

FROM

Kitchen Concepts



Festive Events **2026**



TO

Our Beloved Clients

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KITCHEN CONCEPTS

Dear Guest,

Celebrate the season with Kitchen Concepts. From cosy gatherings to grand celebrations, our 15 unique venues across Malta will offer the perfect setting to make this holiday season truly special.

With curated menus and warm hospitality, our team will help create festive experiences tailored to your every need.

Whether it's a corporate party, family celebration, or an elegant dinner with friends, at Kitchen Concepts, every detail is crafted to ensure your event is filled with joy, flavour, and unforgettable moments.

*Yours truly,
Kitchen Concepts*





Wishlist

- [✓] Fiesta Cubana!
- [✓] El Loco Burger
- [✓] Panuzzo Pistachio e Mortazza
- [✓] Strufolli with Nutella



CUBA
BISTRO - PIZZERIA - CAFÉ

Festive Vibes, Latin Flavours

CUBA lives and breathes the energy of Latin American culture. It is a celebration of bold flavours, vibrant ambiance, and warm hospitality – all day, every day.

On the menu, you'll find signature Latin American dishes, premium burgers, and flavour-packed sharing plates designed to bring people together.

Add in the rhythm of Latin music – from upbeat tunes to laid-back grooves – you have the perfect setting for festive gatherings, casual catch-ups, or end-of-year celebrations.

Festive wishes from CUBA

OUTLET CAPACITIES

Shoreline Mall, Kalkara | Seated in 160, Seated out 80, Standing 300
Campus Hub, Msida | Seated in 120, Seated out 80, Standing 250
PAMA Shopping Village, Mosta | Seated in 120, Seated out 120, Standing 300
Spinola Bay, St. Julian's | Seated in 86, Seated out 126, Standing 150

CUBA
Feliz Navidad



Havana Set Menu

€15.00 PER PERSON
MINIMUM 10 PERSONS

Starters

TO SHARE

FOCACCIA ROSMARINO (G) 
Olive oil, rosemary, rock salt
and fresh rucola

NACHOS MEJICANO (CY, G, N, M) 
Warm tortilla chips topped with our Mexican
cheese melt, refried beans, jalapeño peppers,
pico de gallo and sour cream

Main Course

CHOOSE ONE

**CAULIFLOWER CRUNCH
CHICKEN BOWL (M, SE, P)**
A flavourful bowl with chicken, curried cauliflower,
brown rice, pickled red onion, toasted seeds and
cucumber, all tossed in a herb yoghurt dressing

SPAGHETTI ALL' AMATRICIANA (G, M) 
Spaghetti with crispy guanciale,
pecorino, a rich tomato sauce,
and a hint of chilli

RIGATONI PESTO (G, M)
Rigatoni tossed in our basil pesto made in-
house, crispy bacon and grated grana cheese

EL PATRÓN BURGER (G, S, E, M, MD) 
One smashed prime beef patty and one smashed
Maltese sausage patty, zesty lemon & lime mayo,
jalapeño relish, crispy onions, melted American
cheese, red onions, brioche bun, served with fries

**PANUZZO POLLO E PANCETTA
(G, S, M, MD)**

A thin and crispy pizza sandwich with
mozzarella fior di latte, tender chicken
strips, smoked pancetta, BBQ Sauce

PANUZZO VEGETARIANO (G, SE) 
A thin and crispy pizza sandwich with
chargrilled vegetables, red pepper houmous
and tabbouleh with a tahini and lemon sauce

PIZZA MARGHERITA (G, M) 
Tomato sauce, mozzarella fior di latte,
olive oil and basil

PIZZA EL DIABLO (G, M) 
Tomato sauce, mozzarella fior di latte,
Spianata Calabrese, and chilli oil

CLASSIC HOT DOG (G, MD)
Pork sausage with onions, pickled relish and English mustard
in a soft bread roll, served with fries

Dessert

TO SHARE

STRUFFOLI WITH NUTELLA (G, N, M, E)
Deep fried dough, drizzled with Nutella and icing sugar

ALLERGY NOTE

(G) – Gluten, (CS) – Crustaceans, (E) – Eggs, (F) – Fish, (P) – Peanuts, (S) – Soya, (M) – Milk, (N) – Nuts, (CY) – Celery
(MD) – Mustard, (SE) – Sesame, (MS) – Molluscs,  - Moderately Spicy,  - Spicy Hot,  - Vegetarian,  - Vegan
Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.

