

ERA ORA

STEAKHOUSE

MALTA • SINCE 2017

FIRE • MEAT • MEMORY

BASED ON A TRUE STORY

Everything started in the favelas of Brazil, where the elders taught me to read the fire, its sound and its heat.

From them I learned that every flame has a language, every ember has its perfect moment, and every cooking deserves respect.

That knowledge took me to Barcelona, where I refined my technique and vision, and then to Italy, where Era Ora Steakhouse was born in 2017.

Today this story continues in Malta, with the same soul and the same hunger for excellence.

“Fire is not controlled. You learn to read it.”

HECTOR BI

Founder

Best Italian Steakhouse in Europe

2024-25 • 2025-26

CHEF NICOLA SORIA

RAW & CARPACCIO

OUR TARTARE - 130 g [10] <i>Selected hand-cut beef, extra virgin olive oil, French mustard, Tabasco, black pepper and salt.</i>	€20
BRACIAMÌ ANCORA TARTARE [*] <i>An intense tartare balancing delicacy, savouriness and depth.</i>	€25
NEANDERTHAL TARTARE [3,4] <i>Beef tartare with bone marrow, caviar and dehydrated egg yolk.</i>	€40
SPECIAL MEAT CARPACCIO [10] <i>Beef carpaccio, EVO oil, citrus zest, sea salt and mustard, thyme and lemon sauce.</i>	€16
WAGYU CARPACCIO [1,6] <i>Finely sliced Wagyu, citrus ponzu, fresh ginger and black pepper.</i>	€25
RED PRAWN CARPACCIO [2] <i>Mediterranean red prawn, EVO oil, lime, fleur de sel and citrus emulsion.</i>	€25
TUNA TARTARE - 100 g [1,4,6,11] <i>Hand-cut tuna with avocado, ponzu, toasted sesame, chives and lime.</i>	€18

HOT STARTERS

ANGUS MINI CRÊPE WITH CHEESE FONDUE - 1 pc [1,3,7] <i>Artisanal mini crêpe filled with Angus and smooth cheese fondue.</i>	€8
CACIO E UOVO MEATBALLS [1,3,7] <i>Traditional Abruzzese recipe with eggs, Pecorino and bread.</i>	€8
ERA ORA BOARD [*] <i>A selection of house specialities created for sharing.</i>	€20
FRIED CALAMARI [1,3,14] <i>Lightly floured fried calamari served with lemon mayonnaise.</i>	€15

PASTA & RISOTTI

Pasta dishes are served in 150 g portions.

POMODORINI [1] <i>Pasta with fresh cherry tomatoes, basil and EVO oil.</i>	€10
ABRUZZO RAGÙ SPAGHETTONE [1,9,12] <i>Slow-cooked ragù inspired by Abruzzese tradition.</i>	€13
SPAGHETTONI WITH BUTTER & ANCHOVIES [1,4,7] <i>Tossed with butter and selected anchovies.</i>	€13
LOCAL SEAFOOD PACCHERO [1,4] <i>Local seafood, fresh cherry tomatoes and Mediterranean aromas.</i>	€13
MALTAGLIATI ACQUA E FARINA [1,12] <i>Tomato, Ventricina and basil. Mildly spicy. Not always available: please ask our staff. Minimum 2 people.</i>	€13
ANGUS MINI CRÊPES WITH CHEESE FONDUE - 2 pcs [1,3,7] <i>Two mini crêpes filled with Angus and cheese fondue.</i>	€13
RABO DE TORO RISOTTO - CÓRDOBA RECIPE [7,9,12] <i>Slow-cooked Rabo de Toro. Minimum 2 people.</i>	€18 x 2

MAIN COURSES

GARLIC & CHILI LANGOUSTINES [2] <i>Langoustines sautéed with EVO oil, garlic and fresh chilli.</i>	€23
OCTOPUS TENTACLE [7,14] <i>Low-temperature octopus finished over the grill, potato cream and roasted pepper & mint sauce.</i>	€23
MILK-FED VEAL T-BONE - approx. 500 g <i>Grilled and served with tomato, cucumber and crunchy red onion.</i>	€30
IBÉRICO PORK RIB STEAK [12] <i>Grilled and served with Spanish marinated olives and confit tomato.</i>	€39

