

# *il-FENKATA*

(A sharing menu for a minimum of 10 people)

The Fenkata could be considered to be Malta's national dish.

Consisting of a few mize', spaghetti with rabbit sauce and fried or braised rabbit, it has featured at the Maltese table for centuries and is intrinsically connected with the feast of Saints Peter and Paul, l -Imnarja.

The Fenkata is best enjoyed shared, with a group of friends or family.

## MIZE'

**BIGILLA (V/GC)** - Traditional paste of dried fava beans, garlic, oil and vinegar, and a pinch of red pepper - served with galletti (water biscuits) and Maltese bread

**FTIRA BIŻ-ZEJT (V/G/GC)** - Baked in our wood burning oven this typical Maltese Ftira, so crisp and crusty, is spread with tomato paste, and filled with a delicious mixture of olives, capers, onions, tomatoes, fresh mint and marjoram

## GHAGIN

**SPAGETTI BIZ-ZALZA TAL-FENEK (G/L/GC)** - Spaghetti with a delicious rabbit-based sauce also containing onions, garlic, white wine, tomato sauce and marrowfat peas

## IL - FENEK

### FENEK MOQLI (GC)

Rabbit fried with garlic and thyme

OR

### FENEK STUFFAT (GC)

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

**PATATA MOQLIJA (V/G)** - Chips

## HELU

**MQARET** - Deep fried date fritters sprinkled with icing sugar and drizzled with honey

## XORB

Half a bottle of local wine and half a bottle of water is included per person.

**€30 ir-ras (per person)**

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