

Set Menu B

MALTESE NIBBLES:

Bread with tomato paste
Home-made bigilla
Galletti
Peppered cheese



STARTER:

SPAGHETTI WITH RABBIT SAUCE

or

CHICKEN WINGS

with a sticky B.B.Q. sauce

or

CREAM OF FRESH MUSHROOM SOUP

or

BREADED ĠBEJNA

a breaded local sheep cheeselet with a figs' compote



MAIN COURSE:

MALTESE SPECIAL MIX

a combination of rabbit in gravy, stewed horsemeat & oven-roasted quail

or

RACK OF RIBS

braised pork ribs with a homemade BBQ sauce & a sprinkling of sesame seeds

or

TAGLIATA (400gr)

chargrilled, with rucola & parmesan shavings

or

GURBELL FILLET

panseared, served with an olive & tomato remoulade

or

BRAISED CHICKEN THIGHS

in white wine, thyme and a side of honey mustard jus

or

MIXED LENTIL STEW

Slow cooked lentils with tomato & curry, topped with goat cheese (V) or with tofu (VG)

All mains are served with one of the following: chips / roast potatoes / vegetables / salad

Extra sides for the price of €2.50



Home-made Dessert

Roasted Peanuts

Coffee

€ 38.50 p.p.

