



KITCHEN
CONCEPTS

Festive Season
2018

MENUS FOR STAFF & OTHER PARTIES



MANAKIS
GREEK TAVERNA
www.manakis.com.mt



THE CHOPHOUSE
www.chophouse.com.mt

VECCHIA NAPOLI
www.vecchianapoli.com

gululu
KĊINA MALTĪJA
FTAJJARĪJA u PULPETTERĪJA
www.gululu.com.mt



KITCHEN CONCEPTS




THE CHOPHOUSE

Tigné Point, Sliema | t: 2060 3355 | www.chophouse.com.mt

VECCHIA NAPOLI

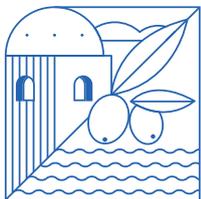


Sliema (2134 3434), Salini (21255 555) & SkyParks (21803 303) | www.vecchianapoli.com



gululu
KĊINA MALTIJA
FTAJJARIJA u PULPETTERIJA

133, Spinola Bay, St Julians | t: 21333 431 | www.gululu.com.mt



MANAKIS
GREEK TAVERNA



Spinola Bay, St Julian's | t:2138 3572 | www.manakis.com.mt



CUBA
BISTRO · PIZZERIA · CAFÉ

Sliema (2010 1313), St Julians (2010 2323) & PAMA, Mosta (21444 666) | www.cafecuba.com.mt

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THE CHOPHOUSE

www.chophouse.com.mt | 2060 3355





THE CHOPHOUSE

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)

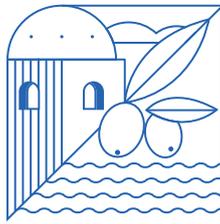
€6 per person per hour

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

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.

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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)

gululu

K Ć I N A M A L T I J A
FTAJJARIJA u PULPETTERIJA

www.gululu.com.mt | 21333 431



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)

Helwa 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-Għads - 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 Tradizjonali- 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



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 were 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 Ragù - *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 suace 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

www.cafecuba.com.mt

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 Ragù – 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)



CUBA

BISTRO • PIZZERIA • CAFÉ

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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