

1837

Bar & Bistro

MENU

The Story of 1837

To understand the story of 1837, you must first understand the story of Caffè Cordina...

Caffè Cordina is a historic landmark in Republic Street, Valletta but its roots lie in Cospicua, opposite Valletta across the Grand Harbour. This is where the Cordina family, originally from San Gimignano in Italy, had first set up shop to sell nougat in 1837. From its humble beginnings, it has become a prestigious Café thanks to the foresight, daring and hard work of the late Cesare Cordina, when he relocated Caffè Cordina to Valletta in 1944.

The iconic Valletta outlet is today a cherished second home and meeting place to generations of Maltese and tourists alike. A drink or meal here will give you the time to consider the impressive history this building has been a part of. All this can still be admired in the gilded walls, arched ceiling, Murano chandelier and beautiful paintings by Giuseppe Cali depicting Malta's history and other paintings commissioned by the Cordina family.

Our heritage serves as part of the identity of our nation. People have always relied on their past and heritage as a guide to construct their present and future. This is why we felt the need to create the 1837 concept – paying homage to our past and where we began, while looking to the future for innovation and new challenges. Serving a contemporary twist of mediterranean cuisine and using fresh local ingredients, we at 1837 always put quality first, which was the mantra of the late Mr. Cesare Cordina

Our reputation was not built over night, but is the result of strong determination, passion and client focus – values that our family has always kept close to its heart for close to 190 years. I look forward to the generations to come....

Luca Cordina



Scan here and learn more about our art and history

Starters

Camembert (V)

€12.50

Baked camembert cheese dressed with honey and rosemary-infused oil, dehydrated cherry tomatoes, radishes and toasted bread

Grilled Sausages

€10.50

Char-grilled lamb and Sicilian sausages served with tzatziki dip and saffron mayo

Beef Carpaccio (G)

€9.00

Thin slices of marinated beef fillet served with rocket leaves, parmesan shavings, roasted cherry tomato and truffle crème fraîche, dressed with extra virgin olive oil

Duo of Calamari

€13.50

Pan seared calamari in white wine, garlic, chorizo and in-house deep fried calamari served with garlic mayo

Grilled Octopus

€12.00

Grilled octopus tentacles served with pea puree, roasted cherry tomatoes and dried chorizo

Burrata Salad

€10.50

Served with pickled beetroot, grilled zucchini, roasted cherry tomatoes and parsley oil



Platters To Share

Maltese Platter

€15.00

Served with marinated black olives, butter beans, smoked Maltese sausage, peppered goats' cheese, homemade bigilla dip and sundried tomatoes accompanied with water biscuits and grissini

Charcuterie and Cheese Board

€23.00

Spianata picante, Parma ham, capocollo ham, parmesan, blue cheese and smoked cheese served with water biscuits, walnuts and grapes

Pasta

Tagliatelle Wild Boar Ragu

€18.50

Slow cooked wild boar meat with fresh herbs, finished with a home-made rich tomato sauce, accompanied with pecorino shavings

Spaghetti Allo Scoglio

€18.50

Spaghetti with fresh mussels, clams and local red prawns cooked in garlic, white wine, spring onions, fresh chilli and a prawn bisque

Garganelli Beef Fillet

€16.00

Sautéed beef fillet with spring onions, garlic, sundried tomato and oyster mushrooms. Finished with homemade jus and grana shavings

Potato Gnocchi

€13.50

Potato gnocchi with sauteed pancetta, garlic, spring onions and chicken breast. Finished with fresh cream and truffle butter

Ravioli Cacio e Pepe (V)

€18.00

Cacio e pepe stuffed ravioli tossed in truffle butter, served with pumpkin purée and grana shavings

Mains

House Rabbit in Gravy (G)
€22.00

24hr marinated rabbit, braised in its own jus

Grilled Veal Ribeye on the Bone (G)
€32.00

350grms Char-grilled veal ribeye, duxelles of shallots and oyster mushrooms

Fresh Salmon Fillet (G)
€21.00

Pan-seared salmon fillet served with grilled asparagus and Tarragon sauce

Pistachio Crusted Pork Fillet
€26.00

Pistachio and herb crusted pork fillet served on a bed of sautéed vegetables and port wine jus

Stuffed Chicken Breast
€22.50

Tuscan sausage and Applewood cheese stuffed chicken breast accompanied by Pecorino and truffle fondue



Sauces

Mushroom pepper
€4.00

Pepper Sauce
€4.00

Pecorino Truffle Sauce
€5.00

Red Wine Jus
€5.00

Sides

Roasted Potatoes and Grilled Veg
€5.00

Fries and Side Salad
€5.00



Desserts

Ask one of our waiting staff for information about our desserts selection

Drinks

Water

San Benedetto Still Water – 25cl – **€2.95**

Perrier Sparkling Water – 33cl – **€2.95**

San Benedetto Still Water – 75cl – **€4.55**

Perrier Sparkling Water – 75cl – **€4.55**

Beers & Spirits

Liqueurs

€4.00

Baileys, Sambuca, Kahlua, Tia
Maria, Limoncello, Cointreau
& Amaretto

Lager & Excel

Half Pint - **€3.50** Full Pint - **€5.95**

Aperitif / Digestif

€4.00

Campari, Aperol, Cinzano, Cinar,
Avena, Grappa & Port

Local Craft Beers

Alpha, IPA

[6% ABV]

€6.50

Loaded with hops and bitterness, the first beer on
our journey into craft! Best paired with spicy food
and grilled meats.

Baby Face, Tropical Pale Ale

[4% ABV]

€6.50

Refreshing, easy-drinking beer and bursting with fruit
aroma. Best paired with seafood and sweets.

Mosaic, Pale Ale

[5% ABV]

€6.50

Beautiful complexes hop flavours, to be enjoyed by
one and all. Best paired with herbaceous and citrus
infused plates

Chaos, Stout

[5.8% ABV]

€6.50

Low bitterness with deep roasted coffee and
dark chocolate flavours. Best paired with
cheeses.

Old Boy, Oak Aged APA

[4.6% ABV]

€6.50

The oak whiskey barrel wood blocks make this
truly unique. Best paired with smoked foods
and pies

Cocktails

Alcoholic

Aperol Spritz

€8.00

Aperol, prosecco and soda water

Moscow Mule

€8.00

Vodka, lime and ginger beer

Dark 'n Stormy

€7.15

Dark rum and ginger beer

Campari Spritz

€8.00

Campari, prosecco and soda water

Tequila Sunrise

€7.15

Tequila, orange juice and grenadine
syrup

Mai Tai

€7.15

Rum, Cointreau, pineapple and lime

Negroni

€8.00

Gin, Campari and vermouth

Gimlet

€7.15

Gin, lime juice and sugar syrup

Godfather

€8.00

Whiskey and amaretto

Skinny Bitch

€7.15

Vodka, lime juice and soda water

Piña Colada

€7.15

Rum, coconut syrup, pineapple
juice and cream

The Angie

€7.15

Amaretto and lime juice

Non- Alcoholic

Sunset Boulevard

€5.00

Cranberry juice, orange juice
and grenadine

Virgin Colada

€7.15

Coconut syrup, pineapple juice
and cream

Shirley Temple

€8.00

Ginger ale and grenadine

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