



Food Menu

Welcome to Sharma

The restaurant's cuisines & décor are inspired from the ancient spice trade between India, through the Middle East leading to North Africa & the Mediterranean.

At Sharma we try to offer something more than just food & drinks, we hope that your time here will be an experience that will stimulate your senses and offer you these traditional cuisines in their most authentic manner.

The restaurant knows its origins in Mdina which was opened in December 2011 and moved to Portomaso Marina in St. Julian's in May 2017

..... - please note -

DIETARY CONCERNS

For special dietary requirements please draw the attention of the server when ordering.

LEFT-OVER FOOD

If you would like to take home any left-over food, we will provide you with the necessary packaging. However for food safety and hygienic purposes kindly pack the food at your table. Our staff is advised not to touch any food.



DIPS

POPULAR DIPS SERVED WITH FRESHLY
BAKED, HOMEMADE BREAD.

1. SALATAH MASHWEYA €6.90 V

*A mix of grilled vegetables mashed into
a dip, mixed with olive oil & spices.*

2. BABA GHANNOUSH €6.90 V

*Eggplant dip with garlic, tahini
& olive oil.*

3. HUMMUS €5.90 V

*Puree of crushed chickpeas, sesame seed
oil, lemon juice & olive oil.*

4. GARLIC DIP €5.90 V

*Puree of crushed garlic mixed with
milk and vegetable oil.*

4.1 DIPS PLATTER €12.50

(for 2 persons)

*Four small portions of different
dips in one platter with 2 freshly
baked flat bread.*

INDIAN

5. SPICY CHICKEN WINGS €6.90

*Coated in a spicy Indian masala &
deep fried. 4pcs*

6. SAMOSA €6.90 V

*Pastry pockets filled with vegetables
with a mix of Indian spices & deep
fried. 4pcs*

7. PAKORA €6.90 V

*Deep fried vegetables coated in a spicy
batter of chickpea flour. 4pcs*

8. BONDA €6.90 V

*Deep fried balls made of mixed
vegetables dipped in a spicy chickpea
flour batter. 4pcs*

9. PANEER PAKORA €6.90 V

*Homemade soft cottage cheese wrapped
in a mixture of spices & deep fried. 4pcs*

10. POPPADUMS €4.90 V

*2 Poppadums served with Mango
Chutney.*

Appetizers

ARABIAN

11. MAHSHE €6.90

Marrows stuffed with minced beef, rice, onions & fresh herbs, baked in oven. 4pcs

12. BOUREEK €6.90

Filo pastry pockets stuffed with tuna and cheese. 4pcs

13. DOLMAH €6.90

Rolled vine leaves stuffed with a mix of rice and spiced minced beef. 4 pcs.

14. EMBATTAN €6.90

Potatoes stuffed with a mixture of minced beef, eggs, onions & fresh herbs, deep fried. 4pcs

15. FALAFEL €6.90



Deep fried balls made from chickpeas. 4pcs

MEDITERRANEAN

16. PULPETTI TAL-HUT €6.90

Maltese fish (Perch) fritters with dry mint. 4pcs

17. PURPU FRITTU €8.50

Fried octopus marinated in olive oil, crushed garlic and parsley.

PLATTERS

(for 2 persons)

18. INDIAN PLATTER €14.95

2 Chicken Wings, 2 Onion Bhaji, 2 Pakora & 2 Samosas

19. ARABIAN PLATTER €14.95

2 Embattan, 2 Falafel, 2 Mahshe & 2 Dolmah

20. MIXED PLATTER €15.95

2 Embattan, 2 Falafel, 2 Chicken Wings & 2 Samosas



SOUPS

21. RASAM €6.50 V

A Combination Of Lentils, Tomatoes & Tamarind

22. ALOO SOUP €6.50 V

A Rich Delicious Soup made with Onions & Potatoes

23. SHORBAH LEBEYA €7.50

A medium spiced thick soup cooked with lamb, chickpeas and flavoured with dry mint.

24. HARIRA €7.50

Robust Moroccan soup with lamb, fresh celery, lentils, chickpeas, fresh herbs and vermicelli.

24.1 ALJOTTA €7.50

A typical Maltese fresh fish soup made from a variety of pieces of fresh fish topped with dried mint.

