

Ikla mal-Ħbieb (sharing menu)

Minimum 10 People

STARTERS

Dipping pastes served with galletti and Maltese bread

Ricotta Basil & Lemon Zest (L/V) | **Charred Green Pepper (V)** | **Arjoli (V/G)** - with crushed galletti, garlic, onions and anchovies | **Bigilla (V)** - traditional paste of dried fava beans, garlic, oil and vinegar

Fażola Bajda - Cannellini beans with lemon, garlic and parsley

Żebbuġ Imħawwar - Local olives marinated in thyme and garlic

Ftira Bertu - Roast garlic, potatoes, caramelized onions, green peppers, fresh tomatoes, rosemary and mozzarella

Ftira Lippina - Tuna, anchovies, black olives, capers, mint, marjoram, chopped tomatoes and mozzarella

PASTA

Għaġin biz-Zalza tal-Fenek - Penne with rabbit, onions, garlic, white wine, tomato sauce and marrowfat peas

MAIN COURSE

Tiġieġa l-Forn – Baked chicken leg confit with roast garlic and rosemary

Fenek Moqli - Rabbit fried with garlic and thyme

Haxix u patata l-forn – Roasted seasonal vegetables and baked potatoes with fennel seeds

DESSERT

Mqaret - Date fritters

Helwa tat-Tork - A traditional sweet made with crushed sesame seed and sugar

BEVERAGE

Free flowing local wine, free flowing water and free flowing Cisk beer*

**Free flowing local wine, water and beer will only be available until dessert is served*

€25.00 per person

Optional starter for €2.50 extra per person – Bebbux -Snails simmered in an aromatic sauce with wine, tomato and garlic and served with arjoli (served in their own shell)

