



EASTER SUNDAY 5TH APRIL 2026 CARVERY BUFFET MENU

ENTERTAINMENT WITH LIVELY GUITAR PLAYERS

Mizet Rotunda tal-Mosta

Enjoy our local artisanal Antipasto Platter:
*Bebbux | Sfing ta' l-Incova | Zalzett Moqli |
Arjoli | Bigilla | Galletti | Benny's sun dried tomatoes |
Horse Carpaccio | kaponata |
butter beans | fresh & peppered cheeselets*

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Imqarrun il-Forn

Macaroni pasta with Beef ragu, boiled eggs, ricotta and sauce Napolitana

~ Or ~

Soppa tal-Pastard

Cream of cauliflower soup with crispy pancetta

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Your Choice of Mains from our Chefs' serving stations, including:

*House Speciality ~ Slow Stewed Rabbit in a rich Ta' Marija sauce,
Slow cooked traditional horsemeat stew in rich red wine & lacto beer sauce,
Chicken Bragjoli with spinach, bacon, sun dried tomatoes, cream & cashew nuts,
Slow cooked Spare Ribs in BBQ sauce,
Baked Salmon with Lemon & Dill sauce,
Sea Bass Fillets with Maltese sauce
(Capers, Olives, Tomatoes)*

..... and from the Carvery

*Roast Pork Loin
and succulent Roast Leg of Lamb,
with a choice of apple and mint sauce*

Dessert

Zeppoli Ta' Marija

~ Or ~

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

Food Menu Price :

Adults Buffet ~ €50

Youth Buffet (up to 15 years old) ~ €30 * Kid's Menu (10 or under) ~ €15.00

Beverages Optional @ €15:

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