KETCHEN CONCEPTS

CHRISTMAS TOGETHER

2019 MENUS FOR STAFF & OTHER PARTIES























Sululu KČINA MALTIJA FTAJJARIJA U PULPETTERIJA









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PASHA STAND UP PARTY MENU

Set up charge of €300

€25 per person

COLD CANAPES

Prawn and guacamole crostini (SF) (G) Cured salmon, cream cheese and dill roulades (F) (L) Grilled pressed summer vegetable terrine (V) Smoked ham and mature cheddar sandwiches (G) (L)

WARM CANAPES

Grilled peach and Parma ham skewers

Rabbit Arancini (G) (L)

Mini burgers with caramelized onions and pickles (G)

Mature cheddar and caramelized bacon tarts (G) (L)

Smokey chicken, lemon and thyme skewers

Grilled pork belly and smoked apple puree

'Timbalini' with cheese, peas, and mushrooms (V) (G) (L)

Red pepper and spinach frittata (V) (L)

Vegetable curry puffs (V) (G)

Deep fried calamari (F) (G)

DESSERT

Rum and basil scented panna cotta (V) (L)

Chocolate brownie (V) (G) (L)

DRAGUT STAND UP PARTY MENU

€30 per person

COLD CANAPES

Prawn and guacamole crostini (SF) (G)

Cured salmon, cream cheese and dill roulades (F) (L)

Grilled pressed summer vegetables terrine (V)

Feta cheese, mint and watermelon skewer (V) (L)

Chorizo and grilled red pepper rolls (G)

WARM CANAPES

Grilled peach and Parma ham skewers (GF)

Rabbit arancini (G) (L)

Mini burgers with caramelized onions and pickles (G)

Mature cheddar and caramelized bacon tarts (G) (L)

Smokey chicken, lemon and thyme skewers (GF)

Grilled pork belly and smoked apple puree (GF)

'Timbalini' with cheese, peas, and mushrooms (V)(G)(L)

Red pepper and spinach frittata (V)

Vegetable curry puffs (V) (G)

Blue cheese royale (V) (L)

Beef flank and kimchi mayo

Deep fried calamari (F) (G)

Grilled haloumi cheese and onion jam (V) (L)

DESSERT

Rum and basil scented panna cotta (GF) (V) (L)

Chocolate brownie (V)(G)(L)

Mini forest fruit meringue (V) (L)



LATE NIGHT COMFORT FOOD OPTIONAL

Ricotta and pea pastizzi (G) (L) (V) Pulled pork buns (G) Lamb shawarma in pita bread (G) Mini corn dogs on a stick (G) $\in 4.50$

FOOD STATIONS OPTIONAL

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

MEAT MARKET

Beef Burger - Pulled Pork - Boneless Fried Chicken Selection of Buns (G)

Condiments

Tomatoes / Cucumber / Sliced Onions / Pickled Cucumber / Asian Slaw / Apple Slaw / Mayo / Ketchup / Chipotle Mayo / Homemade BBQ Sauce / Honey Mustard

€8.00

PASTA STATION

Rigatoni with slow cooked beef ragu (G) (L) Strozzapretti gamberi e zucchine Fusilli with pesto Trapanese (V) (G) (L) €6.00

BBQ STATION

In-house sausages Grilled pork collar Thyme lemon and honey boneless chicken Slow smoked beef brisket €8.00

CARVERY STATION

Slow roasted beef sirloin Roast lamb shoulder with lemon, garlic and thyme Served with roast new potatoes and vegetables $\notin 9.00$

INTERNATIONAL OPEN BAR

Beer, Red and White Wine, Prosecco, International Spirits (Single Malt Whisky and other Premium Spirits not included), Mineral Water, Soft Drinks, Juices, Mixers (Red Bull not included) €6 per person per hour

> **COFFEE BAR** Filter coffee, selection of teas & Imqaret (G) (V) (included in bar prices)