FROM THE GRILL

ABRUZZESE LAMB FILLET ARROSTICINI <i>Selected lamb fillet cooked over the grill.</i>	€2.50 each
HANDMADE LAMB ARROSTICINI - 30 g <i>Handmade with lamb and fat.</i>	€3 each
ABRUZZESE LIVER SAUSAGE - 3 pcs [12] <i>With cherry tomatoes, cucumber and crunchy red onion.</i>	€13
WHITE PORK SAUSAGE - 3 pcs [12] <i>With cherry tomatoes, cucumber and crunchy red onion.</i>	€13
MIXED ABRUZZESE SAUSAGE - 3 pcs [12] <i>With cherry tomatoes, cucumber and crunchy red onion.</i>	€13
CHORIZO - 2 pcs [12] <i>Spanish sausage with cherry tomatoes, cucumber and crunchy red onion.</i>	€10

ERA ORA GRILL EXPERIENCE

GRILL EXPERIENCE [12,*) <i>2 pork sausages, 2 Ibérico Chorizo, 2 lamb fillet arrostitini, 2 handmade lamb arrostitini, 4 chicken wings and a 200 g Angus Burger without bread. Served with roasted potatoes and fresh salad.</i>	€45
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ERA ORA GRAND GRILL EXPERIENCE

GRAND GRILL EXPERIENCE - recommended for 3-4 people [12,*) <i>1 Pork T-Bone, 1 Milk-Fed Veal T-Bone approx. 500 g, 2 white pork sausages, 2 Abruzzese liver sausages, 2 Ibérico Chorizo, 4 lamb fillet arrostitini and 4 chicken wings. Served with butter-sautéed potatoes.</i>	€90
<i>Available on Sundays. To guarantee availability, we recommend requesting the Grand Grill Experience when booking your table. During the week, it is available exclusively by advance reservation.</i>	

OUR MEAT SELECTIONS

CUBEROLL - SOUTH AMERICA - 300 g <i>Balanced marbling, exceptional juiciness and intense flavour.</i>	€33
PRIME SELECTION	from €110
SILVER SELECTION	from €150
GOLD SELECTION	from €180
EXCLUSIVE SELECTION	from €250

BURGERS

CLASSIC BURGER - Angus 200 g [1,3,7] €15

Tomato, lettuce, cheddar, cucumber and thyme mayonnaise.

GOURMET BURGER [1,7,8] €22

Double burger, buffalo mozzarella, lettuce, cucumber, caramelised onion and basil pesto.

All burgers are served with butter-sautéed potatoes.

SIDES

GREEN SALAD €6

Fresh lettuce, cucumber, EVO oil and a light lemon dressing.

MASHED POTATOES [7] €6

Creamy mashed potatoes with butter and Parmigiano Reggiano.

BUTTER-SAUTÉED POTATOES [7] €6

Potatoes sautéed in butter with aromatic herbs.

ERA ORA SALAD [*] €16

Lettuce, tomato, cucumber, red onion and house dressing.

SET MENU

Available Monday to Thursday. The selection changes daily according to availability, market produce and the Chef's proposal. Please ask our staff for today's menu.

TOCCATA E FUGA [*] €22

Pasta of the day + main course of the day with side dish. Water included.

MENU OF THE DAY [*] €33

Starter of the day + pasta of the day + selection from the grill. 1 glass of wine + water included.

OUR DESSERTS

CLASSIC TIRAMISU [1,3,7] <i>Mascarpone cream, coffee and cocoa.</i>	€12
STRAWBERRY TIRAMISU [1,3,7] <i>Mascarpone cream and fresh strawberries.</i>	€12
CHANTILLY MILLE-FEUILLE & DARK CHOCOLATE [1,3,7] <i>Crisp puff pastry, Chantilly cream and dark chocolate shavings.</i>	€14
VANILLA ICE CREAM [7] <i>Creamy vanilla ice cream.</i>	€10
DARK CHOCOLATE ICE CREAM [7] <i>Dark chocolate, Maldon salt and chilli pepper.</i>	€12

ALLERGEN KEY

1 Gluten · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 6 Soy · 7 Milk · 8 Nuts · 9 Celery · 10 Mustard · 11 Sesame · 12 Sulphites · 13 Lupin · 14 Molluscs

* Allergens may vary or require confirmation depending on preparation and supplier specifications. If you have any food allergy or intolerance, always inform our staff before ordering.

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STEAKHOUSE

EVERYTHING STARTED WITH FIRE.

MALTA