

Set menu a

STARTERS

Platter to share

maltese bread, bruschetta with kapunata, bebbux, bigilla, butter beans, black olives, peppered goat cheese & sun-dried tomatoes

MAIN COURSE

Horse Meat

slow cooked horse meat in a delicious sauce or

Rabbit

cooked with garlic and wine or

Grilled local sea bream

seasoned with lemon, olive oil, and fresh herbs

DESSERTS

Peanuts, traditional maltese dates & helwa tat-Tork

Set menu

B

STARTERS

Platter to share

maltese bread, bruschetta with kapunata, bebbux, bigilla, butter beans, black olives, peppered goat cheese, sun dreid tomatoes & rabbit liver

MAIN COURSE

Horse Meat

slow cooked horse meat in a delicious sauce or

Rabbit

cooked with garlic and wine or

Grilled salmon fillet

seasoned with lemon, olive oil, and fresh herbs or

Ribeye

grilled to your liking

DESSERTS

Peanuts, traditional maltese dates & helwa tat-Tork

35Euro/person

Set menu C

ANTIPASTO

Platter to share

maltese bread, bruschetta with kapunata, bebbux, bigilla, butter beans, black olives, peppered goat cheese, sun-dried tomatoes & rabbit liver

STARTERS

Pasta Rabbit or Fried Goat cheese

MAIN COURSE

Grilled salmon fillet or
seasoned with lemon, olive oil, and fresh herbs

Ribeye
grilled to your liking

Chicken Roulade
chicken breast stuffed with maltese sausage, parma ham and mozzarella

DESSERTS

Peanuts, traditional maltese dates & helwa tat-Tork and local rkotta kannolli

45Euro/person