A set up fee of €300 is charged for all stand up parties

TAL-KARMNU CHRISTMAS MENU 2019



FIRST COURSE

Middle eastern salad (VG)

or

Mussel chowder (SF) (L) with crispy bacon and chive oil

or

Smoked Ham Hock Terrine Classic pressed pork terrine with pickled wild mushroom

or

Fusilli Pesto Trapanese

MAIN COURSE

Pan roasted brown meagre with saffron aioli, fennel and radish salad (F)

or

Flap steak with a chimichurri sauce

or

Roast Turkey breast (N) (L) wrapped in chicken skin, chestnut and cranberry flavoured jus, thyme and lemon roast potatoes

DESSERT

Bread and Butter Pudding (V)(G)(L)

or

Deconstructed Christmas log (G) (L) biscuit, cherries in syrup, condensed milk ice-cream, chocolate ganache

or

Seasonal Fruit Crumble served with a vanilla custard (V)(G)(L)

or

Sorbetto di limone



ST PAUL'S CHRISTMAS MENU 2019

€40 per person

FIRST COURSE

Cioppino (F) (SF) (L) A classic fish stew from Livorno, mixed fresh fish, and shellfish, flavoured with fresh herbs

or

Parsnip and Sage Risotto (V) (L)

or

Smoked Ham Hock Terrine Ham hock and pork cheeks, spring onions. Served with pickled mushrooms and carrot puree

or

Duck Agnolotti

MAIN COURSE

Pot of mussels (SF) (L) Black mussels poached in coconut milk, ginger, lemon grass, coriander and a hint of chili

or

Fillet of Prime Beef Prime fillet of beef, wild mushrooms, red wine jus and triple cooked potatoes

or

Smoked Quail

Lightly smoked boneless quail, pan fried, served with crispy Brussels sprouts dressed in a citrus and honey vinaigrette

DESSERT

Christmas Pudding (G) (L) Traditional Christmas pudding served with brandy sauce

or

Deconstructed Christmas log (G) (L) Biscuit, cherries in syrup, condensed milk ice-cream, chocolate ganache

or

Chocolate and orange mousse (L)

or

Sorbetto di limone







FLAVOURS OF GREECE SHARING MENU

€30.00 per person

COLD MEZZE

TRADITIONAL TZATZIKI (V) (D) Greek yoghurt flavoured with fresh mint, pickled cucumber and herb oil

GREEK HOUMOUS (V) Garnished with parsley, smoked paprika and crispy chickpeas

TARAMOSALATA (F) (G) A thick smooth dip made from cured fish roe, olive oil and lemon juice

(Dips are served with warm pita bread & ftira)

DOLMADES (V) Rolled vine leaves with a savoury rice filling

GREEK SALAD (V) (D) Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese and oregano

HOT MEZZE

STUFFED MUSHROOMS (V) (D) With feta cheese, goat's cheese, tomato and oregano

CRISPY FETA CHEESE (V) (D) (G) Fried Feta cheese drizzled with honey and sprinkled with sesame seeds

KEFTEDES (D) (E) (G) Lamb meatballs served with Greek yoghurt, tomato sauce and smoked paprika

> FOUKOU GRILL Traditional Greek-Cypriot Barbeque

CHICKEN SOUVLAKI (D) Charcoal grilled chicken thighs marinated with spiced yoghurt and coriander served with tahini sauce and a grilled lemon

PORK KONTOSOUVLI Split roasted marinated pork neck with a citrusy dressing ladolemono and traditional tzatziki

POTATO FRIES

DESSERT

WHITE CHOCOLATE AND YOGHURT GANACHE (D) (E) A white chocolate and yoghurt cream with a blood orange sauce, crumbled meringue and served

with yoghurt ice-cream

The following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or allergies, kindly inform us.

