

SEASONAL PUMPKIN MENU

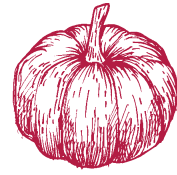


SEASONAL PUMPKIN MENU



SOPPA TAL-QARGHA HAMRA

Rustic autumn pumpkin soup topped with a soft poached egg.



€ 10.50

BARLEY BIL-QARGHA HAMRA U MUDULLUN TA' L-GHADAM

Pearl barley with roasted pumpkin and bone marrow, garnished with toasted pumpkin seeds and fresh herbs.



€ 14.50

TORTA TAL-QARGHA HAMRA U TONN TAZ-ZEJT

Nanna's Traditional Pumpkin, tuna and rice Pie, served with local potato chips and salad.



€ 16.50

GNOCCHI TAL-QARGHA HAMRA BL- ISPINACI U IRKOTTA


Pumpkin gnocchi tossed with wilted spinach and creamy ricotta, finished with sage butter.




€ 14.50

OCTOBER DRINKS FRESH LOCAL

 Pomegrante Juice € 4.00


 Pomegrante Cocktail € 6.50


 Hazelnut Chai Latte € 4.50

 Pumpkin Spiced Latte € 5.75



DESSERTS

 November Bones
(Ghadam tal-Mejtin) € 4.75
(eat-in)

 Pumpkin Crumble with
Ice-Cream vanilla and
cinnamon € 5.00

