



KITCHEN  
CONCEPTS

# *Festive Season 2018*

MENUS FOR STAFF & OTHER PARTIES

**CUBA**  
BISTRO · PIZZERIA · CAFÉ  
[www.cafecuba.com.mt](http://www.cafecuba.com.mt)

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GREEK TAVERNA  
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**THE CHOPHOUSE**  
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**VECCHIA NAPOLI**  
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# KITCHEN CONCEPTS



Tigné Point, Sliema | t: 2060 3355 | [www.chophouse.com.mt](http://www.chophouse.com.mt)



THE CHOPHOUSE

VECCHIA NAPOLI

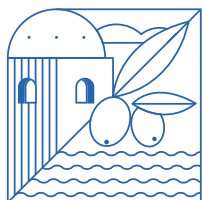


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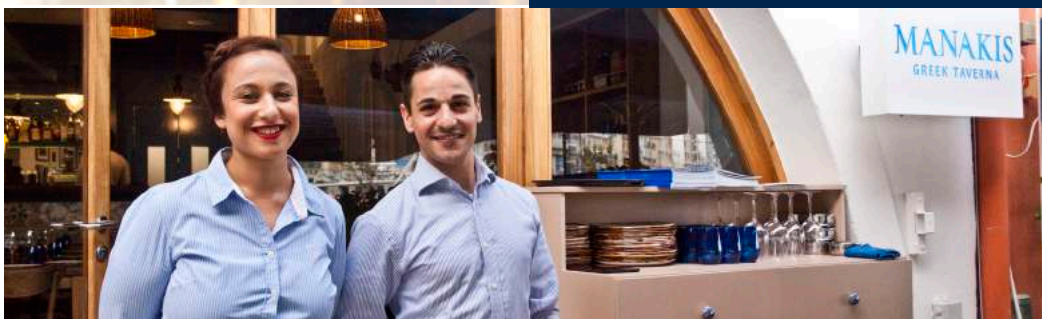


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**CUBA**

BISTRO · PIZZERIA · CAFÉ




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THE CHOPHOUSE

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## THE DOME MENU

€35 per person

### *First Course*

#### **French Onion Soup**

A deeply savoury traditional French onion soup with a crostini and gratinated Gruyere cheese

#### **Spinach and Ricotta Pie (G)(L)**

Spinach, nutmeg, and fresh local ricotta baked in a short crust pastry

#### **Grilled baby Octopus (F)**

Flamed grilled baby octopus with a potato and grilled olive caponata

#### **Pork Terrine (G)**

Smoked pork shank and pork cheek terrine with pickled red cabbage and grilled focaccia

#### **Lasagne al Forno (G)(L)**

Traditional baked lasagne with a rich meat sauce

### *Second Course*

#### **Herb crusted local Sea Bass (F)(L)**

Local sea bass fillet topped with a garden herb and brioche crust served with a wedge of lemon.

#### **Duck Asado**

The Chophouse signature duck Asado - smoked, slow cooked and glazed.

#### **Grilled New York Striploin of Prime Beef**

### *Sweets*

#### **Warm seasonal Fruit Crumble (G)(L)**

With vanilla ice-cream

#### **Chocolate and Orange Tart (G)(L)**

Served with an orange Anglaise sauce.

#### **Bread and Butter Pudding (G)(L)**

Served with vanilla ice cream

#### **Lemon Sorbet**

Smooth and creamy, lemon sorbet





## STEEPLE MENU

€45 per person

### *First Course*

#### **Risotto all' Osso Buco (L)**

Smooth risotto with a rich beef shin stew and roast bone marrow

#### **Bouillabaisse (F)(SF)(L)(G)**

Rich fish broth with local white fish and shell fish

#### **Roasted Chestnut and Bacon Soup (L)(N)**

#### **Lasagne al Forno (G)(L)**

Traditional baked lasagne with a rich meat sauce

### *Second Course*

#### **Fillet of Meager (SF)(L)**

Pan seared fillet of fresh local Meager with a mussel, and white wine sauce

#### **Pork Cheeks (L)**

Miso glazed pork cheeks with a roast carrot puree

#### **Beef Wellington (G)(L)**

Fillet of prime beef, wrapped in a mushrooms, thinly sliced gammon and puff pastry

