

Menu 1: 3 course meal Lunch – 45 pp

Starters:

Local Tuna tartare

Ponzu and soy dressing, pickled shallots, roasted cherry tomato, sourdough, bush basil

OR

Burrata Insalata

Selection of tomatoes, basil pesto, blue berries, EVOO, balsamic glaze

Main:

Roasted seabass

Asparagus, fondant potatoes, broccolini and roasted tomato

OR

Local prawn risotto

tomato , onions, white wine, fresh herbs, lemon and straciatella

Desserts:

Coconut Panacotta, fresh seasonal berries

OR

Classic Lemon meringue

Menu 2: BBQ – Sharing – 45 pp

Dip & share:

Mediterranean mezze: served with toasted sourdough focaccia & Water biscuits

- Hummus - chimichurri, crispy chickpeas, Tahini

- Muhammara - Roasted peppers, onions, tomato, parsley, evoo, lemon juice, garlic, chili flakes

- Guacamole – pomegranate, evoo

- Whipped feta dip – Hot honey, soft herbs, pistachio crumbs

Salads:

Grilled peach & straciatella salad - roasted almonds, persillade,

Chorizo & Pesto patatas bravas

Mediterranean couscous salad - roast tomato, pickled onions, fresh herbs, miso dressing, roast vegetables

Fresh seasonal Summer slaw - chimicurri mayo,
Marinated soy and thyme mushroom salad

Mains:

Beef Tagliata
Beef tagliata, parmesan rucola and tomato salad

&

King Prawns
Garlic and herb marinated prawns

&

Chicken thighs
Baharat spiced chicken thighs

&

Fish of the day
Lemon and caper veloute

&

Dessert:

Tiramisu

&

Fresh fruits

Menu 3: Canapes Party pack - 30 pp

Pico de gallo – Tomato & onion salsa, basil, tartlet

Giant Mediterranean couscous cup – feta cheese, pomegranate, chimicurri

Hummus crostina - roast tomato, pickled onions, sourdough

Shroomy tart – Truffle & mushroom royal, chives, hazelnuts

Guacamole gem - avocado, super seeds, tartlet

Panzerotti - Tomato chutney, fior di latte

Haloumi and hot honey - Grilled and skewered

Burrata and peach cup – pesto, salad leaves, pistachio

Prawns on toast - Brioche, marinated prawns, micro greens, ponzu sauce

Seabass ceviche – sourdough, pickled shallots, cucumber

Mini beef kofta - Mint yogurt, pomegranate, chimichurri

Local maltese bread bites - Pickled onions, kunserva, sourdough, mint

Roulade - Hot honey, brie, hazelnuts, salad leaves

Desserts:

Selection of desserts