



RADIO

ME MALTA ROOFTOP BAR

Listen to your World.

DINING ROOM MENU

ALLERGY INFORMATION

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER AS NOT ALL INGREDIENTS CAN BE LISTED AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES. DETAILED ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. IF YOU HAVE ANY DIETARY REQUIREMENTS, INCLUDING VEGETARIAN OR VEGAN PREFERENCES, KINDLY INFORM YOUR F&B ATTENDANT.

SUSTAINABILITY

WE ARE MINDFUL OF OUR PRODUCT SOURCING CHOICES, AND OUR GOAL REMAINS TO REDUCE FOOD MILES. OUR CHEFS AND SUPPLY TEAM INCREASINGLY SOURCE LOCAL, SEASONAL AND SUSTAINABLE PRODUCE. TEA, COFFEE AND FISH ARE SUSTAINABLY SOURCED.



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More information at reception



ME MALTA ROOFTOP BAR

Listen to your World

ABOVE THE NOISE, WE MAKE OUR OWN

RADIO ROOFTOP BAR IS A PREMIER RESTO-LOUNGE THAT TRANSFORMS EVERY MOMENT INTO A CELEBRATION. WITH PANORAMIC VISTAS ACROSS MALTA'S SKYLINE, IT INVITES YOU TO INDULGE IN AN EXOTIC MENU OF SHARING DISHES, SIGNATURE COCKTAILS, VIBRANT BEATS, AND SWEEPING 360-DEGREE VIEWS. A CHIC HAVEN FOR THE COSMOPOLITAN CROWD, WHERE EACH DAY INSPIRES A MEMORABLE EXPERIENCE AND EVERY EVENING TELLS A NEW STORY.

SHARING MENU CONCEPT

CRAFTED FOR SHARING, INSPIRED BY TRADITION – A CULINARY JOURNEY WHERE JAPANESE ELEGANCE MEETS MALTESE SOUL. DESIGNED FOR CONNECTION, MADE FOR LASTING MEMORIES.



NEW FOR SPRING & SUMMER



VEGETARIAN



VEGAN

居酒屋

Izakaya

MENU

AVAILABLE DAILY FROM
19:00 TO 23:00

AN IZAKAYA IS A CASUAL JAPANESE PUB WHERE PEOPLE GATHER TO DRINK AND ENJOY SMALL, FLAVOURFUL DISHES IN A RELAXED, SOCIAL SETTING. THE NAME COMBINES THE MEANINGS OF 'I' (TO STAY) AND 'SAKAYA' (SAKE SHOP). LEAVE IT TO US TO BRING YOU AN AUTHENTIC IZAKAYA EXPERIENCE.

RECOMMENDED FOR SHARING
BETWEEN A MINIMUM OF
TWO PEOPLE

RADIO ROOFTOP BAR
ME MILAN

“ A B O V E T H E C R O W D ”

IZAKAYA EXPERIENCE

SELECT ANY FIVE DISHES FROM ACROSS OUR COLD & HOT DISHES, MARKED WITH (•)

SNACK

STEAMED EDAMAME (VE)
SMOKED MALDON SALT

COLD DISHES

- **NIGIRI**
TUNA OR SALMON OR SEA BASS
- **SASHIMI**
TUNA OR SALMON
- **SALMON 'MAKI' ROLL**
AVOCADO & IKURA
- **GRILLED ASPARAGUS & AVOCADO ROLL** (VE)
- **SAMURAI ROLL**
MARINATED TUNA, TORCHED SALMON, RED 'YUZU KOSHO'
- **RADIO BAR OYSTER (1 PIECE)**
PICKLED RED ONIONS, LIME, RED 'YUZU' HOT SAUCE
- **A5 WAGYU BEEF 'GUNKAN'**
RAW A5 WAGYU BEEF, SUSHI RICE, BLACK SHALLOT, EGG YOLK, SMOKED EEL, AVRUGA CAVIAR
- **HEIRLOOM TOMATOES & SHISO SALAD**
MARINATED HEIRLOOM TOMATOES, TOFU CREAM, CORIANDER, CRISPY ONIONS

