



CELEBRATIONS MENU @ €45

Brusketta, Zebbug Mimli, Bigilla u Galletti (V)

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

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*

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 – optional at €5 extra

Grilled black angus rib-eye steak

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

Imqaret bl-Għasel Malti u Ġelat tan-Nanna

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



Buffet Malti

Food Adults @ €45.00 * Kid's Menu (10 or under) @ €20.00**

Adults Beverages Package Optional @ €6 each:

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

Adults Beverages Package Optional @ €12 each:

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

Bragjoli tat-Tigieġ

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 moqlijien

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*



Fenkata Mal-Ħbieb Menu

ANTIPASTI TAL-HBIEB

€50 per person full menu

Bebbux fil-Qoxra bl-Aljoli

Traditional farmhouse snails | aljoli dip

Patata bil-Fwied tal Fenek

Sautéed rabbit liver | butter | garlic crisps | rosemary

Laħam 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-Ġħasel Malti u Ġelat tan-Nanna |
Karawett il-Forn | Ħelwa tat-Tork | Gheneb*



MALTESE TASTING MENU @ €55

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*

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:
Kaponata – Vegetable Ratatouille
& Maltese style baked potatoes with fennel*

Trajfil ta' Marija

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



Family Sharing Menu

€50 per person full menu

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-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

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 (350gr)

Black Angus flap[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 |
Savoardi 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*



Gastro Finger Food Menu @ €40 (ideal for Standing Reception)

AT THE TABLES

Miżet 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*

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

..... & FROM THE CHEF'S STATION

(Optional at €15)

*Fresh Salmon with Gravlux Jus,
and succulent Rib Eye Carvery
Roasted Vegetables & Baked Potatoes*

DESSERT

Imqaret bl-Għasel Malti

Traditional fried date fritters with Maltese honey



Beverage Packages

A Optional @ €7.50 each:

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

B Optional @ €15 each:

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

Open Bar

for 2 hours @ €30

for 3 hours @ €40

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