(V) Vegetarian (D) Dairy (E) Egg (M) Mustard (F) Fish (SF) Shellfish (G) Gluten (N) Nuts

GREEK FEAST

€35.00 per person

DIPS TO SHARE

TRADITIONAL TZATZIKI (V) (D) Greek yoghurt flavoured with fresh mint, pickled cucumber and herb oil

GREEK HOUMOUS (V) Garnished with parsley, smoked paprika and crispy chickpeas

MELITZANOSALATA (V) Mashed aubergine with lemon juice, tahini, coriander and garnished with marinated olives

(Dips are served with warm pita bread & ftira)

FIRST COURSE

DOLMADES (V) Rolled vine leaves with a filling of minced meat, rice and fresh herbs, served with yoghurt tahini

or

PASTISIO (D) (E)

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

or

KEFTEDES (D)(E)(G)

Lamb meatballs served with Greek yoghurt, tomato sauce and smoked paprika

MAIN COURSE

SPANAKOPITA (V)(D)(G)(E)Spinach, ricotta and feta cheese filo pie

or

TRADITIONAL MOUSSAKA (D) (G)

Layers of aubergines, zucchini, potatoes and a savoury lamb ragù baked with béchamel sauce and feta cheese

or

LEMON & OREGANO CHICKEN (D) Slow roasted crispy chicken thighs, olive oil potato puree', charred lemon

DESSERT

WHITE CHOCOLATE AND YOGHURT GANACHE (D) (E)

A white chocolate and yoghurt cream with a blood orange sauce, crumbled meringue and served with yoghurt ice-cream

or

GOAT'S CHEESE & HONEY ICE-CREAM (D) (G) (N) (E)

Manakis signature Homemade ice-cream, served with an almond biscuit crumble and drizzled with wild thyme honey

or

REFRESHING LEMON SORBET

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ZORBA STAND UP PARTY MENU

Set up charge of €150 €30 per person (minimum 35 people)

COLD CANAPES

Houmous, crumbled goat's cheese and sesame seeds tartlet (G)(D)(N)(V)Smoked salmon, yoghurt tahini, coriander on brown bread (F)(D)(G)Aubergine, feta cheese and sundried tomato tartlet (V)(D)(G)Roast beef, pickled fennel, tzatziki mini crostina (D)(G)

WARM CANAPES

Spiced lamb souvlaki

Spinach and goat's cheese mini quiche (D)(G)(E)(V)

Deep fried feta cheese drizzled with honey and sesame seeds (V)(D)(G)(N)

Mini Lamb Keftedes in tomato sauce (G)(E)(D)

Honey glazed crispy pork belly served with tzatziki sauce (D)(G)

Crispy fried calamari served with lemon mayo (F)(G)(E)(M)

FORK BUFFET

Traditional Moussaka (D) (G)

Grilled chicken thighs marinated with spiced yoghurt and coriander served with tahini sauce (D)

Marinated grilled pork neck with a lemon and parsley dressing

Oregano and garlic roasted potatoes (V)

Greek salad (D)(V)

DESSERT

Goat's cheese and Honey ice-cream (D)(E)

Mini Saragli with grated pistachios (G)(N)

INTERNATIONAL OPEN BAR

Beer, Red and White Wine, Prosecco, International Spirits (Single Malt Whisky and other Premium Spirits not included), Mineral Water, Soft Drinks, Juices, Mixers (Red Bull not included)

€6 per person per hour

The following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or allergies, kindly inform us.

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IKLA MAL-ĦBIEB TAL-MILIED

€30 per person Menu served to share

FIRST COURSE

Dipping Pastes - Served with Galletti (Maltese water biscuits) and Maltese bread

Ricotta, Basil and Lemon Zest (V/L)

Aubergine, Fresh Thyme, Red Wine Vinegar and Garlic (V/GC)

Arjoli - Made with crushed galletti, garlic, onions and anchovies (G/GC)

Bigilla - Traditional paste of dried fava beans, garlic, olive oil and vinegar (V/GC)

Krustini - Toasted Maltese bread with a topping of chopped tomatoes, capers, white beans, olives, mint and pickled onion (V/G)

Pulpetti tal-Hut - Homemade fresh fish and potato patties, flavoured with garlic, lemon and fresh mint (G/GC)

