

Celebrations Gastro Tasting Reception Menu

Arancina Maltija
Arborio Rice | Ful | Pecorino | Maltese Sausage | Gbejna

Panini tal-Bebbug
Grilled toasted bun sliders pasted with Arjoli | traditional farmhouse snails (shell out) cooked in tomatoes, onions, herbs and garlic

Panini bil-Pulpetti tan-Nanna Marija
Grilled toasted bun sliders pasted with garlic butter | beef patties | Maltese pecorino | cheddar cheese | carrot shavings

Hobz bil-Laħam taż-Żiemel
Pastrami style grilled toasted Maltese wood oven bread Or dill bread pasted with mayo and grain mustard | smoked horsemeat carpaccio | Maltese pecorino cheese | pickled gherkins | iceberg lettuce | organic beef tomato

Panini biż-Żaqq tal-Fenek Immarinat
Grilled toasted bun sliders | rabbit belly marinated in orange, Maltese pure honey, pepper, ginger & soy

Sfineċ ta' l-Inċova tan-Nannu Benny
Traditional fried anchovies in dough with sun-dried tomatoes | mint & yogurt dip

Lampuki Moqlijien f'l-Istaġun
Strips of battered Cisk local mahi mahi | tomato, caper & olive dip

Patata Maltija Moqlija (V)
Hand cut Maltese potato chips in skin | Gozitan rock salt

Ravjul Moqli Ġbejniet tal-Mogħza (V)
Fried home-made ravioli filled with goat cheeselets | local carob syrup | pomegranates

Kannoli mimlijin bl-Irkotta
Mince pies

€19.50

Marija's Traditional Christmas Menu

Focaccia, Bigilla u Zebbug Mimlijin
Toasted Maltese Bread with Tomato, Onion, Garlic and Basil Mix and Dried Bean Dip with Maltese Crackers

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Ravjul tal-Qastan u l-Irkotta (V)
Home-made Ricotta & Chestnut filled Ravioli with Sage Butter, Parsley, & Parmesan Shavings

Or
Soppa tal-Piselli
Creamy Pea Soup with Apple, Curry & Gammon Strips

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Dundjan Mimli il-Forn
Honey & Ginger Glazed Oven Baked Turkey & grilled pork sausages with Chestnut & Apricot Stuffing & Cranberry Sauce

Or
Ġanga bil-'Gravy'
Meltingly tender, slow cooked roast beef and deeply flavoured gravy

Or
Pixxispad fi-Zalza tal-Kappar u Zebbug
Baby Swordfish Braised in a Tomato, Olive, Caper, Garlic and Herbal Sauce

Or
Stuffat tal-Fenek Ta' Marija
Slow Stewed Rabbit in Ta' Marija sauce

All the above main courses are accompanied by Maltese style Baked Potatoes & Kaponata (Vegetable Ratatouille)

Torta tat-Tuffieħ u Gelat tan-Nanna
Home-made Apple Crumble with Traditional Ice Cream

€29.50

The Whisper's 1964 Menu

Chicken Liver Pate
with Figs, Walnuts & toasted bread

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Prawn Cocktail
with Classic Marie Rose Sauce
Or

Fettucine Alfredo
with Butter & Parmesan

Or
Game Soup
Turkey, Root Vegetable & Juniper Berries

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Chargrilled Sirloin Special
served with Mushrooms, Grilled Tomato & Onion Rings

Or
Chicken Millionaire
with Ginger, Honey & Pepper Sauce served with Rice Pilaf
Or

Sole Meunière
Served with Spinach in garlic olive oil

All the above main courses are accompanied by Maltese style Baked Potatoes & Kaponata (Vegetable Ratatouille)

Creme Caramel

€34.50

Buffet Menu

(min 20 guests; in-house)

Mizet Rotunda tal-Mosta

served at the table

Enjoy our Antipasto Platter with a wide variety of local artisanal dips, sausages & cheeses

Your Choice of Pasta or Soup

served at the table

Our chefs prepare a choice of pasta or soup made from the freshest ingredients

Your Choice of Main Courses

from the Chefs' serving stations

Majjal il-Forn

Crisp roast pork with a honey mustard sauce

Koxox tat-Tigjeg bil-Lumi

Chicken pan fried in parmesan, smothered in a lemon and garlic butter sauce

Stuffat tal-Fenek ta' Marija (LI)

House Speciality ~ Slow Stewed Rabbit in a rich Ta' Marija sauce

Braġġjoli b'Żalza biż-Żalzett Malti (GF) (LI)

Traditional Beef Parcels in a Tomato, Peas & Maltese sausages Sauce

Filetti ta'l-Awrat f'Krosta tal-Hwawar

Pan Seared Sea Bream fillets in a herbal crust

Fresh local roasted Vegetables & Maltese style Baked Potatoes

Your Choice of Dessert

Għazla ta' Helu tal- Ġurnata

Choice from home-made desserts of the day

€27.50

BEVERAGE PACKAGES

You may choose from either of the following beverage packages with our menu options:

- Glass of local Chardonnay or Merlot, free flowing mineral water & coffee served with Helwa tat-Tork, a Maltese delicacy @ €5;
- Free flowing Caraffe of local Chardonnay or Merlot served from our 1litre Caraffes, mineral water, soft drink & coffee served with Helwa tat-Tork, a Maltese delicacy @ €7.50;
- 1/2 Bottle of Caravaggio Chardonnay or Merlot, free flowing mineral water & coffee served with Helwa tat-Tork, a Maltese delicacy @ €10.
- 1/2 Bottle of Isis or Bel, free flowing mineral water & coffee served with Helwa tat-Tork, a Maltese delicacy @ €15.