### *Sweets*

#### **Spiced Pumpkin Creme Brûlée (L)**

#### **Chocolate and Orange Tart**

Served with an orange anglaise sauce. (G)(L)

#### **Christmas Pudding**

With brandy sauce (G)(L)(N)

#### **Lemon Sorbet**

Smooth and creamy, lemon sorbet





THE CHOPHOUSE

## STAND UP PARTY MENUS

Set up charge €300

**DRAGUT**  
€25 per person

### *Cold Items*

Beetroot and goats cheese crostini (G)(L)(V)

Brie with sun-dried tomato and walnut on crostini (G)(L)(N)(V)

Parma ham, tomato, buffalo mozzarella and fresh basil mini sandwich (G)(L)

Traditional Ħobz biż-Żejt (G)(F)  
(Maltese bread with tuna, tomato paste, fresh mint and capers)

### *Hot Items*

Beetroot pancake and garlic mushrooms (G)(L)(V)

Tempura prawn on corn tortilla with spicy tomato relish (G)(SF)

Polenta squares with mushrooms, thyme and gorgonzola (L)(V)

Coconut and lemongrass marinated chicken skewers

Mushroom gruyere puffs (G)(L)(V)

Mini naans topped with curry vegetables, yoghurt and mango chutney (G)(L)(V)

Warm brie studded with walnuts (G)(L)(N)(V)

Grilled marinated octopus with cherry tomatoes (F)

BBQ pork steamed buns (G)

Prawn and chorizo skewers (SF)

Deep fried calamari with tartar sauce (G)(F)

Mini quiche Lorraine (G)(L)

Moroccan style grilled chicken thigh skewers

Marinated tofu and peppers (V)

### *Desserts*

Crème Caramel (L)(V)

Chocolate brownies (G)(L)(V)





## STAND UP PARTY MENUS

Set up charge of €300

### PIALI

€30 Per Person

#### *Cold Items*

Tataki beef and lettuce cups (N)  
Cream cheese and basil crostini (G)(L)(V)  
Smoked duck and pickle sandwich (G)  
Smoked salmon and cream cheese on rye toast (F)(G)(L)

#### *Hot Items*

Beetroot Pancake and Garlic Mushrooms (G)(L)(V)  
Mushroom and Gruyere puffs (G)(L)(V)  
Rabbit Arancini (G)(L)  
Deep fried Goat Cheese (G)(L)(V)  
Leek and Bacon in a pastry case (G)(L)  
BBQ Pork steamed buns (G)  
Prawn and Chorizo skewers (SF)  
Flank and Onion jam sliders (G)  
Mini Pumpkin bites (L)(V)  
Marinated tofu and peppers (V)  
Grilled Chophouse Pork sausage  
Honey and cider glazed Pork Belly  
Mini Quiche Lorraine (G)(L)  
Moroccan style grilled Chicken thigh skewers  
Grilled marinated Octopus with cherry tomatoes (F)

#### *Dessert*

Chocolate brownies (G)(L)(V)  
Strawberry cheesecake pots (G)(L)(V)





## THE CHOPHOUSE

### FOOD STATIONS

(prices quoted per person and to be taken as an addition to the canape menus)

#### *La Pasta €6*

Paccheri with rabbit ragu and rabbit liver (G)(L)  
Penne with basil pesto and goat cheese (G)(L)(N)  
Fusilli with mussels, white wine and garlic (G)(SF)(L)

#### *BBQ Buffet €8*

##### **Crispy Pork Belly**

Chicken thighs marinated with rosemary, lemon zest and garlic

##### **Grilled House Sausages**

Served with a selection of salads, dressings and sauces

#### *The Carvery €9*

##### **Roast Sirloin of Prime Scottona Beef**

##### **Duck Asado**

The Chophouse signature duck Asado - smoked, slow cooked and glazed

*Served with roast potatoes and vegetables*

#### *Charcuterie €11*

##### **Pork Terrine (G)**

Smoked pork shank and pork cheek terrine with pickled red cabbage and grilled focaccia

##### **Chicken Liver Pate' (G)(L)**

Chicken liver pate served with grilled focaccia bread and mandarin marmalade.

