



## Tasting Menu

### ĠBEJNA TAL-MOGĦZA MOQLIJA (V)

Goat's cheeselet coated in breadcrumbs  
| fig compote

Or

### ARANĊINA MALTIIJA

Maltese sausage |  
goat's cheese |  
pistachios |  
arborio rice with beans

---

### ALJOTTA BIL-FROTT TAL-BAĦAR

Traditional shellfish  
& garlic soup

Or

### RAVJUL BIL- ĠOBON TAT-TURSINA U ZALZA TAL-FAQQIEĠH (V)

Gorgonzola filled ravioli |  
creamy button mushroom & truffle oil sauce

---

### KLAMAR MIMLI

Baked squid stuffed with tentacles, olives,  
capers, fresh herbs |  
linguine pasta with cuttlefish ink

Or

### WARDIET TAL-MAJJAL

Braised pork cheeks | button mushrooms  
| Marsala sauce

Or

### FENEK MIMLI B'ŻALŻA TAL-PORT

Signature baked boneless rabbit stuffed  
with rabbit liver, herbs and rice |  
fruity port wine sauce with  
pistachios, sultanas and apricots

The above main course are served with:  
Roasted seasonal vegetables  
& Maltese style baked potatoes with fennel

---

### IMQARET BL-GĦASEL MALTI U ĠELAT TAN-NANNA

Traditional fried date fritters with  
Maltese honey |  
traditional home-made ice cream

€39.50 PER PERSON

Book Now on +356 2143 4444