

SHARING MENU

a minimum of 10 persons / €35 per person

STARTERS

Pastes are served with crisp Galletti (Maltese water biscuits) and crunchy Maltese bread

Bigilla bil-Felfel (S/V) — Traditional paste made of dried fava beans, garlic, oil, vinegar, and a hint of chili

Rikotta (M/V) — Fresh local ricotta, mint, and lemon zest

Fritturi tal-Pastard (C/S/M/V) — Tasty fritters made with cauliflower, potatoes, thyme and capers, with a sheep's cheese sauce

Ftira Bil-Kappunata (M/C) — Typical Maltese Ftira, so crisp and crusty, spread with Kappunata (little aubergine chunks cooked with onion, capers, olives, and tomatoes)

PASTA

Ravjul ta' l-Irkotta (C/E/S/M/CY/V) — Ricotta ravioli with a tomato, garlic and basil sauce

MAIN COURSE

Main courses are served with roast potatoes

Koxox tat-Tigieg (C/S) — Grilled boneless chicken thighs

Braġjoli (S/M/C/E) — Thin slices of tender beef rolled with a tasty stuffing of finely chopped hard-boiled eggs, ham, parsley, garlic, and Parmesan cheese, simmered in a wine and onion gravy

DESSERT

Mqaret bil-Ghasel (C/S/N) — Date fritters drizzled with honey

Pudina tal- Hobż (C/N/M/E/SE) — Traditional Maltese bread pudding, flavoured with chocolate, dried fruit and brandy

BEVERAGES

Service of the beverages will start once all guests are at the table and will end once the dessert is served

Free flowing wine, beer, soft drinks,
and mineral water



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 a member of our staff when your order is being taken.

(C) – cereals, (CS) – crustaceans, (E) – eggs, (F) – fish, (P) – peanuts, (S) – soya, (M) – milk, (N) – nuts, (CY) – celery, (MD) – mustard, (SE) – sesame, (MS) – molluscs, (V) – vegetarian