##### **Prosciutto Crudo Di Parma**

##### **Salami Napoli**

#### *Late night / Afterparty Food €4.50*

Ricotta and pea pastizzi (G)(L)(V), Pulled pork buns (G),  
Lamb shawarma in pita bread (G), Mini corn dogs on a stick (G)





### *International Open Bar*

Soft drinks, Juices, Beers, Wine, Prosecco, International Spirits  
(Single malt whisky and premium spirits not included), mixers (Red Bull not included)

**€6 per person per hour**

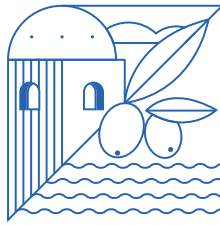
### *Coffee Bar*

Filter Coffee

Selection of Teas

Mqaret (G)(V)  
(included in bar prices)



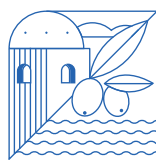


# MANAKIS

GREEK TAVERNA







**MANAKIS**  
GREEK TAVERNA

## FLAVOURS OF GREECE

A menu to share

€25.00 per person

### *Cold Mezze*

**Traditional Tzatziki (v) (d)**  
**Greek style Hoummous (v)**  
**Aubergine "Melitzanosalata" (v)**

*(All the above dips are served with warm pita bread and ftira)*

### **Greek Salad (v) (d)**

Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese, oregano

### *Hot Mezze*

#### **Lamb Keftedes**

Meat Balls, Greek yoghurt, tomato sauce (e) (d) (g)

#### **Stuffed Mushrooms**

With feta, goats cheese, tomato and oregano (v) (d)

#### **Kolokithokeftedes**

Zucchini fritters (v) (d) (e) (g)

### *Foukou Grill*

#### **Charcoal grilled Pork neck**

Marinated in fresh tomato, onion, garlic, oregano and parsley

#### **Charcoal grilled Chicken thighs**

Marinated with spiced yoghurt and coriander (d)

*Oven roasted potatoes flavoured with oregano and garlic (d)*

### *Dessert*

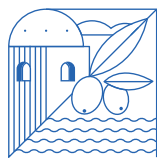
#### **Traditional "Saragli" (d) (g) (n) (e)**

Greek rolled Baklava, tahini ice-cream topped with crushed pistachios

**IMPORTANT-** the following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or allergies, kindly inform a member of our staff when your order is being taken.

(v) Vegetarian, (d) Dairy, (g) Gluten, (n) Nuts, (f) Fish, (sf) Shell fish, (e) Egg, (m) Mustard





**MANAKIS**  
GREEK TAVERNA

## **GREEK FEAST**

€30 per person

*(Dips to share)*

**Traditional Tzatziki (v) (d)**

**Greek style Hoummous (v)**

**Aubergine "Melitzanosalata" (v)**

*(Dips are served with warm pita bread)*

### *Starters*

**Charcoal grilled Octopus (f)**

With aubergine 'melitzanosalata'

**OR**

**'Pastitsio' (e) (d) (g)**

Greek baked pasta with beef ragu', béchamel sauce and Graviera cheese

**OR**

**Lamb 'Keftedes' (g) (e) (d)**

Lamb meatballs served with a yoghurt and tomato sauce flavoured with smoked paprika

**OR**

**Greek salad (l)**

Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese, oregano

### *Main Courses*

**Seared Seabream Fillet (f)**

Served with 'horta vrasta' and drizzled with 'ladolemono' dressing

**OR**

**Lemon and Oregano Chicken (d)**

Slow roasted crispy skin chicken thighs, olive oil potato puree', charred lemon

**OR**

**Charcoal grilled Pork Neck**

Marinated in fresh tomato, onion, garlic, oregano and parsley served with a tahini sauce and a sesame and hazelnut crumble

### *Desserts*

**White Chocolate and Yoghurt Ganache (d) (e)**

With a blood orange sauce, crumbled meringue and served with yoghurt Ice-cream

**OR**

**Traditional "Saragli" (d) (g) (n) (e)**

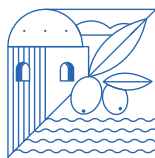
Greek rolled Baklava, tahini ice-cream topped with crushed pistachios

