



gululu

K Ć I N A M A L T I J A
F T A J J A R I J A u P U L P E T T E R I J A



IKLA MAL-ĦBIEB TAL-MILIED

€30 per person
Menu served to share

FIRST COURSE

Dipping Pastes - Served with Galletti (Maltese water biscuits) and Maltese bread

Ricotta, Basil and Lemon Zest (V/L)

Aubergine, Fresh Thyme, Red Wine Vinegar and Garlic (V/GC)

Arjoli - Made with crushed galletti, garlic, onions and anchovies (G/GC)

Bigilla - Traditional paste of dried fava beans, garlic, olive oil and vinegar (V/GC)

Krustini - Toasted Maltese bread with a topping of chopped tomatoes, capers, white beans, olives, mint and pickled onion (V/G)

Pulpetti tal-Hut - Homemade fresh fish and potato patties, flavoured with garlic, lemon and fresh mint (G/GC)

Local Pork Pressed Belly - tossed in a carob and lemon glaze (G/GC)

Beef Patties - Pulpetti - flavoured with grana cheese, garlic, thyme and simmered in a red wine gravy (L/GC)

MIDDLE COURSE

Christmas Ftira - Baked in our wood burning oven, this typical Maltese Ftira is topped with turkey meat, sheep's cheese, mozzarella and fig chutney (G) (L)

MAIN COURSE

Succulent Roast Turkey Thighs - With Maltese sausage meat, walnut and a prune stuffing (N/GC)

Slow Glazed Pork Cheeks - Glazed with a wine & carob syrup (L/GC)

Main courses are served with roast seasonal vegetables & potatoes flavoured with onions and fennel seeds

DESSERT

Imqaret - Date fritters (G)

Qagħaq tal-għasel - Treacle rings (G/N)

Free flowing wine, mineral water and Cisk lager is served until the dessert

Allergy Note - The following are indications of food allergens that some dishes may contain.
Should you have any dietary requirements or suffer from any allergies, kindly inform us.

(G) - Gluten (N) - Nuts (L) - Lactose (V) - Vegetarian (GC) - Garlic

SPINOLA MENU

€35 per person

MIZE TO SHARE

Dipping Pastes - Served with Galletti (Maltese water biscuits) and Maltese bread
Ricotta, Basil and Lemon Zest (V/L)

Aubergine, Fresh Thyme, Red Wine Vinegar and Garlic (V/GC)

Arjoli - With crushed galletti, garlic, onions and anchovies (G/GC)

Bigilla - Traditional paste of dried fava beans, garlic, olive oil and vinegar (V/GC)

Ftira - Baked in our wood burning oven and rubbed with garlic and fennel (G/V/GC)

FIRST COURSE

Hearty Lentil Soup with Maltese sausage & cumin (GC)

or

Deep Fried Gbejna - Deep-fried fresh, peppered sheep's cheeselet, served with homemade tomato chutney (V/G/L/GC)

or

Timpana - Oven baked macaroni with a minced beef and pork tomato sauce, chicken livers, boiled eggs, smoked ham, grated cheese and fresh herbs. All in a crusty pastry (G/L/GC)

MAIN COURSE

Stuffed Marrows - Round marrow filled with a delicious mixture of aubergine caponata and rice, topped with sheep's cheese and served with a tomato sauce (V/L/GC)

or

Pan-Seared Fresh Seabass served with a charred green pepper and fig chutney

or

Succulent Roast Turkey - Thighs with a Maltese sausage meat, walnut and a prune stuffing (N/GC)

or

Fenek Stuffat - Rabbit fried with garlic, then slow-braised with carrots, celery, onions, tomato paste, white wine, bay leaf, thyme and served with marrowfat peas (GC)

Main courses are served with roast seasonal vegetables & potatoes flavoured with onions and fennel seeds

DESSERT

Chef's Imqaret - Traditional date fritter flavoured with aniseed and served with vanilla ice-cream (G/L/N)

or

Maltese Christmas Trifle - Layers of moist sponge cake and orange flavoured custard, topped with clove and cinnamon flavoured ricotta (L/G/N)

or

Tangerine Sorbet

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LAPSI STAND UP PARTY MENU

Set up charge of €150

€35 per person (minimum 35 people)

DIPS TO SHARE

Dipping Pastes Served with Galletti (Maltese water biscuits) and Maltese bread

Ricotta, Basil and Lemon Zest (V/L)

Aubergine, Fresh Thyme, Red Wine Vinegar and Garlic (V/GC)

Arjoli - with crushed galletti, garlic, onions and anchovies (G/GC)

Bigilla - Traditional paste of dried fava beans, garlic, olive oil and vinegar (V/GC)

WAITER SERVED FOOD

Fried battered peppered sheep's cheese in breadcrumbs (V/G/L)

Beef meatballs with garlic, grana cheese, parsley and cooked in red wine (L/GC)

Ftira Bertu (V/L/G/GC) - Roast garlic, roast potatoes, onions, charred green peppers, tomatoes, rosemary and mozzarella

Ftira Lippina (L/G) - Tuna, anchovies, black olives, capers, tomatoes, raw onions, mint, marjoram and mozzarella

Swordfish skewers marinated in fennel and lime

Crispy pork belly with a lemon and carob glaze (G/GC)

Chicken skewers marinated in coriander seeds, preserved lemon and honey

Grilled Maltese sausages (GC)

Pastizzi tar- Ricotta u tal- Pizelli (G/L)

SWEETS

Kannoli tar Rikotta - Fried pastry tubes stuffed with sweet ricotta, chocolate, candied peel and almonds (G/L/N)

Imqaret - Mini date fritters flavoured with aniseed (G/N)

BEVERAGES

Open Bar 3 hours

Mineral water, soft drinks, juices, Cisk lager, Hopleaf pale ale and Blue Label ale, local white wine and local red wine

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