Local Pork Pressed Belly - tossed in a carob and lemon glaze (G/GC)

Beef Patties - Pulpetti - flavoured with grana cheese, garlic, thyme and simmered in a red wine gravy (L/GC)

MIDDLE COURSE

Christmas Ftira - Baked in our wood burning oven, this typical Maltese Ftira is topped with turkey meat, sheep's cheese, mozzarella and fig chutney (G) (L)

MAIN COURSE

Succulent Roast Turkey Thighs - With Maltese sausage meat, walnut and a prune stuffing (N/GC)

Slow Glazed Pork Cheeks - Glazed with a wine & carob syrup (L/GC)

Main courses are served with roast seasonal vegetables & potatoes flavoured with onions and fennel seeds

DESSERT

Imparet - Date fritters (G)

Qagħaq tal-għasel - Treacle rings (G/N)

Free flowing wine, mineral water and Cisk lager is served until the dessert

Allergy Note - The following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or suffer from any allergies, kindly inform us.

(G) - Gluten (N) - Nuts (L) - Lactose (V) - Vegetarian (GC) - Garlic

SPINOLA MENU

€35 per person

MIZE TO SHARE

Dipping Pastes - Served with Galletti (Maltese water biscuits) and Maltese bread

Ricotta, Basil and Lemon Zest (V/L)

Aubergine, Fresh Thyme, Red Wine Vinegar and Garlic (V/GC)

Arjoli - With crushed galletti, garlic, onions and anchovies (G/GC)

Bigilla - Traditional paste of dried fava beans, garlic, olive oil and vinegar (V/GC)

Ftira - Baked in our wood burning oven and rubbed with garlic and fennel (G/V/GC)

FIRST COURSE

Hearty Lentil Soup with Maltese sausage & cumin (GC)

or

Deep Fried Gbejna - Deep-fried fresh, peppered sheep's cheeselet, served with homemade tomato chutney (V/G/L/GC)

or

Timpana - Oven baked macaroni with a minced beef and pork tomato sauce, chicken livers, boiled eggs, smoked ham, grated cheese and fresh herbs. All in a crusty pastry (G/L/GC)

MAIN COURSE

Stuffed Marrows - Round marrow filled with a delicious mixture of aubergine caponata and rice, topped with sheep's cheese and served with a tomato sauce (V/L/GC)

or

Pan-Seared Fresh Seabass served with a charred green pepper and fig chutney

or

Succulent Roast Turkey - Thighs with a Maltese sausage meat, walnut and a prune stuffing (N/GC)

or

Fenek Stuffat - Rabbit fried with garlic, then slow-braised with carrots, celery, onions, tomato paste, white wine, bay leaf, thyme and served with marrowfat peas (GC)

Main courses are served with roast seasonal vegetables & potatoes flavoured with onions and fennel seeds

DESSERT

Chef's Imparet - Traditional date fritter flavoured with aniseed and served with vanilla ice-cream (G/L/N)

or

Maltese Christmas Trifle - Layers of moist sponge cake and orange flavoured custard, topped with clove and cinnamon flavoured ricotta (L/G/N)

or

Tangerine Sorbet

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(G) - Gluten (N) - Nuts (L) - Lactose (V) - Vegetarian (GC) - Garlic



Set up charge of €150 €35 per person (minimum 35 people)

DIPS TO SHARE

Dipping Pastes Served with Galletti (Maltese water biscuits) and Maltese bread Ricotta, Basil and Lemon Zest (V/L) Aubergine, Fresh Thyme, Red Wine Vinegar and Garlic (V/GC) Arjoli - with crushed galletti, garlic, onions and anchovies (G/GC)

Bigilla - Traditional paste of dried fava beans, garlic, olive oil and vinegar (V/GC)

WAITER SERVED FOOD

Fried battered peppered sheep's cheese in breadcrumbs (V/G/L)

Beef meatballs with garlic, grana cheese, parsley and cooked in red wine (L/GC)