Intermediates

SALADS

25. COUSCOUS SALAD €9.90

*Couscous mixed with tomatoes, peppers
& coriander served with strips of
marinated chicken*

26. TABBOULEH €6.50 V

*Finely chopped parsley, tomatoes,
fresh mint, spring onions and bulgur
wheat tossed with olive oil and lemon.*

27. CHICKEN SALAD €9.90

*Mixed leaves, cherry tomatoes, fresh
mint & onion rings with strips of
marinated chicken in a lemon &
coriander dressing*

28. RAITA €6.50 V

*Chopped cucumber & onions in fresh
yoghurt*

28.1 SALATAH LEBEEYA €6.50

*Finely chopped tomatoes,
onions, cucumber and hot
green chillies in olive oil*

PASTA

29. AGGHIATA TRAPANISA €11.50 V

*A typical pesto from the west of Sicily
made with whole almonds*

30. RAVIOLI €10.00 V

*Freshly made Italian pasta pockets
filled with cheese.*

31. PASTA MALTIFA €11.50

Pasta served with a light sauce made with fresh Maltese sausage & fresh herbs



CURRIES

Curries can be ordered mild, medium, hot or very hot.

32. CHICKEN TIKKA MASALA €10.50

Pieces of boneless chicken thighs marinated in yoghurt and masala spices cooked in a mild thick sauce

38. PRAWN CURRY €14.40

Prawns cooked in traditional Indian spices.

33. LAMB ROGAN JOSH €11.50

Pieces of boneless lamb legs cooked in spicy sauce.

39. KING PRAWN CURRY €16.90

King Prawns cooked in thick sauce mixed with Indian spices.

34. BEEF MADRAS €10.50

Beef cooked in medium hot curry sauce

40. VEGETABLE CURRY €8.95 V

Carrots, potatoes and green peas cooked in a mild thick curry sauce.

35. BEEF VINDALOO €10.50

Beef cooked in a very hot curry sauce

41. VEGETABLE MAKENWALA €8.95 V

A mix of vegetables cooked in tomato and cream sauce

36. CHICKEN KORMA €10.50

Pieces of boneless chicken thighs cooked in a thick curry sauce.

42. PALAK PANEER €11.50 V

Spinach cooked with white home-made cheese in Indian spices

37. FISH CURRY €11.50

Pieces of fish (Dog Fish/Mazzola) cooked in a curry sauce.

43. ALOO GOPE €8.95 V

A mixture of potato and cauliflower pieces cooked in a thick curry sauce.

43.1 BIRYANI

A mix of basmati rice with any choice from below cooked with a variety of Indian spices

CHICKEN BIRYANI €16.50

BEEF BIRYANI €17.50

LAMB BIRYANI €18.50

VEGETABLE BIRYANI €15.50 V

KING PRAWN BIRYANI €20.50

Indian Main Courses

TANDOORI

44. CHICKEN TIKKA TANDOORI €11.95

6 pieces of boneless chicken thighs
marinated in yoghurt and spices
cooked in a tandoori oven
and served on a sizzler

46. SEEKH KEBAB €12.95

6 pieces of beef minced meat
mixed with spices cooked
in a tandoori oven
and served on a sizzler

48. TANDOORI PLATTER €22.95 (for 2 persons)

Consisting of 4 Chicken
Tikka, 4 Sheekh Kebab & 4
Haryali Tikka

45. HARYALI TIKKA €11.95

6 pieces of boneless chicken thighs
marinated in yoghurt and mint
cooked in a tandoori oven
and served on a sizzler

47. MASALA FISH KEBAB €12.95

6 pieces of fish (Perch)
marinated in yoghurt and
spices cooked in a tandoori
oven and served on a sizzler

INDIAN RICE

49. PLAIN BASMATI RICE €5.90

(serves 1 person)
Boiled Indian Basmati
rice

50. PILAU RICE €6.50

(serves 1 person)
Basmati rice cooked with a
variety of Indian spices

51. GEERA RICE €6.00

(serves 1 person)
Basmati rice flavoured
with cumin

INDIAN BREAD

52. PLAIN NAAN €4.75

Flat Indian bread cooked
in a Tandoori oven

53. GARLIC NAAN €5.25

Flat Indian bread
flavoured with garlic

54. KULCHA €5.75

Onion stuffed Indian
bread cooked in a Tandoori
oven

55. STUFFED NAAN €5.75

Flat Indian bread stuffed
with a mix of finely
chopped vegetables

56. KEEMA NAAN €6.50

Flat Indian bread stuffed
with minced meat

56.1 CHEESE NAAN €6.50

Indian flat bread stuffed
with cheese cooked in a
Tandoori oven



MEATS & STEWS

57. KEBDEH SKANDRANI €19.60

Strips of lamb liver cooked in a spicy sauce with aromatic herbs

58. LAMB TAGINE €19.95

Pieces of boneless lamb leg cooked with potatoes and onions in a clay tagine

Please allow approximately 40 minutes from time of order.