HOT DISHES

- **TERIYAKI SALMON**
PICKLED CUCUMBER, CHILLI, LIME
- **PRAWN TEMPURA**
SHISO, SWEET CHILLI SAUCE
- **CRISPY DUCK 'BAO' BUN**
CUCUMBER, SPRING ONION, CORIANDER, MISO TARE
- **YAKI GYOZA**
PORK & SHIITAKE, GINGER, SOY, GOZO HONEY
- **CHICKEN YAKITORI**
SESAME & TERIYAKI SAUCE, PADRÓN PEPPERS
- **SMOKED BEEF SHORT RIB 'HARUMAKI' SPRING ROLL**
LOCAL TOMATO, GOMA MISO TARE, ANGEL HAIR CHILLI & 'TOGARASHI'
- **OMAKASE VEGETABLE TEMPURA** (V) 🌿
PICKLED JALAPEÑOS, SMOKED 'TENTSUYU' KEWPIE
- **'AOMONO' STIR-FRIED GREEN VEGETABLES** (V) 🌿
DASHI GLAZE

INCLUDED

STEAMED JAPANESE RICE (VE)
MIRIN, PICKLED GINGER, CORIANDER

DESSERT

MILK CHOCOLATE MOUSSE (V) 🌿
STRAWBERRIES, COCONUT 'NAMELAKA'

€ 65 PP

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おつまみ

Snacks
OTSUMAMI

	€
STEAMED EDAMAME  SMOKED MALDON SALT	7.5
PADRÓN PEPPERS  'SHICHIMI' & YUZU, LIME	12.5
STIR-FRY EDAMAME  BLACK GARLIC & SAMBAL	9
OCTOPUS 'TAKOYAKI' FRIED OCTOPUS BALLS, TAKOYAKI SAUCE, KATSUOBUSHI (BONITO FLAKES)	14.5

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寿司 Sushi

軍艦

GUNKAN

‘GUNKAN’ IN JAPANESE
LITERALLY MEANS
(WARSHIP)

巻き寿司 & 裏巻き

MAKI & URAMAKI

(8 PIECES)

SERVED WITH PICKLED
GINGER, WASABI, &
PREMIUM SOY

握り & 刺身

NIGIRI & SASHIMI

(2 PIECES)

野菜 & 牛肉

YASAI & GYŪNIKU

(2 PIECES)

刺身

SASHIMI SELECTION

(10 PIECES)

握り

NIGIRI SELECTION

(10 PIECES)

ALL SUSHI ROLLS ARE MADE TO ORDER TO PRESERVE
THE FRESHNESS OF THE RICE AND HONOUR
EACH INGREDIENT.

A5 WAGYU BEEF ‘GUNKAN’

SUSHI RICE, BLACK SHALLOT, EGG YOLK,
SMOKED EEL, AVRUGA CAVIAR

RADIO BAR SPECIAL ROLL

‘O-TORO’, SPRING ONION, TRUFFLE

‘AKAMI’ SPICY ROLL

TUNA, CUCUMBER, SRIRACHA MAYO

CALIFORNIA ROLL

KING CRAB & ‘TOBIKO’

SAMURAI ROLL

MARINATED TUNA, TORCHED SALMON,
RED YUZU ‘KOSHO’

SALMON MAKI ROLL

AVOCADO & ‘IKURA’

RADIO DRAGON ROLL

PRAWN TEMPURA, SMOKED EEL, AVOCADO,
SESAME SEEDS, WASABI MAYONNAISE

GRILLED ASPARAGUS & AVOCADO ROLL VE

O-TORO

FATTY TUNA

AKAMI

LEAN TUNA

HAMACHI

AMBERJACK

SALMON

SEA BASS

AVOCADO VE

A5 WAGYU BEEF

SALMON, ‘HAMACHI’, ‘AKAMI’,
‘O-TORO’, SEA BASS

SALMON, ‘HAMACHI’, ‘AKAMI’,
‘O-TORO’, SEA BASS

寿司盛り合わせ

Radio Sushi Platter

MORIAWASE

(36 PIECES)

ALL SUSHI ROLLS ARE MADE TO ORDER TO PRESERVE THE FRESHNESS
OF THE RICE AND HONOUR EACH INGREDIENT. PLEASE ALLOW
20 TO 30 MINUTES FOR THE 'MORIAWASE'.

