

Maltese Buffet

DINNER MENU

Mize' - ANTIPASTI

A selection of Mediterranean mouth-watering antipasti - like bigilla, arjoli, butter beans, hobz bil - kunserva u naniegh, marinated olives & much more, prepared by our dedicated chefs using mostly typical local ingredients & traditional cooking methods both from the land and sea. Enhance your choices with flavoured oils and tasty dressings

Soppa - SOUP POT

Minestra (V) – Vegetable minestrone with root vegetables & tomatoes

PASTA STATION

Spaghetti bi zalza tal fenek – Spaghetti with rabbit sauce

Ravjul ta' l irkotta, bi zalza ta tadam – Ricotta Ravioli in a tomato, garlic & basil sauce

FROM THE CARVERY

Zaqq tal majjal fil forn – Roasted pork belly with rosemary & coriander seeds

HOT BUFFET

Stuffat tal - Klamari – Stewed Calamari

Fenek stuffat – Rabbit fried with Garlic, bayleaf & simmered in bayleaf & white wine

Bragjoli l forn – Beef olives, with onion soffrito & white wine gravy

Torta ta' l - Irkotta u Ful (V) – Ricotta & broad bean pie

Bzar moqli bit – tewm u Hall (V) – Fried peppers in garlic & vinegar

Patata l-forn bil-buzbiez u tewm (V) - Bakes potatoes with fennel seeds & garlic



The background of the entire page is a repeating pattern of olive branches with green leaves and olives. The pattern is light and subtle, creating a textured, natural feel.

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FLAVOURS OF THE MEDITERRANEAN

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DINNER MENU

Helu u Gobon - DESSERT & CHEESE

A selection of Maltese Cheeses with chutneys, fresh bread, wholemeal crackers & local galletti

*Treat yourself to our selection of scrumptious Maltese desserts, Imqaret, Kannoli ta' l-irkotta, Helwa ta' Tork, Pudina tal-hobz
Fresh seasonal fruit*

We treat food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies.

Therefore, please inform your server of any allergies you may suffer from.



SALINI
RESORT