

chophouse



KITCHEN
CONCEPTS



A Festive Season with Exceptional Taste

The restaurant enjoys a prime location with breathtaking views of Valletta, set within a serene, car-free environment. Recognised in the Michelin Guide, this distinguished venue offers a refined setting ideal for festive gatherings, corporate events, and end-of-year celebrations.

Celebrated for its exceptional culinary standards, Chophouse presents a curated selection of in-house aged and smoked premium meats, seasonal dishes, and festive tasting menus, complemented by an extensive wine list and expertly crafted cocktails.

Guests also benefit from the convenience of underground parking, ensuring easy access while preserving the venue's tranquil atmosphere.



Tigné Point, Sliema

Capacity: Seated in 150, Seated out 20, Standing - 300

Starter

BROCCOLI BIMI (N)

Green romesco sauce, toasted almonds

FISH CAKE (F, G, M, E)

Warm tartar sauce, petite herb salad

BEEF KOFTA (M)

Labneh, pickled radish, 'nduja

LEEK & CAULIFLOWER RISOTTO (M)

Roasted leek, cauliflower, Parmigiano Reggiano, thyme

Main Course

Main Courses are served with roasted new potatoes

GRILLED LOCAL CABBAGE

Tahini, za'atar, puffed green split peas, pomegranate vinaigrette

GRILLED SEABASS (F)

Wilted greens, salsa verde

CHICKEN SUPREME (N, M)

Sweet potato, puffed barley, orange, Madeira jus

PRIME BEEF SIRLOIN

Spinach, Jerusalem artichokes, beef jus

Dessert

HOUSE-MADE SORBET

DARK CHOCOLATE MOUSSE (E, M, N)

Cherry compote, candied hazelnuts

BRIOCHE BREAD & BUTTER PUDDING (G, E)

Vanilla custard

Upgrade to

PRIME BEEF RIB-EYE

Spinach, Jerusalem artichokes, beef jus

Supplement of €10.00 per person



ALLERGY NOTE

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(CY) - Celery, (MD) - Mustard, (G) - Gluten, (SE) - Sesame Seeds,  - Vegetarian,  - Vegan

Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.



Group Set Menu B

Price on request



Starter

GRILLED ASPARAGUS

Pea & mint purée, edamame, herb salad, vinaigrette

GRILLED CALAMARI (MS, MD, N)

Cherry tomato confit, almond & citrus dressing

BEEF TARTARE (E, SE)

Fillet of beef, soy cured egg yolk, fermented mushrooms, pickled shimeji mushrooms, tarragon oil

CALAMARATA BEEF RAGÙ (G, M, CY)

Slow cooked prime beef, Parmigiano Reggiano espuma, fresh herbs

Main Course

Main Courses are served with roasted new potatoes

CHAR-GRILLED CARROTS (SE)

Harisa glaze, hummus, puffed sesame seeds, pickled cucumber

GRILLED RED SNAPPER (F, CY, M)

Caper berries, wilted greens, fish jus

GRILLED RACK OF LAMB (M)

Red cabbage and apricot purée, braising liquor

PRIME BEEF FILLET (M, CY)

White onion purée, charred onion petals, Martini jus

Dessert

HOUSE-MADE SORBET

BAKED DARK CHOCOLATE TART (G, M, E)

Vanilla ice cream, orange curd

PISTACHIO SAVARIN (G, M, E)

Pistachio financier, pistachio and lemon curd, pistachio ice cream



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Wine & Water Packages

*Packages include half a bottle of wine,
half a bottle of water and coffee per person*

Chilean €12.00 per person

Urmeneta - Sauvignon Blanc | Cabernet Sauvignon

Maltese €15.00 per person

Caravaggio - Chenin Blanc | Syrah

Gozitan €18.00 per person

Ulysses - Chenin Blanc, Chardonnay | Shiraz

Argentinean €19.00 per person

Masi Passo Blanco, Pinot Grigio & Torrontes | Masi Passo Doble, Malbec & Corvina

Italian €22.00 per person

Gavi di Gavi, Masseria del Carmelitan | Barbera D'Asti, La Luna e Il Falo

Premium Maltese Wine €32.00 per person

Isis Chardonnay | Melqart Cabernet Sauvignon, Merlot

Premium Bordeaux Wine €25.00 per person

Château Marjosse Sauvignon Blanc, Sémillon |
Château Côte Montpezat Merlot, Cabernet Sauvignon, Cabernet Franc