SASHIMI SELECTION

SALMON, 'HAMACHI', 'AKAMI'

NIGIRI SELECTION

SALMON, 'O-TORO', SEA BASS

SAMURAI ROLL

MARINATED TUNA, TORCHED SALMON, RED YUZU 'KOSHO'

RADIO DRAGON ROLL

PRAWN TEMPURA, SMOKED EEL, AVOCADO, SESAME SEEDS, WASABI MAYONNAISE

SALMON MAKI ROLL

AVOCADO & 'IKURA'

RECOMMENDED FOR SHARING BETWEEN A MINIMUM OF TWO PEOPLE

€ 98

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生 & 炙り

Raw and Seared

N A M A & A B U R I

	€
LOCAL SEA BASS – ‘TIRADITO’ STYLE 🌸 ‘UMIBUDO’ SEA GRAPES, PASSION FRUIT, CHILLIES, CORIANDER	19
RADIO BAR OYSTERS (1 PIECE) PICKLED RED ONIONS, LIME, RED YUZU HOT SAUCE	9.5
BLUEFIN TUNA TATAKI 🌸 AVOCADO, PICKLED DAIKON, ‘BUBU ARARE’, SESAME, CITRUS PONZU	18.5
AUSTRALIAN WAGYU BEEF TARTARE 🌸 BLACK SHALLOT PURÉE, SMOKED SOY, TRUFFLE PONZU, CRISPY WONTON PASTRY	22.5

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天ぷら & 揚げ物

Tempura and Fried

TEMPURA & AGEMONO

	€
PRAWN TEMPURA SHISO, SWEET CHILLI SAUCE	22.5
SMOKED BEEF SHORT RIB 'HARUMAKI' SPRING ROLL LOCAL TOMATO, 'GOMA' MISO 'TARE', ANGEL HAIR CHILLI, 'TOGARASHI'	19.5
CHICKEN 'KARAAGE' RED ANTICUCHO, LIME	18.5
OMAKASE VEGETABLE TEMPURA 🌱 🌞 PICKLED JALAPEÑOS, SMOKED 'TENTSUYU' KEWPIE	17.5

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包バン & 餃子

Bao Buns and Gyoza

€

DUCK BAO BUN 🌻

PULLED DUCK, CUCUMBER, SPRING ONION, CORIANDER, MISO 'TARE'

26

'YAKI' GYOZA

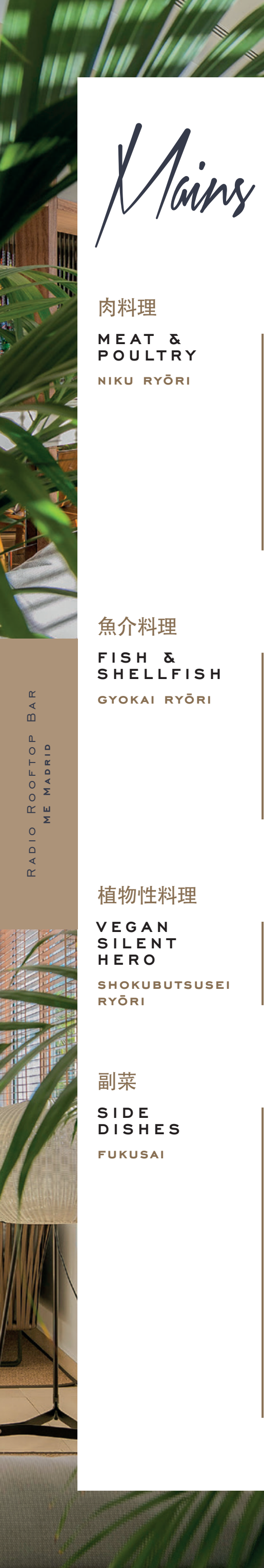
PORK & SHIITAKE, GINGER, SOY, GOZO HONEY