**OR**

**Refreshing Lemon Sorbet**

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**MANAKIS**  
GREEK TAVERNA

## **STAND UP PARTY MENU**

**€30 PER PERSON** (minimum 35 people)  
(€150 Set up charge )

**Waiter Served Canapes**

### *Cold*

Hummus, crumbled goat cheese and sesame seeds, tartlet  
Smoked salmon, yoghurt tahini, coriander on brown bread  
Aubergine, feta and sundried tomato tartlet  
Roast beef, pickled fennel, tzatziki mini crostina

### *Hot*

Spiced lamb souvlaki  
Spinach and goat's cheese mini quiche  
Deep fried feta cheese drizzled with honey and sesame seeds  
Lamb 'Keftedes' in tomato sauce  
Honey glazed crispy pork belly served with tzatziki sauce  
Crispy fried calamari served with lemon mayo

### *Fork Buffet*

**Traditional Moussaka**

Grilled spiced yoghurt marinated chicken thighs served with tahini sauce  
Marinated grilled pork neck with a lemon and parsley dressing  
Oregano and garlic roasted potatoes  
Greek salad

### *Dessert*

**Tahini ice-cream with salted caramel**

**Mini Saragli with grated pistachios**

### *International Open Bar*

Soft drinks, Juices, Beers, Wine, Prosecco, International Spirits  
(Single malt whisky and premium spirits not included), mixers (Red Bull not included)

**€6 per person per hour**

### *Coffee Bar*

Filter Coffee

Selection of Teas

Mqaret (G)(V)

(included in bar prices)



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## L-Ikla mal-Ħbieb tal-Milied

€30 per person ( Sharing Menu)

### *Starters*

**A selection of dips served with fresh Maltese bread and Maltese galletti**

Ricotta & Lemon Zest (V)(L)(G) | Black Olive & Garlic (V)(G) | Roasted seasonal Vegetable (aubergine, marrows, onions & peppers) (V)(G) | Bigilla (V)(G)

**Qarnit immarinat** - Octopus flavoured with garlic, lemon, parsley, & capers (F)

**Fritturi tal-Qarabali** - Marrow fritters (G)(L)(V)

**Fritturi tat- Tisfija** - Fritters of very small, transparent fish (G)

**Pulpetti taċ-Ċanga** - Beef patties flavoured with grana cheese, garlic and thyme, pan seared in red wine (G)(L)

### *Middle Course*

**Ftira Lippina** - Tuna, anchovies, black olives, capers, mint, marjoram, chopped tomatoes and mozzarella

**Ftira tal-Milied** - Turkey meat, goat's cheese and fig chutney

### *Main Course*

**Dundjan Moħxi** - Roasted succulent turkey thighs with a Maltese sausage, walnut & prune stuffing (N)

**Wardiet tal- Majjal** - Slow cooked glazed pork cheeks with wine & carob syrup

**Fenek Stuffat** - Rabbit fried in garlic then simmered in white wine, with rosemary, bay leaf, & marrow fat peas

**Servuti bil- ħaxix frisk u patata l- forn**

*Served with baked seasonal vegetables & potatoes*

### *Desserts*

**Imqaret** - Date fritters (G)

**Qagħaq tal-Għasel** - Treacle rings (G)(N)

**Ħelwa tat-Tork** - Crushed sesame and sugar delights (N)

*Free flowing wine, free flowing water & free flowing Cisk beer\* until the dessert is served*



## MENU SPINOLA

€35 per person

### *Mize To Share*

**A selection of dips served with Maltese bread & galetti**

Ricotta & Lemon Zest (V)(L)(G) | Black Olive & Garlic (V)(G) | Roasted seasonal Vegetable (aubergine, marrows, onions & peppers) (V)(G) | Bigilla (V)(G)

**Ftira bit-Tewm** - Warm ftira rubbed with garlic oil

### *Starters To Choose From*

**Soppa tal-Ghads** - Lentil soup with Maltese sausage and cumin

**Or**

**Terina tal- Majjal** - Pork terrine, flavoured with star anise, cloves & served with a fig jam

**Or**

**Timpana Tradizzjonali**- Oven baked macaroni with a mince sauce of tomatoes, beef and pork, chicken livers, boiled eggs, smoked ham, grated cheese and herbs, in a crusty pastry.