59. CHICKEN TAGINE €17.95

Chicken leg cooked with potatoes and onions in a clay tagine

Please allow approximately 40 minutes from time of order.

60. BATTAL BEL BURTUQAAL €18.95

2 Duck legs cooked in an orange sauce and Arabian spices.

61. KUSKSE BEL BOSLA €18.95

A meat stew made with a choice of lamb or chicken cooked with onions, chickpeas and Arabian spices served on a bed of couscous

62. KUSKSE BEL KHUDRA €18.95

A meat stew made with a choice of lamb or chicken and garden vegetables cooked with Arabian spices and served on a bed of couscous

63. KUSKSE BEL HOOT €19.95

A boneless fish (Sea Bream/Awrar) stew cooked with Arabian spices and served on a bed of couscous

64. MALFOUF FRAKH €18.95

Rolled chicken stuffed with a spicy filling of mince meat and baked in oven

65. LAHM BURDEEM €20.95

Lamb fore shank marinated in Arabian spices and cooked in a clay oven

65.1 RATSHDAT KUSKAS €20.95

A lamb stew cooked with onions, chickpeas and Arabian spices served on a bed of steamed home-made angel hair pasta

Arabian Main Courses

GRILLS

Please allow approximately 30 minutes cooking time from time of order for the below dishes.

66. KOFTAH MASHWEYA €14.50

3 pieces of charcoal grilled meat patties
made from either beef or lamb mincemeat
mixed with Arabian spices

67. DAJAJ MASHWE €14.50

Charcoal-grilled half chicken

68. SHISH KEBAB €14.50

2 skewers of pieces of beef or lamb
meat marinated in Arabian spices
and charcoal grilled

69. SHISH TAOUK €13.50

2 skewer of pieces of boneless chicken thighs
marinated in a mix of yoghurt and mustard,
charcoal grilled with vegetables

70. SHAWARMA €14.50

Strips of marinated chicken or lamb
stacked between pieces of fat and roasted

71. ARABIAN GRILL PLATTER

€27.50 (for 2 persons)

Consisting of 2 half Quails,
4 Koftah and 2 Shish Taouk

RICE & SIDE DISHES

72. RUZZ BEL KHULTAH €5.95

Rice with a mix of almonds, liver,
sultanas and Arabian spices

73. RUZZ ASFAR €5.95 V

Rice with saffron and turmeric

74. MESAQA €5.95 V

A mix of fried vegetables sauteed in a
tomato sauce with Arabian spices

75. BATATA FEL FORN €5.95 V

Baked potatoes with onions and tomato
sauce



Mediterranean Main Courses

MAIN DISHES

Please allow approximately 30 minutes cooking time from time of order for the below dishes.

76. FENEK MALTI €18.95

*Rabbit hind leg cut into 3 pieces,
marinated in wine, garlic, onions
and rosemary, baked in oven*

77. BRAGJOLI €17.95

*A mixture of breadcrumbs, mushrooms,
parmesan cheese, black olives
and basil rolled into a thin slice of beef*

78. GRILLED FISH €19.95

*Grilled Sea Bream (Aırat) fillet with a
garlic and olive oil topping*

79. OCTOPUS STEW €18.95

*Octopus cooked in a tomato sauce with
Mediterranean spices*

80. PETTO DI POLLO AL LIMONE €16.95

Grilled chicken breast marinated in lemon

SIDE DISHES

81. SHARMA SPECIAL FRIES €6.95

*Boiled potatoes rolled in breadcrumbs
and eggs and then deep fried*

82. STEAMED VEGETABLES €6.95

*A mix of green vegetables topped with
white sauce*

Desserts

83. KULFI MALAI €4.50

Indian ice cream made from thick sweetened milk

84. GULAP JAMOON €4.50

A popular Indian treat fried in sugar syrup

85. GAJAR HALWA €4.50

A sweet pudding made from carrots and milk served cold or warm

86. ORIENTAL SWEETS €5.25

A mix of Arabian sweets made with almonds and honey

87. BASBOUSA €4.50

A sweet semolina cake drenched in a light syrup and topped with almonds, coconuts and chocolate syrup

88. IMQARET €4.50

Filo pastry pockets stuffed with dates, deep fried and served with a choice of one scoop of ice cream

89. MACEDONIA €4.50

Fresh fruit salad

90. ICE CREAMS AND SORBET (1 scoop) €3.00 (2 scoops) €4.50

Please ask your server for available flavours.

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