



MALTESE TASTING MENU

Arancina Maltija

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

Aljotta Bil-Frott tal-Baħar

Traditional fish & shellfish soup

Or

Ravjul bil- Ġobon tat-tursina u Zalza tal-Faqqiegh (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-Laham 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 rabbit stuffed
with rabbit liver, herbs and rice |
fruity port wine sauce with pistachios, sultanas and apricots*

Or

Braġjola tat-Tiġieġ

*Signature chicken breast parcel | stuffed with spinach, mushrooms, cheese & bacon |
creamy saffron, sun dried tomatoes & cashew nuts*

The above main course are served with:

Roasted seasonal vegetables & Maltese style baked potatoes with fennel

Trajfil ta' Marija

*Vanilla custard | sponge with almond liqueur |
berries | Savoirdi biscuits | cream | crushed nuts*