Caribbean Set Menu

€20.00 PER PERSON
MINIMUM 10 PERSONS

Starters

TO SHARE

FOCACCIA ROSMARINO (G) 
Olive oil, rosemary, rock salt and fresh rucola

NACHOS MEJICANO (CY, G, N, M) 
Warm tortilla chips topped with our Mexican
cheese melt, refried beans, jalapeño peppers,
pico de gallo and sour cream

CUBAN CHICKEN WINGS (G, M, S, SE) 
Crispy chicken wings coated in a slightly spicy
and sweet glaze, toasted sesame seeds, garlic,
and a hint of ginger

Main Course

CHOOSE ONE

LEBANESE FALAFEL BOWL (G, SE, M) 
Falafel, quinoa, spiced chickpeas, wilted
greens, tabbouleh, red pepper houmous, all
tossed in a tahini and harissa dressing

LA CHICA BURGER (G, E, M)
Southern style deep fried breaded chicken
thighs, crispy bacon, pickled cucumber,
parmesan mayo, brioche bun, served with fries

HAVANA BEEF SALAD (N, SE, S)
Deep fried strips of crispy fried beef, kale, grilled
peppers, cherry tomatoes, spicy cashew nuts with
honey, sesame seed and a black bean dressing

EL LOCO BURGER (G, S, E, M, MD)
200g juicy prime beef patty, melted cheese,
crispy onion rings, pickled cucumber, in-house
BBQ sauce, brioche bun, served with fries

RIGATONI BEEF RAGÙ (G, M, S) 
Slow cooked, pulled beef and
a tomato ragù, habanero flavoured
cream cheese and parsley

PANUZZO AL SALMONE (G, F, M)
A thin and crispy pizza sandwich with
smoked salmon, avocado, pickled red onions,
spinach with dill and lemon sauce

RAVIOLI PORCINI (G, E, M) 
Ravioli filled with earthy porcini mushrooms,
pecorino, sage and butter sauce

PIZZA CAPRICCIOSA (G, M, E)
Tomato sauce, mozzarella fior di latte,
mushrooms, artichoke hearts, hard-
boiled egg, olives and smoked ham

PIZZA FUNGHI E TARTUFO  (G, M, S, MD)
Mozzarella fior di latte, parmesan and truffle cream, mushrooms,
garlic oil, Grana Padano and zesty lemon dressing

Dessert

TO SHARE

STRUFFOLI WITH NUTELLA (G, N, M, E)
Deep fried dough, drizzled with Nutella and icing sugar



Fiesta Cubana

SHARING MENU
€29.00 PER PERSON
MINIMUM 10 PERSONS

Starters

FOCACCIA ROSMARINO (G) 
Olive oil, rosemary, rock salt and fresh rucola

CUBAN CHICKEN WINGS (G, M, S, SE) 
Crispy chicken wings coated in a slightly spicy and sweet glaze, toasted sesame seeds, garlic, and a hint of ginger

NACHOS MEJICANO (CY, G, N, M) 
Warm tortilla chips topped with our Mexican cheese melt, refried beans, jalapeño peppers, pico de gallo and sour cream

Pasta & Panuzzo

RIGATONI BEEF RAGÙ (G, M, S)
Slow cooked, pulled beef and a tomato ragù

PANUZZO AL PISTACHIO E MORTAZZA (G, M, N)
A thin and crispy pizza sandwich with mozzarella fior di latte, pesto di pistachio, tomato slices and mortadella

Main Course

CLASSIC FRIED CHICKEN (G, M)
Crispy, boneless fried chicken

CHIPOTLE GLAZED PORK BELLY (CY, S, M) 
Slow-roasted pork belly with a tangy chipotle glaze

CUBAN RICE, FRIES (S)

Beverages

FREE-FLOWING WINE, BEER, SOFT DRINKS, AND MINERAL WATER
Beverage service begins once all guests are seated and ends after dessert is served

ALLERGY NOTE

(G) – Gluten, (CS) – Crustaceans, (E) – Eggs, (F) – Fish, (P) – Peanuts, (S) – Soya, (M) – Milk, (N) – Nuts, (CY) – Celery
(MD) – Mustard, (SE) – Sesame, (MS) – Molluscs,  - Moderately Spicy,  - Spicy Hot,  - Vegetarian,  - Vegan
Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.