Aperitifs and Canapés

Mixed tray of aperitifs at €8.00 per person consisting of:

APEROL SPRITZ | GIN & TONIC | PROSECCO

Three different canapés at €7.00



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18 items - 6 cold, 10 warm, 2 sweet - €35.00 per person
 20 items - 6 cold, 12 warm, 2 sweet - €39.00 per person
 23 items - 7 cold, 13 warm, 3 sweet - €43.00 per person
 27 items - 8 cold, 16 warm, 3 sweet - €47.00 per person

* COLD

- Tomato & red pepper tartare (MD) 
- Shaved asparagus, ajo blanco, green grapes, toasted almonds (N) 
- Fried polenta, mozzarella di bufala, basil, balsamic dressing (F, M) 
- Red pepper, goat cheese crostini (G, M) 
- Truffled ricotta crostini, grilled asparagus, zesty vinaigrette (M, G) 
- Seared tuna, ponzu sauce, kimchi purée, guacamole (F, SE, S, P)
- Peruvian sea bass ceviche, pineapple, coriander, chilli, sesame oil, lime, coconut milk, leche de tigre (F, SE)
- Mortadella & buffalo cheese crostini, pistachio pesto (G, M, N)
- Goat cheese, fig chutney, Parma ham crostini (G, M)
- Marinated beef fillet, fermented blueberries, hazelnuts, mint (N)

* SANDWICHES

- Grilled peppers & hummus sandwich (G, SE) 
- Egg salad & cress white sandwich (E, MD, G) 
- Smoked salmon & dill cream cheese bridge roll (F, M, G)
- Chicken Caesar, Parmigiano Reggiano, lettuce, bridge roll (F, G, M, MD, E)
- Roast beef, caramelised onions, Dijon mustard, brown sandwich (G, M, MD)

* WARM

- Vegetable spring roll, ponzu dressing (E, G, SE, S) 
- Grilled vegetable skewer 
- Crispy cauliflower bites, sweet chilli glaze 
- Gorgonzola & fig tartlet (M, E, G) 
- Goat's cheese, caramelized onion tart (G, M, E) 
- Timballini mushroom (E, M, G) 
- Wild mushroom & tarragon rice balls (E, M, G) 
- Zucchini & mint fritters, tzatziki (G, M) 

* WARM

- Mini cheese and leek quiche (G, E, M) 
- Prawn & zucchini arancini (F, CS, G)
- Swordfish & aubergine arancini (F, G, M, E)
- Deep fried prawn 'scampi', sesame mayo (F, CS, G, SE, P)
- Squid ink rice-balls, calamari, prawn bisque, white truffle oil, parsley (F, MS, CS, M, G, E)
- Seared tuna, sesame mayo, coriander (F, SE, E)
- Chicken yakitori skewer (S, SE)
- Chicken satay skewer (P, N)
- Pork belly bites, tonnato sauce, crispy capers (E, F, MD)
- Pork belly bites, sweet & spicy glaze, coriander
- Puff pastry rolls, Maltese sausage (G, M)
- Timballini alla carbonara (M, E, G)
- Duck confit croquettes, orange & five spice mayo (E, G)
- Mini lamb sliders, caper relish, tahini (SE, G)
- Lamb arayes, toum sauce (N, G)
- Spicy lamb koftas, minted yoghurt sauce (M, SE)
- Mini cheeseburger sliders (G, M)
- Crispy beef gyozas, soy & balsamic dipping sauce (G, S, SE)
- Beef & onion spring roll, plum sauce (G, E, M)
- Braised oxtail croquettes, smoked paprika aioli (E, G, CY)

* SWEETS

- Mini passion fruit pavlova (E, M) 
- Dark chocolate & tahini brownie (E, M, G, SE) 
- Coconut panna cotta, mango puree (M) 
- Imqaret (G) 
- Cannoli (M, G, N) 
- Profiteroles, dark chocolate glaze (G, E, M) 
- Fresh fruit tartlets, vanilla custard (E, G, M) 
- Pistachio & white chocolate semifreddo (M, E, N) 



