



Adults Beverages Package Optional @ €5.50 each:

Glass of local Chardonnay, Rose or Merlot Wine or Beer, Mineral Water, Ground Coffee

Adults Beverages Package Optional @ €7.50 each:

2 Glasses of local Chardonnay, Rose or Merlot Wine or Beer, Soft Drinks, Mineral Water, Coffee

Adults Beverages Package Optional @ €9.50 each:

Free flowing local Chardonnay, Rose or Merlot Wine or Beer, Mineral Water, Soft Drinks, Coffee

TRADITIONAL MENU @ €29.50

Brusketta, Bigilla u Galletti (V)

*Toasted Maltese Bread with Tomato,
Onion, Garlic and Basil Mix
and Dried Bean Dip
served with Maltese Crackers*

Spagetti biz-Zalza tal-Fenek (V)

Spaghetti with a rich Rabbit Sauce

Or

Kusksu bil-Ful b'Ġbejna Friska (V)

Traditional pasta and bean soup

Or

Ravjul 'Stil Antik' tad-Dar (V)

*Home-made Ravioli
with a Tomato & Basil Sauce*

Stuffat tal-Fenek Ta' Marija

*Traditional Rabbit slow cooked
in tomatoes, peas, wine, onions & herbs*

Or

Bragjola tat-Tigieg

*Chicken breast parcel stuffed with spinach, cheese & bacon |
creamy spinach, sun dried tomatoes & cashew nuts sauce*

Or

Spnotta biz-Zalza taz-Zebbug u Kappar

*Fillet of Sea Bass
served with an Olive, Caper,
Tomato and Garlic Sauce*

Or

Rib-Eye Stejk (400 grams) – optional at €5.50 extra

Grilled black angus rib-eye steak

All the above main courses are accompanied by

*Maltese style Baked Potatoes,
Kaponata (Vegetable Ratatouille) & Salad*

Frott u Gelat tan-Nanna

Fruit with home-made ice cream



Fenkata Mal-Ħbieb Menu

@ €29.50 per person any 3 courses

@ €35 per person full menu

ANTIPASTI TAL-HBIEB

Bebbux fil-Qoxra bl-Aljoli

Traditional farmhouse snails | aljoli dip

Rabbit Belly sliders

Grilled toasted bun sliders | rabbit belly marinated in orange, Maltese pure honey, pepper, ginger & soy

Laham taż-Żiemel

Smoked horsemeat carpaccio | peppercorns | horseradish

Bigilla u Galletti | Ġbejna tal-Bżar |

Żebbuġ Mimli | Tadam imqadded |

Zalzett Malti

SPAGETTI BIZ-ŻALŻA TAL-FENEK

Traditional spaghetti in a rich rabbit sauce

Or

KUSKSU BIL-FUL B'ĠBEJNA FRISKA (V)

Traditional pasta and bean soup | toasted cheeselet

FENKATA PLATTER TA' MARIJA

Fenek Moqli fl-Inbid u t-Tewm

Braised traditional local rabbit in wine, olive oil, garlic & fresh herbs | gravy boat (chilli option available on request)

Patata 'l forn bil-Fwied tal-Fenek

Sautéed rabbit liver | butter | garlic crisps | rosemary

Sweet Mushy Peas

& spicy fried carrot shavings

Fried hand-cut Maltese Potatoes in Skin

& Gozitan rock salt

ĦELU TA' MARIJA

Imqaret bl-Ghasel Malti u Ġelat tan-Nanna |

Karawett il-Forn | Helwa tat-Tork | Gheneb



MALTESE TASTING MENU @ €39.50

Arancina Maltija

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-Faqqiegħ (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

Stuffat tal-Laħam taż-Żiemel

Slow cooked traditional horsemeat stew | rich red wine & lacto beer sauce | fried wild thyme 'horseshoe' bread

Or

Fenek Mimli b'Żalza 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

Trajfil ta' Marija

Vanilla, chocolate & strawberry custard | sponge with pomegranate liqueur | ħelwa tat-Tork | fruit | Savoirdi biscuits | cream | crushed nuts