Stand up Menu

20 ITEMS - €25.00 PER PERSON
15 ITEMS - €20.00 PER PERSON
10 ITEMS - €15.00 PER PERSON
MINIMUM 30 PERSONS

Finger Food

CHICKEN AND CUCUMBER WRAP (G, M, S)
Grilled chicken with tzatziki, red onions, cucumber, savoy cabbage, wrapped in a wholegrain wrap

TURKEY WRAP (G, M, E)
Turkey breast, spring onions, cucumber, pickled red onions, avocado, green goddess yoghurt sauce, wrapped in a wholegrain wrap

FALAFEL WRAP (G, SE, M)
Falafel, pickled vegetables, quinoa, tabouleh, tahini, and garlic yoghurt sauce, wrapped in a wholegrain wrap

PULLED BEEF BUN (G, L)
Mini brioche bun filled with slow-cooked, pulled marinated beef, guacamole, topped with tangy adobo and BBQ sauce

MORTACCI BUN (G, E, M, MD)
Crispy fried mortadella and melted provolone cheese, honey mustard and mayonnaise in a toasted brioche bun

BURGER (G, SE, MD, E)
Prime beef patty with our in-house special burger sauce, melted cheese, pickled cucumber, brioche bun

CHICHARRÓN (G, S, CY)
Slow-cooked and deep fried crispy pork belly topped with creamy guacamole and pico de gallo

ARANCINI (G, M, E, CY)
Crispy rice balls with tomato sauce and melted mozzarella

CHORIZO (MD, CY)
Grilled Chorizo sausage with a mustard-honey dressing

CLASSIC FRIED CHICKEN (G, M)
Crispy, boneless fried chicken

HONEY FRIED CHICKEN (G, M, S)
Crispy, boneless fried chicken with a sweet honey and garlic glaze

PANUZZO VEGETARIANO (G, SE) 
A thin and crispy pizza sandwich with chargrilled vegetables, red pepper houmous and tabbouleh with a tahini and lemon sauce

PANUZZO AL POLLO E PANCETTA (G, S, M, MD)
A thin and crispy pizza sandwich with mozzarella fior di latte, tender chicken strips, smoked pancetta, BBQ sauce

PANUZZO AL PISTACHIO E MORTAZZA (G, M, N)
A thin and crispy pizza sandwich with mozzarella fior di latte, pesto di pistachio, tomato slices and mortadella

PIZZA MARGHERITA (G, M)
Tomato sauce, mozzarella fior di latte, olive oil and basil

PIZZA SALAMI NAPOLI (G, M)
Tomato sauce, mozzarella fior di latte, salami Napoli

Dessert

STRUFFOLI WITH NUTELLA (G, N, M, E)
Deep fried dough, drizzled with Nutella and icing sugar

FRIED MINI MQARET (N, G, E, M)
Deep-fried date fritters

MINI BROWNIES (N, G, E, M)
A rich, fudgy brownie made with dark chocolate

MINI SFOGLIATELLA NAPOLI (N, C, E, M)
Delicious crispy puff pastry, filled with ricotta cheese and candied orange

DOLCI DI MANDORLA (N, G, E, M)
Almond cookie



Beverage Packages

Free-Flowing Soft Drinks & Minerals Bar

€4.00 per person, per hour (minimum 3 hours)

MINERAL WATER, SOFT DRINKS, AND JUICES

Free-Flowing Wine & Beer Bar

€5.50 per person, per hour (minimum 3 hours)

WINE, LOCAL BEER, MINERAL WATER, SOFT DRINKS, AND JUICES

International Open Bar

€8.00 per person, per hour (minimum 3 hours)

SPIRITS, LOCAL BEER, WINE, PROSECCO, SOFT DRINKS, JUICES, AND MINERAL WATER

LIST OF SPIRITS:

Aperitifs - Aperol, Campari, Martini

Rum - Havana 3 YO / Angostura 3 YO

Vodka - Smirnoff

Gin - Gordon's

Whiskey - Johnnie Walker Red , J&B , Jack Daniel's

Tequila - La Chica Silver

Amari - Amaro Montenegro, Averna, Amaro del Capo, Ramazzotti

Liqueurs – Baileys, Kahlúa, Cointreau, Limoncello, Amaretto Disaronno, Frangelico, Archers Peach Schnapps, Jägermeister, Sambuca

