STR · EAT
Valletta

· STRAIT STREET · VALLETTA ·

Wine List

A curated cellar from Malta, Italy, France & the New World

SPARKLING

Bright, celebratory, aperitivo-ready

Moscato d'Asti — €24
Gently sparkling with peach, apricot and a delicate sweetness — *Piedmont, Italy*

Prosecco Bottega — €28
Fresh and lively with green apple, pear and fine bubbles, pairing best with appetizers and seafood — *Veneto, Italy*

Brilla Prosecco — €35
Crisp and light with citrus, white flowers, dry finish and celebrations — *Italy*

CHAMPAGNE

Precision, prestige, occasion

Moët Brut — €90
The classic. Crisp apple, citrus and brioche with a fine, creamy finish — *France*

Moët Ice — €115
Designed to be enjoyed over ice. Fresh, fruity and refreshingly unconventional

Louis Roederer Collection 245 — €175
Ripe pear and white peach over a soft brioche note, finishing dry and chalky

WHITE

Selected by style, chilled to order

FRESH & AROMATIC — 7 WINES

Medina Vermentino ✠ — €26
Smooth crisp, and balanced with ripe pear, vanilla and a buttery finish — *Malta*

Guerrieri Rizziardi Pinot Grigio — €24
Light dry and refreshing with pear, lemon zest and a clean mineral finish — *Italy*

Foot of Africa — €28
Tropical and zesty with pineapple, lime and white pepper — *South Africa*

Centovie Pecorino — €30
Aromatic white with stone fruit, herbs and a lively acidity, pairing best with Carbonara — *Abruzzo, Italy*

Gavi di Gavi — €32
Dry white crisp and elegant with citrus, green apple and almond notes, excellent pairing for seafood and pasta — *Piedmont, Italy*

Villa Maria Sauvignon Blanc — €35
Vibrant with passionfruit, grapefruit and fresh-cut herbs, pairing best with grilled fish — *Marlborough, NZ*

Chablis — €38
Steely and mineral with green apple, citrus and a crisp, elegant finish, pairing best with Mussels and Grilled fish — *Burgundy, France*

RICH & ROUNDED — 2 WINES

Caravaggio Chenin Blanc ✠ — €28
Ripe and fruity with melon, peach and a honeyed touch, pairing best with Tuna and Salmon — *Malta*

Isis Chardonnay ✠ — €45
Fresh and complex with notes of exotic fruit, citrus, and a crisp mineral finish, pairing best with seafood, chicken and cheese — *Premium Maltese Wine*

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· CONTINUED ·

Wine List

Rosé & Red

ROSÉ

Dry, delicate, made for the terrace

Palatino Rose ✠ — €24
Fresh and fruity with strawberry and a dry, crisp finish — *Malta*

Rosé d'Anjou — €26
Off-dry rosé with red fruit, floral notes and a gentle sweetness, pairing best with Salads and savory food. Loire Valley, France

Whispering Angel — €45
Premium Rosé wine with peach, cream and elegant minerality, pairing best with feta and seafood salads — *France*

RED

From light Pinot to bold Malbec — grouped by body

LIGHT & MEDIUM 5 WINES

Caravaggio Cabernet Franc ✠ — €28
Full body red wine with herbaceous and refined with red fruit, bell pepper and spice — *Malta*

Shiraz Jacob's Creek — €25
Medium-bodied with blackberry, pepper and a smooth oak finish, pairing best with dishes on tomato based sauces — *Australia*

Bolla Valpolicella — €28
Cherry, raspberry and herbs with a smooth, easy-drinking character, pairing best with truffle based pasta — *Veneto, Italy*

Ruffino Chianti — €29
Classic Tuscan with cherry, earth and a dry, food-friendly finish, pairing best with Italian Cuisine — *Tuscany, Italy*

Bodega Pinot Noir — €32
Light body red wine silky and delicate with red cherry, strawberry and a hint of oak — *Chile Central Valley*

BOLD & FULL 4 WINES

Melqart ✠ — €45
Premium Maltese red with dark fruit, spice and an elegant, structured finish, pairing best with Grilled meats — *Malta*

Gran Maestro Primitivo di Manduria — €29
Bold and fruity with dark plum, spice and a warm, velvety finish, pairing best with Rich meat ragu and grilled meat — *Puglia, Italy*

Nero d'Avola — €30
Deep and intense with black cherry, pepper and Mediterranean herbs, pairing best with Grilled meat — *Sicily, Italy*

Norton Malbec — €30
Rich and full-bodied with blackberry, plum and hints of dark chocolate, pairing best with BBQ and Roasted meat — *Argentina*

✠ MALTESE WINE

Scan for the full menu

STR · EAT · @STREAT.MT · +356 7778 7328
St George's Square, corner of Strait Street and Old Theatre Street, Valletta
Terrace 12:00–23:00 · Whisky Sun–Thu 17:00–00:00 · Fri–Sat 13:00–00:00 · Kitchen 23:00