Ftira Bertu (V/L/G/GC) - Roast garlic, roast potatoes, onions, charred green peppers, tomatoes, rosemary and mozzarella

Ftira Lippina (L/G) - Tuna, anchovies, black olives, capers, tomatoes, raw onions, mint, marjoram and mozzarella

Swordfish skewers marinated in fennel and lime

Crispy pork belly with a lemon and carob glaze (G/GC)

Chicken skewers marinated in coriander seeds, preserved lemon and honey

Grilled Maltese sausages (GC)

Pastizzi tar-Ricotta u tal-Piżelli (G/L)

SWEETS

Kannoli tar Rikotta - Fried pastry tubes stuffed with sweet ricotta, chocolate, candied peel and almonds (G/L/N) Imqaret - Mini date fritters flavoured with aniseed (G/N)

BEVERAGES

Open Bar 3 hours

Mineral water, soft drinks, juices, Cisk lager, Hopleaf pale ale and Blue Label ale, local white wine and local red wine

Allergy Note - The following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or suffer from any allergies, kindly inform us.

(G) - Gluten (N) - Nuts (L) - Lactose (V) - Vegetarian (GC) - Garlic





BUON NATALE



LA CENA NAPOLETANA

€27 a persona

PRIMI (TO SHARE)

Ravioli Fritti

Deep fried ricotta & spinach ravioli with a light tomato sauce and grana padano

Focaccia Estiva

Fresh Tomato, onion, capers, olives and fresh herbs

Focaccia Fuori Grotta (G)

Garlic, rosemary and black pepper

Antipasto DI Formaggi e' Salumi Misti (L) (G)

A selection of typical cheeses and cold cuts with sundried tomatoes, marinated olives, peperoni and grilled marinated zucchini

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

> La Regina Margherita (V) (G) (L) Tomato Sauce, mozzarella di bufala, olive oil & basil

SECONDI

Maiale Arrosto (CG) Slow roasted pork belly, marinated with garlic and herbs

Coscette Di Pollo Con Miele Ai Ferri (CG)

Charcoal Grilled boneless chicken thighs seasoned with honey, thyme and garlic

DOLCE

Cannoli Farciti (G) (L) (N) (V)

Vino, birra e acqua minerale a liberta'

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



Available at Vecchia Napoli, Salini Set up Charge €300

COLD CANAPES

Polenta fritta con mozzarella di bufala e achiuge (G) (L) (F) Polenta fritters with buffalo mozzarella and anchovy fillets

Tomato, mozzarella and basil skewer (L) (V)

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

> Spiedine di polipo mrinato (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

WARM CANAPES

Panzerotti di pizza fritta ripieni di mozzarella e basilico (G) (L) (V) Mini pizza cases with mozzarella and basil

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

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

Suppli al telefono (arancini con ragu e mozzarella) (G) (L) Mini rice balls with a beef ragu and mozzarella

> Polpettine al fomaggio (G) (L) Mini Cheese balls

Polpettine di manzo Napoletano Mini beef meatballs simmered in a tomato sauce

Pannelle (V)

Salsiccia alla griglia Mixed grilled sausages

Calamari fritti (G) (F) Deep fried squid rings

Sfinci di baccala (G) (F) (L) Deep fried salt cod

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

Panino Napoletano con salsiccia e fiarielli Mini pizza roll with sausage and broccoli rabes

> Timballi di pasta fritte (G) (L) Deep fried pasta

> > Funghi ripieni (G) (L) Stuffed mushrooms

Spiedine di pescespada alla griglia (F) To Fix Grilled marinated swordfish skewers

Spiedine di gamberi marrinati alla griglia (SF) To Fix Marinated and grilled prawn skewers





SWEETS

Tortian 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

Sciacciat Ripiena (G) Closed pizza

Ricotta and Pea pastizzi (G) (L) (V) Ricotta and pea cakes

€4.50 per person

MEAT STATION

Porchetta arrosto Slow roasted, rolled pork belly, marinated with garlic and herbs **Rost Beef Al Inglese (G)** Served with a selection of breads, condiments, mustards, and sauces

