



## Gastro Finger Food Menu @ €35 (ideal for Standing Reception)

### AT THE TABLES

#### Mizet Rotunda tal-Mosta

*Enjoy our local artisanal Antipasto Platter:*

*Bigilla | Galletti |  
peppered cheeselets |  
butter beans | zebbug mimli |  
Bebbux bl-arjoli*

### STAND-UP FINGER FOOD

#### Ftira biz-Zejt

*Wood oven closed Maltese bread | Maltese extra virgin olive oil | tuna |  
beef tomatoes | capers | olives | fresh mint*

#### Panini bil-Pulpetti tan-Nanna Marija

*Grilled toasted bun sliders pasted with garlic butter | beef patties |  
Maltese pecorino | cheddar cheese | carrot shavings*

#### Panini biż-Żaqq tal-Fenek Immarinat

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

#### Foccaccia Bambolino

*Bambolino's onion jam compote | Gozitan Pecorino cheese |  
sun dried cherry tomatoes | Baby Spinach leaves | Sesame seeds*

#### Sfineċ ta' l-Inċova tan-Nannu Benny

*Traditional fried anchovies in dough with sun-dried tomatoes | mint & yogurt dip*

#### Żalzett u Basal Moqli

*Grilled Maltese sausage | caramelised onions*

#### Ravjul Moqli mimlijien bil-Ġbejniet tal-Mogħza (V)

*Fried home-made ravioli filled with goat cheeselets | local carob syrup | pomegranates*

#### Arancina Maltija

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

#### Tigieg marinat

*Grilled chicken skewers*

#### Kustilji tal-Majjal

*Barbequed spare ribs*

### DESSERT

#### Imqaret bl-Għasel Malti

*Traditional fried date fritters with Maltese honey*



## CELEBRATIONS Menu @ €38

### **Brusketta, Bigilla u Galletti (V)**

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

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### **Spagetti biz-Zalza tal-Fenek**

*Spaghetti with a rich Rabbit Sauce*

*Or*

### **Kusksu bil-Ful (V)**

*Thick Pasta and Bean Soup*

*Or*

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

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

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### **Stuffat tal-Fenek Ta' Marija**

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

*Or*

### **Dundjan Mimli il-Forn**

*Honey & Ginger Glazed Oven Baked Turkey  
& grilled pork sausages  
with Chestnut & Apricot Stuffing & Cranberry 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**

*Grilled black angus rib-eye steak*

*All the above main courses are accompanied by  
Maltese style Baked Potatoes,  
Kaponata (Vegetable Ratatouille) & Salad*

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### **Trajfil Ta' Marija**

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

*Or*

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

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



## Fenkata Mal-Ħbieb Menu

€38 per person any 3 courses

€43 per person full menu

### ANTIPASTI TAL-ĦBIEB

#### 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*

#### Laħam taż-Żiemel

*Smoked horsemeat carpaccio |  
peppercorns | horseradish  
Bigilla u Galletti | Ġbejna tal-Bżar |  
Żebbuġ Mimli | Tadam imqadded |  
Zalzett Malti*

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#### 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*

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#### 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*

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#### ĦELU TA' MARIJA

*Imqaret bl-Ġħasel Malti u Ġelat tan-Nanna |  
Karawett il-Forn | Ħelwa tat-Tork | Ġheneb*



## MALTESE TASTING MENU @ €48

### Arancina Maltija

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

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### 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*

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### 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*

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### Trajfil ta' Marija

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



## Family Sharing Menu

Any 3 course €38

Any 4 course €43

### YOUR FAMILY SHARING PLATTER

#### 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

#### Lazanja tar-Ravjul

*Baked ricotta ravioli | layers of béchamel & ragu sauce*

*Or*

#### Kusksu bil-Ful b'Ġbejna Friska (V)

*Traditional bean and pasta soup | fresh cheeselet*

### YOUR CHOICE OF MAIN COURSES

#### Braġjola tat-Tiġieġ

*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*

#### Pexxul tal-Ħaruf

*Slow cooked lamb shank | rich red wine sauce*

*Or*

#### Stuffat tal-laħam taż-żiemel

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

*Or*

#### Klamar Mimli

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

*Or*

#### Taliata

*Black Angus flat meat | rucola | parmesan shavings*

*Served with roasted vegetables & Maltese style baked potatoes*

### YOUR CHOICE OF DESSERT

#### Trajfil Ta' Marija

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

*Or*

#### Imqaret bl-Ġhasel Malti u Ġelat tan-Nanna

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



## Beverage Packages

### A Optional @ €6 each:

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

### B Optional @ €12 each:

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

### Open Bar

for 2 hours @ €25

for 3 hours @ €35

Spirits: Gin, Vodka, Whisky, Rum, Aperol, Vermouths with mixers  
Wines: Chardonnay, Merlot & Rose wines & Prosecco (also for Spritz)  
Soft drinks, mixers & juices  
Local beer  
Tea or Coffee