

FURNATA

SUNDAY ROAST

STARTERS

to choose

Imqarrun il-Forn (C/CY/S/E/M)

Traditional Maltese macaroni baked in a rich sauce of minced beef and pork

Minestra (S/CY/V)

A hearty soup made with pumpkin, cauliflower, carrots, onions, celery and grated sheep's cheese

MAIN COURSE

to choose

Stuffat taz-Żiemel (S/CY)

Slow cooked horse stew with carrots, onions, celery, tomato paste, fresh herbs, served with roast potatoes

Żaqq tal-Majjal Mimli (S/CY/M)

Pork belly stuffed with Maltese sausage, raisins and thyme, served with roast potatoes

DESSERT

Maqrut bil-Ġelat (C/N/M/S)

Date fritter served with vanilla ice cream

€27.50 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 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

gululu
KĊINA MALTIJA