Roast sirloin of beef

€9 per person

PASTA STATION

Rigatoni al ragu Napoletano (G) (L) Rigatoni with a Neapolitan beef and pork sausage ragu Orrecchiette con gamberi e zucchine (G) (SF) (L) Orrecchiette with prawns and zucchini cooked in a rich prawn bisque

Penne alla norma (G) (L) (V) Penne with tomato sauce, aubergines, and 'ricotta salata'

€6 per person

GRILL STATION

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 calabrese Grilled selection of sausages

Polpette di Manzo alla griglia Grilled beef meatballs

€9 per person

INTERNATIONAL OPEN BAR

Beer, Red and White Wine, Prosecco, International Spirits (Single Malt Whisky and other Premium Spirits not included), Mineral Water, Soft Drinks, Juices, Mixers (Red Bull not included)

€6 per person per hour

COFFEE STATION

(included in bar prices)

Filter Coffee Tea Mgaret (G) (V)

- 21 -

CENA NATALIZIA

€30 per person

FIRST COURSE

Zuppa di Cozze e Fagioli (G) (CG)

Tubettini pasta cooked in a broth with cannellini beans, muscles, pancetta, induia italian sausage, carrots, thyme and grana padano

OR

Calamari Fritti (G)

Crispy calamari rings served with aioli dip

OR

Risotto Con Fungi Porcini

A slow cooked Arborio rice with porcini mushrooms finished with Grana Padano cheese

MAIN COURSE

Tagliata Di Manzo ai Ferri (CG)

Marinated chargrilled Flap Steak, topped with mushrooms sautéed in garlic, white wine, lemon and fresh rocket leaves

OR

Salmone al Forno (F) (CG)

Oven roasted fillet of Salmon served with pan fried Calabrese sausage and roasted tomatoes

OR

Cotoletta di Pollo alla Milanese (L) (G) Breaded butterflied chicken breast served with fresh rocket salad

DOLCI

Cannoli

OR

Sorbetto al Limone











La Comida Familiar

Sharing menu at €25.00 per person

First Course

Foccacia & Dips (G) (L)

Pork Taquitos (L)

Pulled pork beans and cheese wrapped in a corn tortilla and baked till crisp

Nachos (L) (V) Crispy corn nachos with Mexican cheese sauce jalapenos and sour cream

Main Course

Chicken enchiladas (L) (G)

Pulled chicken in a corn tortilla with tomato salsa beans, and rice then topped with a spiced tomato sauce and Mexican cheese sauce

Pizza Porco Loco open

Slow cooked, pulled BBQ pork, smoked cheese, and 'Pico de Gayo' salsa and a touch of coriander to garnish

Peri-peri Chicken breast

Marinated spicy chicken breast cooked on the grill

Ropa

Slow cooked tender beef cooked with sweet peppers, and tomatoes, and spiced with cumin and sweet paprika served with our Mexican rice

Dessert

Deep fried Oreos Served with vanilla ice cream











€30.00 per person

To Share

Foccacia Cubana (to Share)

Served with refried beans, Nacho cheese, and pico de gayo salsa

First Course

Lentils & Chorizo Soup

Slow cooked lentils in a spiced aromatic broth with chorizo sausage

or

Beer battered fish taco with pickled cabbage & chipotle mayo (G) (F) (L)

Crispy beer battered cod fillets served with pickled cabbage and our spicy chipotle mayonnaise

or

Mexican Lasagne (L) (G)

Layered tortillas with our chili con carne and Mexican cheese sauce topped with a spiced tomato salsa and fresh coriander

or

Rigatoni Ragu

Rigatoni with a rich beef and mushroom ragu simmered in a tomato sauce

Main Course

New Zealand fillet of beef (250 grams) with Mexican mushroom sauce

Tender fillet of beef cooked to your liking and served with a spiced mushroom sauce on the side

or

Turkey Escalopes (G)