Wine Package

€10 per person

HALF BOTTLE OF WINE / HALF BOTTLE OF WATER AND COFFEE PER PERSON

Sauvignon Blanc, Central Valley, Chile

Carmenere, Central Valley, Chile



Wishlist

- [✓] Cena Napoletana Menu
- [✓] Arancini al Pomodoro
- [✓] Cannoli con Ricotta di Pecora
- [✓] Aperol Spritz



VECCHIA NAPOLI

pizzeria e specialità campane

An Italian Christmas to Remember

Lively, dynamic, colourful, and inviting – every Vecchia Napoli outlet across the island has its own unique atmosphere, all united by the vibrant spirit of Italian culture. Vecchia Napoli nurtures the true essence of Neapolitan and Italian cuisine, crafted with the finest ingredients and time-honoured traditions.

Whether it's a festive team-building event, a seasonal celebration, or a warm family gathering, Vecchia Napoli offers the perfect setting – where great food meets laughter, connection, and memorable holiday moments.



From Vecchia Napoli
with Love



OUTLET CAPACITIES

Mellieha	Seated in 140, Seated out 70, Standing - 300
Qawra	Seated in 110, Seated out 160, Standing - 250
Salini	Seated in 150, Seated out 150, Standing - 400
St. Julian's	Seated in 250, Standing level 0 - 200, level 1 - 200
Mrieħel	Seated in 100, Seated out 55, Standing - 200
Skyparks	Seated in 140, Seated out 150, Standing - 300
Ta' Qali ^{NEW}	Seated in - 260, Seated out 120, Standing level 0 - 350, level 1 - 200



Cena Napoletana

SHARING MENU
€29 PER PERSON
MINIMUM 10 PERSONS

Primi

FOCACCIA FUORI GROTTA (CG, G) 
Garlic, rosemary and extra virgin olive oil

I TRE SFIZI (WG, CG, G) 
A trio of dips bursting with southern Italian flavours: Gorgonzola (M), olive & raisin (G), aubergine caponata (G), served with focaccia (GL)

ANTIPASTO DI FORMAGGI E SALUMI MISTI (M, CG) 
A selection of typical cheeses and cold cuts with sundried tomatoes, marinated olives and peppers

POLPETTE AL SUGO ROSSO (CG)
Beef and pork meatballs braised in a rich San Marzano tomato sauce with a hint of basil

Pasta e Pizza

RIGATONI AL RAGÙ CLASSICO NAPOLETANO (CG, G)
Rigatoni with beef and sausage, slow-braised in tomato sauce

RIGATONI CON FUNGHI TRIFOLATI (G, CG, M) 
Rigatoni with sautéed button mushrooms, tossed with butter, fresh sage, walnuts and garlic

PIZZA ALLA MARGHERITA (G, M) 
Tomato sauce, mozzarella fior di latte and basil

Secondi

COSCETTE DI POLLO (M, CG)
Charcoal-grilled boneless chicken thighs, glazed in honey, thyme and garlic

MAIALE ARROSTO (CG)
Slow-roasted pork belly, marinated with garlic and herbs

FRIES (G)

TAGLIATA DI MANZO (OPTIONAL) AT A €5.00 CHARGE

Per Finire

CANNOLI DI RICOTTA (G, M, N) 

Bevande

FREE-FLOWING WINE, LOCAL BEER, SOFT DRINKS, AND MINERAL WATER
Beverage service ends after dessert is served

ALLERGY NOTE

(G) - Gluten, (CS) - Crustaceans, (E) - Eggs, (F) - Fish, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts, (CY) - Celery, (MD) - Mustard, (SE) - Sesame, (MS) - Molluscs, (CG) - Contains Garlic,  - Vegetarian
Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.

Stand-Up Canape Menu A

16 ITEMS • €30 PER PERSON
MINIMUM 30 PERSONS

Cold

- Chicory with goat's cheese cream, pomegranate and walnuts (N, M) 
- Olive tapenade & mint crostini (G, V, F, CG)
- Lemon ricotta, and sundried tomato tartlets (G, M) 
- Tuna bridge rolls (G, F, CG)
- Smoked salmon, cucumber, rucola & cream cheese tramezzini (G, M, F)
- Caprese bridge rolls (G, M) 

Warm

- Arancini al pomodoro (G, M, E, CG) 
- Chickpea fritters, caramelised red onions & anchovies (G, F, CG) 
- Bocconcini di mozzarella fritti (G, E, M)
- Pinsa con olio di rosmarino, aglio e sale marino (G, CG)
- Meatballs braised in a spicy San Marzano sauce (G, CG)
- Ravioli di ricotta fritti con sale al rosmarino (G, M) 
- Cheeseburger sliders with basil mayo (G, M, E, CG)
- Leek and gorgonzola quiche (G, E, M) 