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Food Tables

To be added to canapé menu

✳ PASTA €15.00 PER PERSON

- Risotto roast pepper, garlic purée, pecorino cheese (M) 🍴 - €7.00*
- Calamarata, squid & tomato ragù, marjoram (G, F, MS, CY) - €8.00*
- Cannelloni beef ragù, pepper cheese sauce (G, M, CY) - €8.00*

✳ GRILL €25.00 PER PERSON

- Grilled swordfish, chermoula sauce (F)
- Grilled boneless chicken thighs, orange juice, garlic, onions, coriander, chimichurri sauce
- Grilled flank steak, salsa verde

Served with fries & roast vegetables

✳ PORCHETTA €15.00 PER PERSON

- Roast potatoes, caponata, salad, salsa verde
- or
- Rustic bread rolls, salsa verde, English mustard, Dijon mustard, tomatoes, rucola

✳ LEBANESE €22.00 PER PERSON

- Imam Bayildi; Baked aubergine stuffed with vegetables & rice (N, SE) 🍴 - €7.00*
- Chicken tagine, prunes (CY, N, SE) - €8.00*
- Persian lamb, apples (CY, N, SE) - €8.00*

Served with Persian rice, hummus, tabbouleh, tahini sauce

✳ ASIAN €22.00 PER PERSON

- Green Thai vegetable curry (G, SE, CY, F, N) - €7.00*
- Seoul inspired garlic chicken (G, SE) - €8.00*
- Pork gyozas (G) - €8.00*
- Indonesian beef rendang, slow cooked spiced beef, coconut curry (G, N, SE, F) - €8.00*

Served with stir fried rice, noodles, chilli oil, & pickles

✳ CHARCUTERIE €20.00 PER PERSON

- Cold Cuts - Serano Ham, Salami Napoli, Bresaola, Chorizo, Salami Milano
- Cheese - Chevre', Brie, Parmigiano Reggiano, Gouda, Roquefort

Served with house made breadsticks, freshly baked focaccia, house made galletta, seedless white grapes, seasonal preserve, walnuts, dried apricots, raisins & olives

✳ OYSTER €6.00 EACH

Minimum order - 100 pcs

- Oyster, Champagne mignonette, & lemon (F, MS)
- Oyster, fermented chilli & aged balsamic (F, MS)
- Oyster, cucumber water, horseradish, dill (F, MS)
- Grilled oyster, brown butter & capers (F, M, MS)

✳ CRUDO

- Peruvian seabass ceviche, coconut milk, pineapple, leche de Tigre (F, CY, SE) - €12.00*
- Cured sea bream, fennel, pickled red onion, orange segments, green olives, toasted pinenuts, mint, basil (F, N) - €12.00*
- Tuna marinated in soy, sesame oil, chilli, avocado purée (F, SE, S) - €12.00*

✳ AFTER PARTY FOOD

- Chophouse sliders (G, MD) - €2.50 each
- Chipotle chicken tenders (G, E) - €2.50 each
- Deep fried lasagne (G, E, M, CY) - €2.50 each
- Mini hot dogs (G, MD) - €2.50 each
- Cheese and pea cakes (G, M) 🍴 - €1.50 each

**Flying buffet dishes are priced individually after each item's description where applicable*



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Beverages



International Open Bar

€8.50 per person per hour, minimum 3 hours

**SPIRITS, LOCAL BEERS, CHILEAN WINE, PROSECCO,
SOFT DRINKS, JUICES, AND WATER**

List of Spirits:

Aperitifs – Aperol, Campari, Cynar, Martini Bianco/Rosso/Dry, Malibu

Vodka – Smirnoff

Rum – Bacardi White, Captain Morgan Spiced, Captain Morgan Dark

Gin – Gordon's, Bombay Sapphire

Whisky – Jack Daniel's, Jameson, Johnnie Walker Red Label, Famous Grouse, J&B

Tequila – Silver

Liqueurs and Digestives – Amaretto Di Saronno, Baileys, Limoncello, Kahlúa, Frangelico, Sambuca