Thinly sliced turkey breast breaded with a citrus herb crumb

or

Salmon served on a bed of spinach leaves (F) (L)

Baked Salmon fillet served on a bed or wilted spinach

or

Pumpkin & ricotta (V) (L)

Grilled butternut squash with a smoked chipotle chili vinaigrette and ricotta cheese topped with roasted pumpkin seeds and fresh coriander













Available at Cuba St Julians

€18.50 per person Set up charge of €150



Cold Canapes

Chicken liver mousse and thyme with onion jam on a grilled rustic bread (G) (L) Cheese and Chorizo sausage crostini (G) (L) Avocado & feta crostini (V) (G) (L)

Sandwiches and Wraps

Mini tuna panini (F) (G) Double decker sandwich with prawn, avocado, and cream cheese (SF) (G) (L) Grilled bell pepper, basil, and mozzarella wrap (V) (G) (L)

Warm Canapes

Jalapeno poppers (V) (G) (L) Pizza pockets (V) (G) (L) Mini sausage rolls (G) Corn dogs Battered perch with mayo (F) (G) Fried goat cheese (V) (G) (L) Spicy chicken wings with a sweet and sour sauce Mini arancini with tomato and mozzarella (V) (G) (L) Glazed pork belly bites Vegetable spring rolls with a sweet soya dip (V) (G) Stuffed mushrooms (V) (G) (L) Mini chicken kiev's with lemon mayonnaise (G) (L) Mini sliders with mustard mayo (G) Chicken kebab with peanut sauce (N) Chilli con carne & Mexican cheese croquette (G) (L)

Dessert

Chocolate brownies (V) (G) (L) Mini mince pies (V) (G) (L) Mini waffles (G) (L) drizzled with maple syrup

















Filter Coffee

Теа

Optional Carvery Station

€9 per person

Whole Roast Beef Scottona Sirloin (Served with a South American Mushroom sauce) (L)

Porchetta

Chicken thighs sauteed with pineapple, orange juice, cumin and peppers

Condiments Mixed lettuce leaves Potato salad Cuban rice Mustards Selection of breads

Open Bar

€6 per person per hour

Beer, Red and White Wine, Prosecco, International Spirits (Single Malt Whisky and other Premium Spirits not included), Mineral Water, Soft Drinks, Juices, Mixers (Red Bull not included)





CHRISTMAS WINES

CAREFULLY SELECTED









ITALY

Gavi del Comune di Gavi, Bergaglio 2018, Piemonte €23.00 Chianti Loggia del Conte 2017 Toscana €18.00 Prosecco La Gioiosa €16.00

SICILY

Villa Albius Grillo 2018 €13.00 Villa Albius Nero Davola 2017 €13.00

SPAIN

Valviejo Viuria 2018 Rioja €13.00 Valviejo Garnacha Rose 2017 Rioja €13.00 Valviejo Tempranillo Red 2016 Rioja €13.00

FRANCE

Rose D'anjou FEU 2018 €14.00

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 2018 €16.50 Simonsig Cabernet/Shiraz 2017 €16.50

CHILE

Urmeneta Sauvignon Blanc 2018 €12.50 Urmeneta Cabernet Sauvignon 2018 €12.50









WINE PACKAGES AT FAVOURABLE PRICES

PACKAGE 1

Half a bottle of Journey's End Red or White Half a bottle of Acqua Panna/San Pellegrino mineral water Filter Coffee or Tea ϵ 9.50

PACKAGE 2

Half a bottle of Urmeneta Red or White Half a bottle of Acqua Panna/San Pellegrino mineral water Filter Coffee or Tea ϵ 9.00

PACKAGE 3

Half a bottle Simonsig Red or White Half a bottle of Acqua Panna/San Pellegrino mineral water Filter Coffee or Tea €11.50

PACKAGE 4

Half a bottle Valviejo Red, White, or Rose Half a bottle of Acqua Panna/San Pellegrino mineral water Filter Coffee or Tea ϵ 9.50

