

IKLA MAL-ĦBIEB TAL-MILIED

SHARING MENU

€30 per person (Minimum of 10 persons)

STARTERS

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

Arjoli (CF/F/S) - made with crushed galletti, garlic, tomato paste and anchovies

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

Kappunata pureja (CY/S) - Aubergines, celery, onions, garlic, capers, olives, green peppers, and tomato

PULPETTI TAĊ-ĊANGA (S/CY/E/M)

Beef patties flavoured with grana cheese, garlic and thyme, and simmered in red wine

PASTA

RAVJUL TAL-IRKOTTA (C/M/E/S)

Ricotta ravioli with a tomato, garlic and basil sauce

MAIN COURSE

DUNDJAN MOĦXI (C/S/E/M/N/MD)

Roasted succulent turkey thighs with a Maltese sausage, walnut & prune stuffing

WARDIET TAL-MAJJAL (M/S)

Slow cooked glazed pork cheeks with lacto beer and carob syrup

HAXIX U PATATA L-FORN

Roast seasonal vegetables and baked potatoes with fennel seeds, garlic and thyme

DESSERT

PUDINA TAL-ĦOBŻ (C/N/M/E)

Traditional Maltese bread pudding, flavoured with chocolate, dried fruit and brandy

QAGĦAQ TAL-ĠHASEL (C/N/P/M/E/S)

Treacle rings

BEVERAGES

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.

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) - Mollusc