Desserts

- Cannoli ripieni di ricotta di pecora (G, M, N) 
- Dark chocolate brownie bites (G, M, E) 

Stand-Up Canape Menu B

20 ITEMS • €37.5 PER PERSON
MINIMUM 30 PERSONS

Cold

- Lemon ricotta & sundried tomato tartlets (G, M) 
- Caponata & anchovy crostini (G, F) 
- Caprese skewers (M)
- Olive tapenade & mint crostini (G, F, CG) 
- Caprese bridge rolls (G, M) 
- Smoked ham and provolone tramezzini (G, M)
- Tuna mayo tramezzini (G, M, F, E, CG)

Warm

- Arancini al pomodoro (G, M, E, CG) 
- Crocchette di patata con salsa al tartufo (G, M, E, CG) 
- Chicken sliders with apricot & chilli chutney (G, M, CG)
- Bocconcini di mozzarella fritti (G, M, E) 
- Ravioli di ricotta fritti con sale al rosmarino (G, M) 
- Chickpea fritters, caramelised red onions & anchovies (G, F, CG) 
- Pinsa con olio di rosmarino e sale marino (G)
- Porchetta sliders with salsa verde (G, F, CG)
- Sundried tomato and Grana Padano puff pastry rolls (G, M, CG) 
- Traditional Maltese pastizzi filled with ricotta and peas (G, M, E) 

Desserts

- Cannoli con ricotta di pecora (G, M, N) 
- Dark chocolate brownie bites (G, M, E) 
- Crema pasticceria & coconut tarts (G, M) 



Stand-Up Canape Menu C

24 ITEMS • €42.5 PER PERSON
MINIMUM 30 PERSONS

Cold

- Caponata and anchovy crostini (G, F, CG) 
- Olive tapenade & mint crostini (F, G, CG) 
- Pesto genovese & stracciatella di burrata tartlets (G, M, N, CG) 
- Lemon ricotta & sundried tomato tartlets (G, M) 
- Caprese skewers (M) 
- Mortadella e pistacchio tramezzini (G, M, N)
- Caprese bridge rolls (G, M) 
- Smoked ham and provolone tramezzini (G, M) 

Warm

- Olive all' ascolano ripieni di gorgonzola (G, M, E, F, CG) 
- Arancini al pomodoro (G, M, E, CG) 
- Chickpea fritters, caramelised red onions & anchovies (G, F) 
- Crocchette di patata con salsa al tartufo (G, M, E, CG) 
- Pinsa con olio di rosmarino, aglio e sale marino (G) 
- Bocconcini di mozzarella fritti (G, M) 
- Meatballs cooked in a spicy tomato sauce (G, CG)
- Porchetta sliders with salsa verde (G, F, CG)
- Chicken sliders with apricot and chilli chutney (G)
- Ravioli di ricotta fritti con sale al rosmarino (G, M, E) 
- Sundried tomato & Grana Padano puff pastry rolls (G, M, E, CG) 
- Traditional Maltese pastizzi filled with ricotta and peas (G, M, E) 
- Salsiccia in camicia (G, M, E, CG)

Desserts

- Cannoli con ricotta di pecora (G, M) 
- Dark chocolate brownie bites (G, M, E) 
- Crostate di frutta (G, M, E) 

ALLERGY NOTE

(G) - Gluten, (CS) - Crustaceans, (E) - Eggs, (F) - Fish, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts, (CY) - Celery, (MD) - Mustard, (SE) - Sesame, (MS) - Molluscs, (CG) - Contains Garlic,  - Vegetarian
Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.



