



FATHER'S DAY 19TH JUNE

FAMILY MENU

@ €35 (or €40 including Antipasto Platter)

Kid's Menu (10 or under) @ €10

Beverages Optional @ €10 per person:

Free flowing local Chardonnay, Rose or Merlot Wine, Mineral Water, Soft Drink, Ground Coffee

ENTERTAINMENT WITH LIVELY GUITAR PLAYERS

ENJOY OUR LOCAL ARTISANAL ANTIPASTO PLATTER (OPTIONAL – MIN. 4 PERSONS)

Mizet Rotunda tal-Mosta

Sfineg ta'-Incova | Arjoli | Bigilla | Galletti | Benny's sun dried tomatoes | Maltese sausages |
smoked carpaccio of horsemeat | butter beans | pickled onions |
fresh & peppered cheeselets | kaponata (vegetable ratatouille)

#

YOUR CHOICE OF PASTA OR SOUP

Gnocchi biz-Zalzett u Pekorino ta' Malta

Pasta shells with local seasoned sheep's cheese and tasty Maltese sausages
tossed in fresh cream and herbs

OR

Soppa tal-Qarahamra Bajda

Butternut Squash & Apple Soup
with fresh chives

YOUR CHOICE OF MAIN COURSES

Braġġjola tat-Tigieġ

Chicken breast stuffed with spinach, sun dried tomatoes, cheese & bacon

OR

Stuffat tal-Fenek ta' Marija

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

OR

Majjal il-forn bil-Hwawwar

Slow cooked Pork belly with Crackling

OR

Stuffat tal-laħam taż-żiemel

Slow cooked traditional horsemeat stew in rich red wine & lacto beer sauce

OR

Gurbell il-Forn u Arzell

Local oven baked Meagre in white wine with olives, cherry tomatoes & herbs
& Jersey Scallops

OR

Taljata (350gr)

Black Angus flat meat | rucola | parmesan shavings

Served with roasted vegetables & Maltese style baked potatoes

YOUR CHOICE OF DESSERT

Brownie Ta' Marija

Home-made chocolate brownie | fresh strawberries & cream

OR

Imqaret bl-Għasel Malti u Ġelat tan-Nanna

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