Averna, Fernet Branca, Jägermeister

Premium Open Bar

€13.50 per person per hour, minimum 3 hours

Additional hours - €10.00 per hour

WINE UPGRADED TO PREMIUM - BORDEAUX

Château Marjosse Sauvignon Blanc, Sémillon |

Château Côte Montpezat Merlot, Cabernet Sauvignon, Cabernet Franc

Additional Spirits to the International Open Bar:

Vodka – Grey Goose

Rum – Rumbullion

Gin – Tanqueray, Hendricks

Tequila – Casa Rayos

Whisky – Johnnie Walker Black Label, Glengoyne 12, Bowmore 12, Chivas 12

Cognac and Ports – Hennessy VS, Hennessy VSOP, Nieport – Ruby, Neiport – Tawny, Neiport – LBV



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Other Details

VENUE CHARGE - €2000

Throughout the reception, a duty manager will be present to ensure smooth operations. Any queries or requirements during the event should be directed to the duty manager.

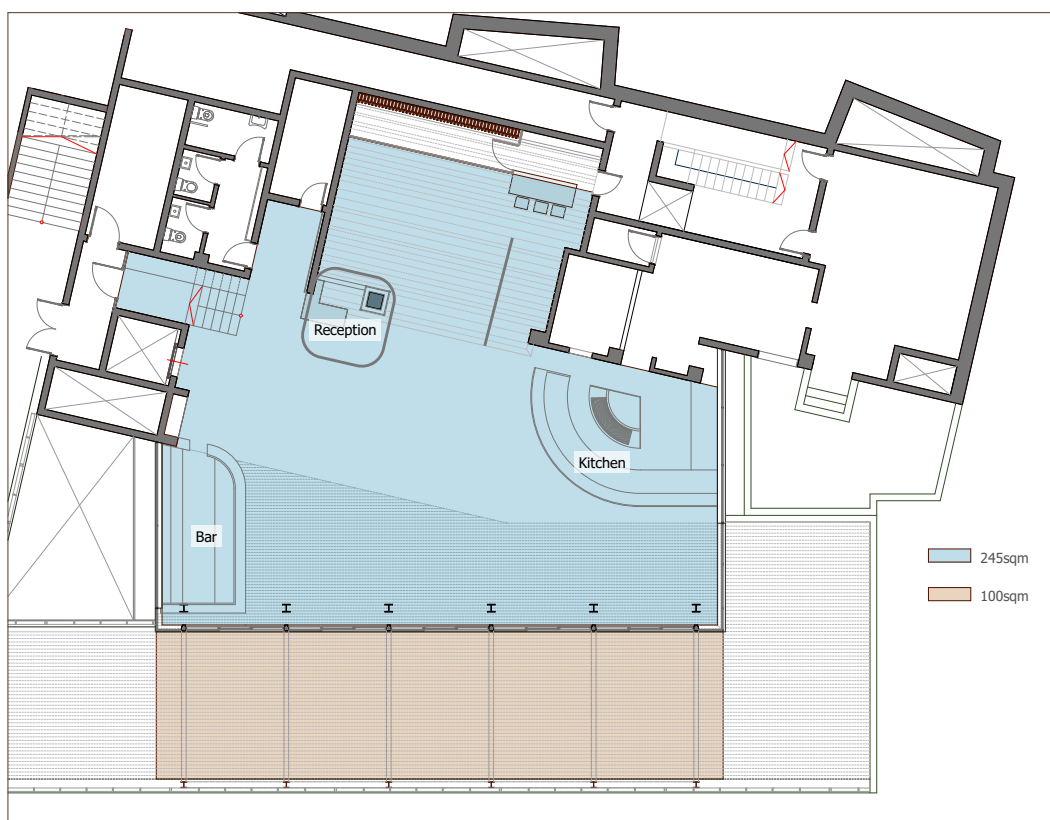
Staff costs are inclusive for the standard 5-hour reception duration.

An additional charge of €250 per hour per 100 guests is applicable for overtime after the initial 5 hours.

Maltese law mandates the presence of a security officer during the reception, incurring a cost of €25.00 per hour per security personnel (one per 100 guests).

Cloakroom facilities are available at a fee of €150.

To secure the date, a non-refundable deposit of €1,500 is required.





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