### *Main Course To Choose From*

**Qarabali Mimli** - Marrows stuffed with rice, caponata & peppered sheep cheese (V)

**Or**

**Stuffat tal-Qarnit** - A sumptuous octopus stew cooked with tomatoes, vinegar, carrots, olives, capers, red wine, potatoes, onions, walnuts, raisins & a hint of chilli (F)

**Or**

**Dundjan Moħxi** - Roasted succulent turkey thigh with a Maltese sausage, walnuts & prune stuffing (N)

**Or**

**Falda Mixwija** (recommend medium-rare) - Grilled flank steak with a raisin & caper chutney

**Bil- ħaxix frisk u patata l- forn**

Served with baked seasonal vegetables & potatoes

### *Dessert To Choose From*

**Torta tat-Tamal** – Date, honey and walnut tart

**Granita tal-Mandolina** - Tangerine icy sorbet

**Trifle tal-Milied** – Layers of sponge cake and orange flavoured custard, with clove and cinnamon flavoured ricotta



## **BALLUTA STAND-UP MENU**

**€35 per person** (minimum 35 people)

### **Selection of Dips served with Maltese Bread & Galetti**

Ricotta & Lemon Zest (V)(L)(G) | Black Olive & Garlic (V)(G) | Roasted seasonal Vegetable (aubergine, marrows, onions & peppers) (V)(G) | Bigilla (V)(G)

### *Pass Arounds*

**Ġbejna Moqlija** - Fried peppered sheep's cheese in breadcrumbs (G)(L)

**Pulpetti taċ- Ċanga** - Beef meatballs with garlic, grana cheese, parsley & cooked in red wine (G)(L)

**Seffud tal-Pixxispad** - Swordfish skewers marinated in fennel & lime (F)

**Żaqq tal- Majjal** - Crispy pork belly with rosemary, fennel & garlic & dressed with lemon juice

**Seffud tat-Tiġieġ** - Chicken skewers marinated in coriander seed, preserved lemon & oranges

**Zalzett Mixwi** - Grilled Maltese sausage

**Pâté tal-Fwied tat- Tiġieġ** - Chicken liver pâté on Maltese toast

**Pastizzi tar- Rikotta u tal- Piżelli** – Mini ricotta & pea cakes (G)(L)

**Ftira Lippina** - Tuna, anchovies, black olives, capers, mint, marjoram, chopped tomatoes & mozzarella (F)(G)(L)

**Ftira Bambolina** - Kaponata, potatoes, grated sheep's cheese & mozzarella (G)(L)

**Żaqq tal-Majjal** - Slow roasted pork belly

**Kannoli tar- Rikotta** - Fried pastry tubes stuffed with sweet ricotta chocolate, candied peel & crushed almonds (G)(N)

**Imqaret** - Date fritters (G)

### *Beverages*

#### **Open Bar for 3 hours**

Mineral water, soft drinks, juices, local beer & local red & white wine



# VECCHIA NAPOLI

TRATTORIA E PIZZERIA

AUTENTICO.  
FORNO A LEGNA.



Sliema (2134 3434), Salini (21255 555) & SkyParks (21803 303)  
[www.vecchianapoli.com](http://www.vecchianapoli.com)





# VECCHIA NAPOLI

## CENA NAPOLETANA

### PRIMI

### L' Originale

*A sharing menu*

**Panelle**

*A traditional street food - crispy chick pea flour fritters flavoured with fresh herbs.*

**Cestino Di Calamari Fritti (G)**

*A basketful of crispy calamari rings*

**Tris di Pate'**

*Ricotta & basil, black olive paste, tomatoe & fresh herb mix*

**Focaccia Fuorigrotta (G)**

*Garlic, rosemary and black pepper*

### PASTA E PIZZA

**Rigatoni all Ragu' Classico Napoletano (G)**

*Macaroni with beef and sausage slow braised in a tomato sauce. A true taste of Naples*

**Pizza Bianca coi Funghi e Pancetta (G)(L)**

*Mushrooms, pancetta, garlic, mozzarella fior di latte and smoked scamorza cheese*

### SECONDI

**Cosciette di Pollo con miele ai ferri**

*Charcoal grilled boneless chicken legs seasoned with honey, thyme, garlic, salt, pepper & olive oil.*

**Polpette alla Napoletana (G)(L)(N)**

*Meat balls in a flavourful tomato sauce*

### DOLCE

**Cannoli di Ricotta (G)(N)(L)**

Vino, birra e acqua minerale a liberta'\*

**€25 a persona**

(V) Vegetarian (N) contains Nuts (L) contains Lactose (G) contains Gluten.

