**Maltese Buffet Dinner**

**Salads & Antipasti**

A selection of Mediterranean mouth-watering antipasti, meze, salads and platters, prepared by our chefs using mostly typical ingredients both from the land and sea. Dress these up with our 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  
**Imqarun il forn** – Baked pasta with beef & tomato ragout

**From the Carvery**

**Ghonq tal majjal fil forn –** Roasted pork collar with rosemary & coriander seeds

**From the Hot Buffet**

**Stuffat tal - Klamari –** Stewed Calamari

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

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

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

**Kcina Maltija Stall**

Maltese Meze - Bigilla, Arjoli, Fazola bit- tewm u lumi, Kapunata

Hobz tal - Malti bi zejt, bil – kunserva, naniegh, kappar, zejt u hall,

Zebbug imhawwar bi tewm, pepperoncino, saghtar, zejt u hall,

Zalzett tal malti bil hwawar, tadam imqadded, insalata bi tonn ta zejt u nanih

**Torta tal irkotta –** Baked ricotta pie with sesame seeds

**Stuffat tal fenek –** Slow cooked rabbit in onion sofrito & red wine

**Helu u Gobon – Dessert & Cheeses**

A selection of Maltese Cheeses – Ġbejniet Bojod, Ġbejniet tal Bzar, Irkotta Friska

& chutneys – Tomato & Black Olive chutney, Red Onion chutney,

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

**Adults - €33 per person**

**Children between 6yrs - 12 yrs. – €18.50 per child**

**Infants from 5yrs and under – free of charge**