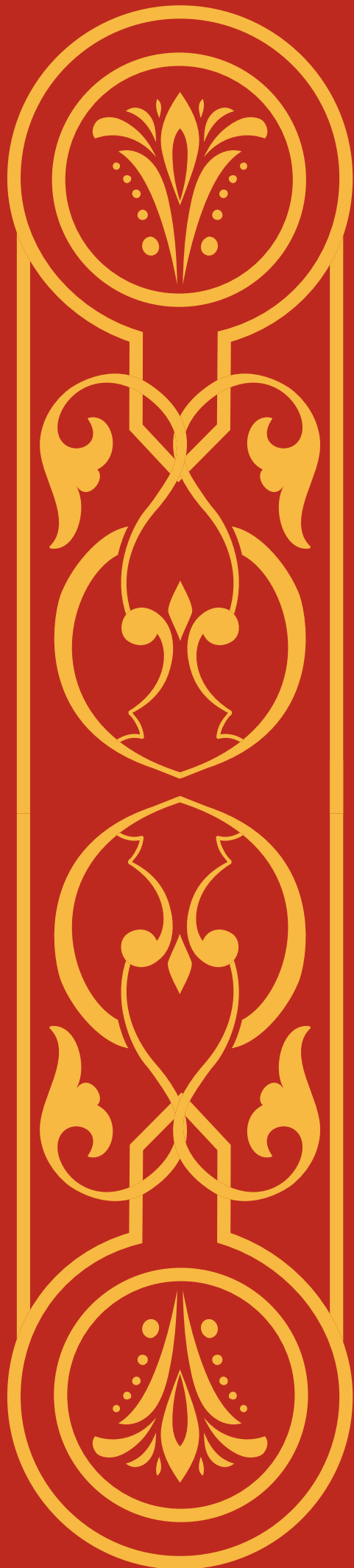




FESTA NIGHT

MENU



FLAVOURS OF THE GARDE-MANGER

SALADS & ANTIPASTI

Indulge in our selection of mouth-watering Maltese composed salads, individual creativity and decorative Maltese style platters from land and sea, prepared by our chefs using the best ingredients, combining with Maltese flavours, served with condiments and In-house made dressings and infused oils.

SOUPS KETTLE

TRADITIONAL MALTESE KUSKSU **V G**

Slow cooked winter vegetables with broad beans and peas finished with local fresh goat cheese

MALTESE STYLE BEEF & VEGETABLE BROTH

MAIN COURSES

Live Cooking

GRILLED SWORDFISH

with local white wine, capers and basil sauce

GARLIC FRIED LOCAL OCTOPUS AND CALAMARI

served with lemon wedges, olive dressing

FENEK MOQLI

garlic fried rabbit with white wine reduction

TIGIEĠA MIXWIJA

grilled chicken breast with rosemary

BRAISED STUFFED BEEF OLIVES **G**

with local beer and vegetables

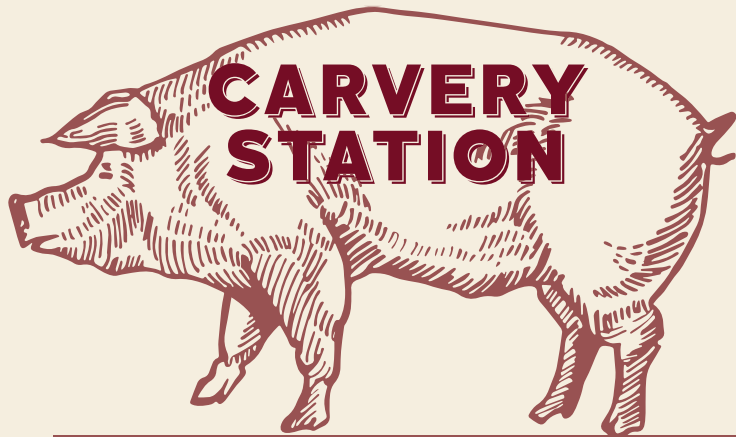
Pasta LIVE COOKING STATION

TIMPANA **G D** (Baked Pasta)

A local pasta dish with slow cooked meat ragout crusted with pastry and sesame seeds baked in the oven

RISOTTO **V D**

local goats cheese, semi dried cherry tomato sage and artichoke



**MAJJAL MIMLI
L-FORN BIL-
BUŻBIEŻ**

slow roasted whole of pork
with rosemary, fennel &
onion jus

ACCOMPANIMENTS

PATATA IL-FORN VG

Baked potatoes with onions and fennel
seeds

**CAPONATA-STYLE
VEGETABLES VG**

**SAUTÉED MARROW AND
LONG BEANS V**

finished with herb butter

**VEGETARIAN &
VEGAN DISH**

**FARMER'S VEGETABLE
AND MIXED BEAN
RAGOUT V VG**

served with Kusksu G

*Desserts
Treats*

**EXQUISITE-MALTESE
CREATIONS**

Menu on next page

Indulge in our tantalizing selection
of pastries, desserts and individual
delicacies, carefully prepared by
our pastry team.

**FRESH FRUIT
SEASONAL SALAD**

in light syrup

**MQARET
POPCORN AND
'TAD-DOUGHNUTS'
STAND**

**BEVERAGE
PACKAGE**

AT €11.00 per person

½ bottle of local wine

or 2 beers,

½ bottle of water

Traditional Maltese coffee

with biskuttin tar-raħal

€39.00 PER PERSON

€19.50 - 6-12 YEARS

**For Food, Complimentary local
welcome drink & local liqueur**

Please note that this is a sample menu,
since we use the freshest ingredients, menus
may change accordingly.

Desserts

TRAJFIL MALTI

Maltese Trifle

G E L N

KREMA TAL-LEWŻ

Almond Pannacotta (Vegan)

N

TORTA TAT-TAMAL

Date Pie

G E L N P

QAGHAQ TAL-GHASEL

Honey Rings

G E L N

TORTA TAL-MARMURAT

Almond & Chocolate Pie

G E L N

HELWA TAT-TORK

Halva

N S

PUDINA

Maltese Pudding

G E L N

KANNOLI TAL-IRKOTTA

Cannoli

G E L N

CASSATA

Kejk tal-Irkotta Helwa

G E L N

MQARET

Date Fritters

G E L N

KEJK TAL-MANDOLIN U CIKKULATA

Chocolate & Mandarin Cake

G E L N

POPCORN

DONUTS

G E L N



Gluten **G** Egg **E** Lactose **L** Nuts **N** Peanuts **P** Sesame **S**