We have marked our dishes which are vegetarian or where certain ingredients are most common to allergies/conditions.

Kindly draw our attention immediately should you be allergic to other food which is not listed. Thank you

\*Free flowing wine, water and beer will only be available until dessert is served,

Digestivi and liquors are available by the bottle at favourable prices. Pre order is required upon confirmation of booking





# VECCHIA NAPOLI

## CENA NAPOLETANA

### Natalizia

#### PRIMI

A sharing menu

**Fritto Misto** - A basket full of crispy calamari, crispy white bait and deep fried fresh shrimps.

**Panelle** - A traditional street food - crispy chick pea flour fritters flavoured with fresh herbs.

**Tris di Pate'** - ricotta & basil; black olive paste; tomato & fresh herb mix

**Focaccia Fuori Grotta** - Garlic, rosemary & black pepper.

#### PASTA E PIZZA

**Pizza Del Sud** - Tomatoes, mozzarella fior di latte, aubergines, grana Padano & basil.

**Lasagne al Ragu'** - Traditional baked lasagne with a meat ragu sauce.

#### SECONDI

**Cosciette di Pollo con miele ai ferri** - Charcoal grilled boneless chicken legs seasoned with honey, thyme, garlic, salt, pepper & olive oil.

**Tagliata Di Manzo** - Grilled flank steak served with fresh rucola, cherry tomatoes and parmesan cheese

#### DOLCE

**Cannoli di Ricotta (G) (N) (L)**

**Caffe'**

**€30 a persona**

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# VECCHIA NAPOLI

Salini Resort, Salina Coast Road, St Pauls Bay | info@vecchianapoli.com | 21255555

## ALLEGRIA STAND UP RECEPTION MENU

Set up Charge €300

### *Cold Canapes*

Polenta frita con mozzarella di bufala e acchiuge (G)(L)(F)  
*polenta fritters with buffalo mozzarella and anchovy fillets*

Spiedina Caprese (L)(V)  
*tomato, mozzarella and basil skewer*

Involtini prosciutto crudo avvolto su fichi condito con balsamico (N)(L)(G)  
*Parma ham wrapped figs with a balsamic glaze*

Spiedine di Polipo marinato (G)  
*marinated octopus' skewers*

### *Sandwiches*

Ciabattina con prosciutto cotto, provolone e crema di caponata (G)(L)  
*Mini ciabatta with gammon, provolone, and 'caponata' paste*

Panino con tonno, capperi, olive, menta e olio (G)  
*Mini bridge roll with tuna, olives, capers and mint*

### *Hot Canapes*

Panzerotti di pizza frita ripieni di mozzarella e basilico (G)(L)(V)  
*Fried mini pizza cases with mozzarella and basil*

Crochette di patata con mozzarella, spinachi ed un pizzico di noce moscata (G)(L)  
*Potato croquettes with mozzarella, spinach, and nutmeg*

Crochette di patate con prosciutto cotto e mozzarella (G)(L)  
*Potato croquettes with gammon, and mozzarella*

Suppli' al Telefono (G)(L)  
*Mini rice balls with a beef ragu and mozzarella centre*

Polpettine al formaggio (G)(L)  
*Mini cheese balls*

Polpettine di manzo alla Napoletana  
*Mini beef meatballs simmered in a tomato sauce*

Pannelle (V)  
A traditional Sicilian street food – Chick pea flour fritters flavoured with fresh herbs

Salsicca ai ferri  
*Mixed grilled sausages*



# VECCHIA NAPOLI

Calamari Fritti (G)(F)  
*Deep fried squid rings*

Sfince di Baccala' (G)(F)(L)  
*Deep fried salt cod*

Pancia di Maiale arrosto con la salsa verde (G)(V)  
*Slow cooked pork belly served with a 'salsa verde'*

