



**FATHER'S DAY  
SUNDAY 16<sup>TH</sup> JUNE**

**ENTERTAINMENT WITH  
MANWEL & ERNEST GUITAR PLAYERS**

**A LA CARTE  
OR  
BUFFET MALTI**

**Price : Adults ~ €38**

**Youth (15 or under) ~ €28 / Kid's Menu (10 or under) ~ €15**

**Beverages Optional @ €12:**

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

**YOUR SHARING PLATTER served at the table**

**Mizet Rotunda tal-Mosta**

*Enjoy our local artisanal Antipasto Platter:*

*Bebbux | 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 served at the table**

**Kusksu bil-Ful (V)**

*Traditional bean and pasta soup*

**OR**

**Ravjul 'Stil Antik' tad-Dar (V)**

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

**YOUR CHOICE OF MAIN COURSES from the Chefs' serving stations**

**Stuffat tal-Fenek ta' Marija (LI)**

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

**Braġjoli tat-Tigieg**

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

**Stuffat tal-laħam taż-ziemel**

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

**Kustilji Mmarinati**

*Slow cooked Spare Ribs in BBQ sauce,*

**Kalamaretti moqlien**

*Fried local calamari with lemon wedges*

**..... and from the Carvery**

**Majjal il-Forn**

*Roast Pork Loin*

**Served with roasted vegetables & Maltese style baked potatoes**

**YOUR CHOICE OF DESSERT**

**Imqaret bl-Għasel Malti u Ġelat tan-Nanna**

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

**OR**

**Trajfil Ta' Marija**

*Home-made Vanilla custard | sponge with almond liqueur | fruit | Savoirdi biscuits | cream | crushed nuts*