

IKLA MAL-HBIEB

A true taste of Malta

(A sharing menu for a minimum of 10 people)

STARTERS

Dipping pastes served with galletti and Maltese bread

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

Fazola Bajda (V/GC) - Cannellini beans dressed with olive oil, lemon juice, garlic and parsley

Żebbuġ Imħawwar (V/GC) - Local olives flavoured in thyme and garlic

Ftira Bertu (V/L/G/GC) – Open Ftira from our wood-burning oven, topped with roast garlic, roast potatoes, onions, charred green peppers, tomatoes, rosemary and mozzarella

PASTA

Froġa tat-Tarja (V/G/L)

A crisp, flat pasta cake resembling an omelette made of strands of fine spaghetti mixed with egg, a generous dose of grana cheese, finely chopped parsley and roughly ground pepper

MAIN COURSE

Tigieġa l-Forn (L/GC) – Garlic, lemon and rosemary flavoured chicken leg confit, oven roasted with onions

Wardiet tal-Majjal (L/GC) – Tender pork cheeks, slow-braised with carrots, celery, onions, garlic, white wine, bay leaf and thyme

Haxix u patata l-forn – Roast seasonal vegetables and local potatoes baked with onion and fennel seeds

DESSERT

Mqaret - Date fritters

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

BEVERAGE

Free flowing local wine, water and Cisk Lager*

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

€30 per person

(G) – Gluten

(N) – Nuts

(L) – Lactose

(V) – Vegetarian

(GC) – Garlic