Panino Napoletano con salsiccia e friarielli  
*Pizza roll with sausage and broccoli raves*

Timballi di Pasta fritte (G)(L)  
*A traditional Neopolitan street food of bite-size baked pasta with a cheesy béchamel, and deep fried in batter.*

Funghi Ripieni (G)(L)  
*Stuffed mushrooms*

Spiedine di Pescespada alla griglia (F)  
*Grilled, marinated swordfish skewers*

Spiedine di Gamberi marinati alla griglia (SF)  
*Marinated and grilled prawn skewers*

## *Dolci*

Tortina al cioccolato (G)(L)(V)  
*Mini chocolate tarts*

Cannoli Siciliani (G)(L)(N)(V)

Rum Baba' (G)(L)(N)(V)

**€25 per person**

## *Late Night Comfort Food*

Porchetta in ciabatta (G)  
*Slow roasted, rolled pork belly, marinated with garlic and herbs*

Sciacciata Ripiena (G)  
*Closed pizza*

Pastizzi Maltesi di ricotta e di piselli (G)(L)(V)  
*Ricotta and pea cakes*

**€4.50 per person**



# VECCHIA NAPOLI

## *Dal Macellaio*

La Porchetta Arrosto

*Slow roasted, rolled pork belly, with garlic and herb stuffing.*

'Rost Bif' Al Inglese

*Roast Sirloin of prime beef cooked pink*

*Served with a selection of bread, salsa verde, mustard, mushroom sauce, rucola, cherry tomatoes and shaved Grana Padano mixed leaf salad with vinaigrette (G)*

**€9 per person**

## *La Pasta*

Rigatoni al ragu' Napoletano (G)(L)

*Rigatoni with a Neapolitan beef and pork sausage ragu'*

Orrecchiette con Gamberi e Zucchine (G)(SF)(L)

*Small pasta shells with prawns and zucchini cooked in a rich prawn bisque*

Penne alla Norma (G)(L)(V)

*Penne with tomato, aubergine and basil sauce with grated 'ricotta salata'*

**€6 per person**

## *La Griglia*

Spiedine di Pollo alla griglia

*Marinated grilled chicken skewers*

Spiedine di Manzo con rosmarino

*Grilled beef skewers marinated with rosemary*

Grigliata di salsicce alla pizzaiola, al finocchio e al Calabrese

*Grilled selection of sausages*

Polpette di Manzo alla griglia

*Grilled beef meatballs*

**€9 per person**

## *International Open Bar*

Soft drinks, Juices, Beers, Wine, Prosecco, International Spirits  
(single malt whisky and premium spirits not included), mixers (red bull not included)

**€6 per person per hour**

## *Caffe'*

Filter Coffee

Selection of Teas

Mqaret (G)(V) (included in bar prices)





# CUBA

BISTRO · PIZZERIA · CAFÉ

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2010 2323 (St.Julians) 2010 1313 (Sliema) 21444 666 (PAMA)







## MENU CUBANA

€20 per person

**Focaccia Cubana** – Seasoned and baked pizza dough with Pico de Gallo. *(A refreshing salsa made of chopped tomatoes, celery, onions, garlic, coriander and lime juice.)* (G)(V)

### *Starter*

**Creamy Cauliflower Soup** – A cauliflower, grana Padano and potato soup, topped with crunchy croutons. (G)(L)(V)

Or

**Frittura di Neonati** – Little fish, flavoured with coriander, spring onion, garlic and lime, deep fried in a flour and egg batter, served with a wedge of lemon and garlic mayo dip. (G)(F)

Or

**Rigatoni al Ragu'** – Pasta with a rich beef, tomato and mushroom sauce. (G)(L)

### *Mains*

**Turkey Escalope** – Thin slices of boneless turkey meat, pan fried in bread crumbs and flavoured with rosemary, thyme, orange and lime zest, served with a wedge of lemon. (G)(L)

Or

**Flank Steak** – Grilled tender flank steak, served with stir fried peppers, onions, mushrooms, garlic, lime and a hint of coriander.

