Menu B

MALTESE NIBBLES:

Bread with tomato paste Home-made bigilla Galletti Peppered cheese

STARTER:

SPAGHETTI WITH RABBIT SAUCE

CHICKEN WINGS

with a sticky B.B.Q. sauce

CREAM OF FRESH MUSHROOM SOUP

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

RACK OF RIBS

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

TAGLIATA (400gr)

chargrilled, with rucola & parmesan shavings

GURBELL FILLET

panseared, served with an olive & tomato remoulade

BRAISED CHICKEN THIGHS

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

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

€ 39.90 p.p.

