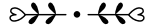


VALENTINE'S DAY

TAZZA PROSECCO

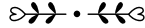
u/and

FTIT PRODOTTI TA' DIAR IL-BNIET SERVUTI FUQ HOBŻ LOKALI



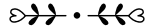
SFURMAT TAL-VITELLA, MAJJAL U LAĦAM TAX-XIKEL TAL-BEJKEN SERVUT B'INSALATA TA' HXEJEX FRISKI MINN TAGĦNA, HOBŻ MIXWI BIT-TADAM IMQADDED U SALVJA, ĊATNI TAL-HAXIX TAL-ISTAGUN U ŻEJT TAŻ-ŻEBBUĠA

Veal, Pork and Smoked Pork Terrine, local fresh petit Salad, toasted homemade Sundried and Sage Bread, Vegetable Relish and 1st press Olive Oil



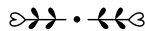
RAVJUL MIMLI BL-ARTIČOKS, ĠOBON PEKORIN TAL-BŻARA U SAGHTAR FRISK SERVUT B'ŻALŻA TAL-ARTIČOKS TA' JERUSALAM, KREMA FRISKA U INSALATA

Globe Artichoke, Pecorino and Thyme stuffed Ravioli with a creamy Jerusalem Artichoke and fresh Rucola



SORBET TAL-LUMI U N-NANIEGH FRISK

Lemon Sorbet and Fresh Mint



FENEK SPULPJAT, MIMLI BIT-TIN, TEWM MIL-AĦDAR FRISK U GĦAJNBAQAR MDAWWAR FIL-BEJKEN, FWIED, PASTARD KREMUŻ BIL-KLIN FRISK, PATATA U GREJVI TAL-FENEK

Boneless Rabbit stuffed with Figs, Plums and fresh Garlic rolled in Bacon, Rabbit Liver, Cauliflower Puree, local Potatoes and Rabbit Jus

jew/or

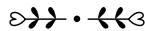
ŻAQQ TAČ-ČANGA LOKALI PRESSATA BIL-BŻAR ISWED U PULPETTA TAL-WARDIET TAČ-ČANGA, PUREE TAL-FAQQIEGH, GIDRA KKARAMELIŻŻATA U PATATA BIL-KREMA U L-KLIN

Local Black Peppered Beef Belly, Beef Cheek Pattie, Mushroom Puree, Caramelised Turnip and Pommes Anna

jew/or

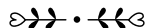
FLETT TAL-ISPNOTT MMARINAT FIX-XERRY BRANDI U MOQLI SERVUT FUQ TGHQQLIJA TA BASAL AĦDAR U FUL FRISK, TADAM U ŻEJT TAL-HABAQ

Pan fried Fillet of Seabass marinated in Sherry Brandy, Spring Onions and Broad Beans, Cherry Tomatoes and Basil Oil



TRIS TA' FRAWLI, PISTACHIO U ĊIKKULATA BAJDA

Strawberry, Pistachio and White Chocolate finale



KAFE MALTI

u/and

FRAWLI BIČ- ĊIKKULATA U BIČĊIET TA' ĊIKKULATA MINN TAGĦNA



€90.00
Per Couple

COUPLES WILL ALSO BE RECEIVING A SPECIAL DIAR IL-BNIET VALENTINE JAM (STRAWBERRY AND HONEY) WITH AN OLIVE WOOD JAM SPOON AS A GIFT

