

ABOVE THE NOISE, WE MAKE OUR OWN

RADIO

Izakaya

BRUNCH

居酒屋

S
A
T
U
R
D
A
Y
S

居酒屋

S
A
T
U
R
D
A
Y
S

A CONTEMPORARY JAPANESE
SHARING EXPERIENCE

EVERY SATURDAY 11:30 AM – 2:00 PM

CRAFTED FOR SHARING · MINIMUM OF TWO GUESTS · ENJOY A SELECTION OF
IZAKAYA-STYLE DISHES TO SHARE, SERVED FOR THE TABLE, FOLLOWED BY YOUR
CHOICE OF ONE (1) SIGNATURE MAIN COURSE & ONE (1) DESSERT PER GUEST.

IZAKAYA BRUNCH BEVERAGE OFFERING

NOMIMONO 飲み物

THE BRUNCH POUR

INCLUDED WITH YOUR IZAKAYA BRUNCH
EXPERIENCE

ENJOY BOTTOMLESS MIMOSA & BELLINI,
COMPLEMENTED BY PREMIUM JAPANESE
SAKE, STILL & SPARKLING WATER, AND
FRESHLY BREWED COFFEE & FINE TEA.

€ 70 PP

THE RADIO RESERVE

PREMIUM BEVERAGE EXPERIENCE

ELEVATE YOUR IZAKAYA BRUNCH WITH OUR SIGNATURE
FREE-FLOW BEVERAGE EXPERIENCE

ENJOY BOTTOMLESS SELECTED PREMIUM CHAMPAGNE,
SOMMELIER'S SELECTION OF WHITE & RED WINES,
PREMIUM JAPANESE BEER, STILL & SPARKLING WATER,
AND FRESHLY BREWED COFFEE & FINE TEA.

€ 99 PP

ALLERGY INFORMATION

WHILE WE WILL MAKE EVERY EFFORT TO MINIMISE ANY CHANGES, KINDLY NOTE THAT THIS
IS A SAMPLE MENU AND MAY BE SUBJECT TO CHANGE DUE TO SEASONALITY, INGREDIENT
AVAILABILITY, AND OPERATIONAL REQUIREMENTS. FOR DIETARY REQUIREMENTS, ALLERGIES,
VEGETARIAN OR VEGAN REQUESTS, PLEASE NOTIFY RADIO ROOFTOP IN WRITING AT LEAST
SEVEN WORKING DAYS PRIOR TO YOUR RESERVATION.

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.

RADIOROOFTOPMALTA.COM

RADIO
ME MALTA ROOFTOP BAR



PAY HERE WITH
MELIÁ REWARDS POINTS

More information at reception.

250€ = €/\$1

FOLLOW @RADIOROOFTOPMALTA

RADIO

Izakaya

BRUNCH

SAKIZUKE

先付

COLD PLATES TO SHARE

AUSTRALIAN WAGYU BEEF TARTARE

SAVOURY WAFFLE, BLACK SHALLOT PURÉE, SMOKED SOY, TRUFFLE PONZU

TUNA TATAKI

ONSEN EGG, AVOCADO, PICKLED DAIKON, *BUBU ARARE*, SESAME, CITRUS PONZU

RADIO BRUNCH NIGIRI SELECTION · 2 PIECES OF EACH

SALMON, SEA BASS, OTORO, PREMIUM SOY SAUCE, PICKLED GINGER, WASABI

AGEMONO

揚げ物

CRISPY & FRIED PLATES TO SHARE

PRAWN TEMPURA

CORIANDER, SWEET CHILLI SAUCE

DUCK SPRING ROLL

LOCAL TOMATO, *GOMA MISO TARE*, *TOGARASHI*

OMAKASE VEGETABLE TEMPURA ①

PICKLED JALAPEÑOS, SMOKED *TENTSUYU*, KEWPIE

SHUSAI

主菜

MAIN COURSE CHOOSE ONE MAIN PER GUEST

SEA BASS

BROCCOLETTI, KATSUOBUSHI CREAM, TOBIKO & AVRUGA CAVIAR

CHICKEN YAKITORI

SESAME & TERIYAKI SAUCE, PADRÓN PEPPERS

KAKUNI-GLAZED PORK BELLY

LOCAL HONEY, SOY & MIRIN GLAZE, GREEN APPLE, SEASONAL *TSUKEMONO*, SHISO

SIGNATURE MAIN COURSE ELEVATE YOUR EXPERIENCE, €80 SUPPLEMENT

A5 JAPANESE WAGYU SIRLOIN (200 G)

CHARRED BABY GEM, MARINATED TRUFFLE, *KARASHI-SU* MISO

TOKUBETSU

特別

ACCOMPANIMENTS SERVED TO SHARE WITH MAINS

AOMONO STIR-FRIED GREEN VEGETABLES ①

DASHI GLAZE

YAKIMESHI JAPANESE RICE ①

FRIED WITH EGGS, VEGETABLES, PICKLED GINGER & FURIKAKE

FUKUSAI

副菜

DESSERTS CHOOSE ONE DESSERT PER GUEST

MILK CHOCOLATE MOUSSE ①

STRAWBERRIES, COCONUT *NAMELAKA*

POACHED MANGO ①

ALMOND SABLÉ, BASIL, MANDARIN

CHEF'S SWEET FINISH

A COMPLIMENTARY JAPANESE PETIT FOUR, SERVED WITH COFFEE OR TEA TO BRING YOUR DINING EXPERIENCE TO A GRACEFUL CLOSE

KANMI

主菜

OMAKASE MOMENT

① VEGETARIAN ① VEGAN

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, KINDLY INFORM YOUR F&B ATTENDANT.

RADIO
ME MALTA ROOFTOP BAR