23

'EBI' GYOZA

PRAWN & WHITE FISH, 'KARAMI' SHOYU

25



Mains

肉料理

MEAT & POULTRY

NIKU RYÖRI

CHICKEN YAKITORI

SESAME & TERIYAKI SAUCE,
PADRÓN PEPPERS

27.5

ANGUS BEEF FILLET 'KUSHIYAKI' 🌻

SHISO CHIMICHURRI, LIME

44

LAMB 'TSUKUNE' 🌻

JALAPEÑOS, ANTICUCHO,
CORIANDER DRESSING

32.5

A5 WAGYU BEEF SIRLOIN 🌻

CHARRED BABY GEM LETTUCE,
MARINATED TRUFFLE, 'KARASHI SU' Miso

107

魚介料理

FISH & SHELLFISH

GYOKAI RYÖRI

'SHIFUDŌ KARĒ' SEAFOOD CURRY 🌻

LOCAL WHITE FISH, TIGER PRAWNS,
SCALLOPS, SEASONAL VEGETABLES,
STEAMED RICE

36

TERIYAKI SALMON

PICKLED CUCUMBER, CHILLI, LIME

27.5

SEA BASS 🌻

BROCCOLETTI, 'KATSUOBUSHI' CREAM,
'TOBIKO' & AVRUGA CAVIAR

32

植物性料理

VEGAN SILENT HERO

SHOKUBUTSUSEI RYÖRI

PLANCHA-SEARED

GREEN ASPARAGUS 🍃 🌻

TOFU, PICKLED RED ONIONS,
PUFFED BUCKWHEAT, 'TONBURI'
LAND CAVIAR, JALAPEÑOS

26

副菜

SIDE DISHES

FUKUSAI

'YAKI-MESHI' JAPANESE RICE 🍃

FRIED WITH EGGS, VEGETABLES,
PICKLED GINGER & 'FURIKAKE'

8.5

'YAKI' UDON NOODLES 🍃 🌻

STIR-FRIED VEGETABLE NOODLES,
UMAMI SAUCE, SESAME

9.5

MISO AUBERGINE KATSU 🍃 🌻

CRISPY PANKO-COATED AUBERGINE,
SATAY SAUCE, CORIANDER

8.5

'AOMONO' STIR-FRIED GREEN

VEGETABLES 🍃 🌻

DASHI GLAZE

9

HEIRLOOM TOMATOES

& SHISO SALAD 🍃 🌻

MARINATED HEIRLOOM TOMATOES,
TOFU CREAM, CORIANDER, CRISPY ONIONS

8

デザート

Desserts

DEZĀTO

	€
JAPANESE 'CHIZU' SOUFFLÉ CHEESECAKE V 🌻 MATCHA, SPICED CRUMBLE	10
BANANA KATSU V 🌻 PEANUT BUTTER, MISO, SALTED CARAMEL ICE CREAM	9.5
MILK CHOCOLATE MOUSSE V 🌻 STRAWBERRIES, COCONUT 'NAMELAKA'	10.5
POACHED MANGO V🌿 🌻 VEGAN ALMOND SABLÉ, BASIL, MANDARIN SORBET	9.5
SELECTION OF ICE CREAM & SORBETS V KINDLY ASK YOUR SERVER FOR THE AVAILABLE FLAVOURS	4.5 PER SCOOP

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MENU GLOSSARY

'ANTICUCHO' – A CHILLI-BASED SAUCE ORIGINATING FROM PERU, BUILT AROUND SMOKY PEPPERS, VINEGAR, AND SPICES.

'BUBU ARARE' – CRUNCHY JAPANESE RICE CRACKERS, OFTEN USED AS A TOPPING FOR SOUPS OR SNACKS.

DASHI – A FUNDAMENTAL JAPANESE COOKING STOCK THAT PROVIDES THE BASE FOR MANY DISHES AND IS PRIZED FOR ITS INTENSE 'UMAMI' FLAVOUR.

'FURIKAKE' – A DRY JAPANESE SEASONING MIX INTENDED TO BE SPRINKLED ON TOP OF RICE.

'GOMA' – THE JAPANESE TERM FOR SESAME SEEDS, USED FOR FLAVOURING AND AS A GARNISH.

'GUNKAN' – A TYPE OF BITE-SIZED SUSHI WHERE RICE IS WRAPPED IN 'NORI' (SEAWEED) TO FORM A "WARSHIP" SHAPE FOR TOPPINGS.

'IKURA' – SALMON ROE (FISH EGGS).

JAPANESE 'CHIZU' SOUFFLÉ – A LIGHT, AIRY CHEESE SOUFFLÉ POPULAR IN MODERN JAPANESE CAFÉS AND PATISseries.

