



FENKATA

(A sharing menu for a minimum of 10 persons)

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.

MIŻÉ

Bigilla bil-Felfel (S)

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-Żejt (M/C)

Typical Maltese Ftira, so crisp and crusty, spread with tomato paste and topped with a delicious mixture of olives, capers, pickled red onion, garlic and local extra virgin olive oil.

GĦAĠIN

Spagetti biz-Zalza tal-Fenek (M/C/S)

Spaghetti with a delicious rabbit-based sauce, also containing onions, garlic, white wine, and peas

IL-FENEK

Fenek Imtektek (S/CY)

Rabbit fried with garlic, then slow-braised with carrots, celery, onions, red wine, bay leaf, thyme, and peas

Patata Moqlija (C)

Chips

ĦELU

Mqaret (S/C/N)

Deep fried date fritters sprinkled with icing sugar and drizzled with honey

XORB

Free flowing wine, Cisk lager, soft drinks and mineral water*

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

€30 ir-ras (per person)

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.

(C) Cereals (CS) Crustaceans (E) Eggs (F) Fish (P) Peanuts (S) Soya (M) Milk (N) Nuts (CY) Celery (MD) Mustard (SE) Sesame (MS) Mollusc