light vanilla & popcorn mousse | popcorn & hazelnut praline
caramel sauce | vanilla ice cream

HONEY GLOW €10

Gozo honey crème brûlée | salted saffron ice cream | nuts

CHOCOLATE SMILE €12

82% pure chocolate fondant | vanilla ice cream | pistachio | salted caramel
(20 mins cooking time)

SELECTION OF FINE EUROPEAN CHEESES €15

Gozo honey | lingua di suocera flatbread

DESSERTS COCKTAILS

MANDARIN CREAMSICLE €12

[citrus, candy]

triple sec | orange Amalfi gin | mandarincello | mandarin sorbet

THE CHEESECAKE BY MIKE €12

[creamy, elegant, fruity]

raspberry | cream | vodka | lime juice | Baileys