'KARAAGE' – A JAPANESE COOKING TECHNIQUE IN WHICH VARIOUS FOODS – MOST COMMONLY CHICKEN – ARE DEEP-FRIED.

'KARAMI SHOYU' – A TYPE OF SPICY SOY SAUCE USED TO ADD HEAT TO JAPANESE DISHES.

'KARASHI SU MISO' – A TANGY AND SPICY JAPANESE CONDIMENT COMBINING MUSTARD, VINEGAR, AND MISO.

'KATSUOBUSHI' – DRIED, FERMENTED, AND SMOKED SKIPJACK TUNA (BONITO).

'KUSHIYAKI' – A JAPANESE CULINARY TERM LITERALLY MEANING "GRILLED ON A SKEWER."

MISO – A TRADITIONAL SEASONING PRODUCED BY FERMENTING SOYBEANS WITH SALT AND 'KÔJI' (FUNGUS).

'NAMELAKA' – A MODERN PASTRY TERM DESCRIBING A SILKY, ULTRA-SMOOTH CREAM THAT IS RICHER THAN MOUSSE BUT LIGHTER THAN GANACHE.

RED YUZU – A RARE, SPICIER VARIETY OF THE TRADITIONAL JAPANESE YUZU CITRUS FRUIT.

SAMBAL – A PUNGENT CHILLI-BASED PASTE OR SAUCE MADE FROM A MIXTURE OF VARIOUS CHILLIES.

'SHICHIMI TOGARASHI' – A JAPANESE SEVEN-SPICE BLEND COMBINING A VARIETY OF AROMATIC INGREDIENTS.

SHISO – A JAPANESE HERB FROM THE MINT FAMILY WITH A FRESH, SLIGHTLY SPICY FLAVOUR PROFILE.

SRIRACHA – A SPICY, TANGY CHILLI SAUCE MADE WITH CHILLI PEPPERS, VINEGAR, GARLIC, AND SUGAR.

'TAKOYAKI' – A POPULAR JAPANESE SNACK OF ROUND BATTER BALLS FILLED WITH OCTOPUS AND TOPPED WITH SAVOURY SAUCES.

'TAKOYAKI' SAUCE – A SWEET-SAVOURY JAPANESE SAUCE, SIMILAR TO WORCESTERSHIRE SAUCE, USED AS A TOPPING FOR 'TAKOYAKI'.

'TARE' – A GENERAL TERM FOR SEASONED BASTING OR DIPPING SAUCES, SUCH AS MISO 'TARE'.

TATAKI – A JAPANESE PREPARATION METHOD WHERE MEAT OR FISH IS SEARED BRIEFLY OVER A DIRECT FLAME WHILE REMAINING RAW ON THE INSIDE.

'TENTSUYU' – A TRADITIONAL JAPANESE DIPPING SAUCE TYPICALLY SERVED WITH TEMPURA.

'TOBANJAN' – THE JAPANESE NAME FOR A FERMENTED CHINESE CHILLI BEAN PASTE (DOUBANJIANG), FREQUENTLY USED TO ADD DEPTH AND HEAT.

'TOBIKO' – THE JAPANESE WORD FOR FLYING FISH ROE, KNOWN FOR ITS CRUNCHY TEXTURE.

'TONBURI' – KNOWN AS "LAND CAVIAR", THESE ARE THE EDIBLE SEEDS OF THE BASSIA SCOPARIA PLANT, HARVESTED IN MOUNTAIN REGIONS.

'TSUKEMONO' – TRADITIONAL JAPANESE PICKLED VEGETABLES SERVED AS A SIDE, GARNISH, OR SNACK.

'TSUKUNE' – GRILLED JAPANESE SKEWERS TYPICALLY MADE FROM SEASONED GROUND MEAT OR SEAFOOD.

'USUZUKURI' – A JAPANESE TERM FOR ULTRA-THINLY SLICED RAW FISH, SIMILAR IN STYLE TO 'TIRADITO'.

YUZU – A SMALL, AROMATIC CITRUS FRUIT NATIVE TO EAST ASIA, PRIZED FOR ITS ZESTY FLAVOUR.

'YUZU KOSHO' – A BOLD, SPICY, AND CITRUSY JAPANESE CONDIMENT MADE FROM YUZU PEEL AND CHILLI PEPPERS.



RADIOROOFTOPMALTA.COM