Or

**Baked Salmon** – A pistachio & lemon zest crusted baked salmon, served on a bed of baby spinach. (F)

*All mains are served with baby potatoes or fries and fresh salad or sautéed vegetables.*

### *Desserts*

**Warm Apple Turnover** - Served with a vanilla custard (G)(L)

Or

**Warm Chocolate Brownie** - Served with vanilla ice-cream. (G)(L)





## MENU SANTIAGO

€25 per person

**Schiaccatella** - A basket of oven baked focaccia, flavoured with rosemary and served with a re-fried bean dip. (G)(L)(V)

### *Starters*

**Cream of Turkey and Leek soup** – A turkey, leek and potato soup finished with a dash of cream. (L)

Or

**Prawn Tempura Taco** – Crispy fried prawns, in a light tempura batter, with an avocado pure served in a corn tortilla. (SF)(G)

Or

**Lasagna al Forno** – Traditional baked pasta sheets, with a rich beef ragu. (G)(L)

### *Mains*

**Braised Lamb Shanks** – Slow braised lamb shanks, cooked with vegetables, fresh thyme and rosemary, served with a potato puree. (L)

Or

**Rib-Eye of Fresh Prime Beef** – 300-gram rib-eye steak cooked to your liking with a South American mushroom sauce. (L)

Or

**Fresh Salmon** – Baked fresh salmon flavoured with coriander and lime, served with stir fried broccoli. (F)

*All mains are served with baked potatoes or fries and fresh salad or grilled vegetables.*

### *Desserts*

**Warm Apple Turnover** - Served with a vanilla custard (G)(L)

Or

**Warm Chocolate Brownie** - Served with vanilla ice-cream. (G)(L)





# **CHRISTMAS BREAKFAST 2018**

**Served from 12:00 am**

## **TRADITIONAL ENGLISH BREAKFAST**

**Fried eggs, sautéed mushrooms, grilled tomato, pork sausages,  
baked beans, slow cooked ham and hash browns**

**Coffee or Tea**

**Apple juice or fresh orange juice**

**Warm bread rolls**

**Butter and jam/marmalade**

## **Vegetarian option**

**Fresh fruit platter**

**Morning oats with berries**

**Home-made Apple & Cinnamon turnovers**

**€11.50**

**Reservations are very much recommended**

**Call us on 2010 1313 (Sliema) , 2010 2323 (St Julians) or 21444 666 (PAMA, Mosta)**



# *Christmas*

SELECTED WINES





# KITCHEN CONCEPTS

*These wines are selected for their delectable taste and excellent value*

## ITALIA

Gavi del Comune di Gavi, Bergaglio 2017, Piemonte €23.00

Chianti Loggia del Conte 2015 Toscana €18.00

Prosecco La Gioiosa €16.00

## ESPANA

Valviejo Viuria 2016 Rioja €13.00

Valviejo Garnacha Rose 2016 Rioja €13.00

Valviejo Tempranillo Red 2016 Rioja €13.00

## FRANCE

Rose d'Anjou FEU 2017 €14.00

## CHILE

Urmeneta Sauvignon Blanc 2018 €12.50

Urmeneta Cabernet Sauvignon 2017 €12.50

## SOUTH AFRICA

Journey's End Fruit Orchestra Chenin Blanc Viognier 2018 €14.00

Journey' s End Grape Gatsby Pinotage Viognier 2017 €14.00

Simonsig Chenin Blanc 2017 € 16.50

Simonsig Cabernet/Shiraz 2016 €16.50



# KITCHEN CONCEPTS

*Wine packages at favourable prices*

## **Option 1**

Half a bottle of Wine (Journey's End Red and White)

Half a bottle of Mineral Water (Acqua Panna/San Pellegrino)

Filter Coffee or Tea

€9.50

## **Option 2**

Half a bottle of Wine (Urmeneta Red and White)

Half a bottle of Mineral Water (Acqua Panna/San Pellegrino)

Filter Coffee or Tea

€9.00

## **Option 3**

Half a bottle of Wine (Simonsig Red and White)

Half a bottle of Mineral Water (Acqua Panna/San Pellegrino)

Filter Coffee or Tea

€11.50

## **Option 4**

Half a bottle of Wine (Valviejo Red, White, and Rose)

Half a bottle of Mineral Water (Acqua Panna/San Pellegrino)

Filter Coffee or Tea

€9.50



# KITCHEN CONCEPTS



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