Stand-Up Menu Food tables

TO BE ADDED TO ONE OF
THE CANAPE MENU ABOVE

Charcuterie

€11.50 PER PERSON

SALUMI

Salami Napoli, mortadella, prosciutto crudo

CHEESE

Grana Padano, gorgonzola, baked ricotta

ACCOMPANIMENTS

Sundried tomatoes, grapes, grissini, galletti

Pasta

€10.50 PER PERSON

PENNE ALLA NORMA (G, CG, M)

Tomato sauce, aubergines, oregano, garlic,
fresh basil, ricotta salata & Parmigiano Reggiano

FARFALLE AL TONNO E PESTO GENOVESE (G, CG, M, N)

Farfalle with tuna, basil pesto,
Parmigiano Reggiano & extra virgin olive oil

LASAGNE AL RAGÙ DI BOLOGNA (G, M, E, CG)

Layers of pasta, tomato sauce, ragù,
béchamel, grana & mozzarella

Maltese

€12.00 PER PERSON

HOBŻ BIŻ-ŻEJT (G, CG)

Kunserva, basal, tursin u ħabaq

BIGILLA TRADIZZJONALI (CG)

ĠBEJNIET TAL-BŻAR (M)

ĠBEJNIET FRISKI (M)

La Griglia

€15.00 PER PERSON

CHICKEN THIGHS

Char-grilled chicken thighs
marinated in rosemary & lemon

BEEF FLANK (F, CG)

Salsa verde

GRILLED SICILIAN SAUSAGES (CG)

Tomatoes & fresh herb salsa

SIDES

PANZANELLA (G)

Tomatoes, cucumbers, olives, red onions, croutons
& fresh herbs dressed in an Italian vinaigrette

FREGOLA NAPOLETANA (G)

Fregola tossed in fresh parsley, mint, roasted
onions, capers & extra virgin olive oil

ALLERGY NOTE

(G) - Gluten, (CS) - Crustaceans, (E) - Eggs, (F) - Fish, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts,
(CY) - Celery, (MD) - Mustard, (SE) - Sesame, (MS) - Molluscs, (CG) - Contains Garlic, - Vegetarian

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

Beverage Packages

Free-Flowing Wine Packages

MAXIMUM 5 HOURS

Including free-flowing Cisk beer, soft drinks, juices, mineral water

Chilean

€20.00 PER PERSON

Urmeneta Cabernet Sauvignon, Urmeneta Sauvignon Blanc

Italian

€25.00 PER PERSON

Falanghina Le Sorbole, Aglianico Le Sorbole

Maltese

€27 PER PERSON

Palatino Sauvignon Blanc, Palatino Cabernet Sauvignon

Corkage fee for spirits and wine supplied by guest €20 for 5 hours

Corkage fee for all beverages supplied by guest €12.50 for 5 hours

International Open Bar

€8.00 PER PERSON, PER HOUR, MINIMUM 3 HOURS

Including spirits, Chilean wine, Prosecco, Cisk beer, soft drinks, juices, mineral water, coffee

LIST OF SPIRITS

Aperitifs – Aperol, Campari, Cynar, Martini (rosso, bianco, dry), Malibu, Passoa

Vodka – Smirnoff

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

Tequila – Silver

Gin – Gordon's

Whisky – J&B Rare, Jameson, Johnnie Walker Red

Liqueurs & Digestives – Baileys, Limoncello, Frangelico, Amaretto di Saronno, Sambuca,
Kahlua, Drambuie, Cointreau, Averna, Fernet Branca, Jägermeister



- Wishlist*
- ☒ Imqarrun il-Forn
 - ☒ Spagetti biz-Zalza tal-Fenek
 - ☒ Klamaretti fit-Tagen
 - ☒ Trifle tal-Milied



Celebrate Maltese Traditions by the Bay

Rooted in Maltese heritage and tradition, Gululu offers an authentic taste of the islands in the relaxed, scenic setting of Spinola Bay.

It's a wonderful place for festive lunches, informal group gatherings, or cultural dining experiences, complete with bay views, a laid-back atmosphere, and a warm Maltese welcome – perfect for celebrating the season with friends, family, or colleagues.



*Il-festi t-tajba!
Gululu*



SPINOLA BAY, ST. JULIAN'S
Capacity:
Seated in 110, Seated out 50
Standing 150 (on both levels)



Ikla Tal-Ħbieb Tal-Milied

€35.00 PER PERSON
MINIMUM 10 PERSONS
SHARING MENU

L-Ewwel Platt | Starters

FTIRA BL-IMBARRAZ MALTESE BRUSCHETTA (G)

Maltese ftira bread spread with tomato paste and topped with cannellini beans, mint, olives, capers, parsley, and local extra virgin olive oil

FRITTURI TAL-PASTARD CAULIFLOWERS FRITTERS (G, M)

Cauliflower, capers, thyme and marjoram fritters served with a sheep's cheese sauce

ARJOLI TOMATO PASTE AND GARLIC DIP (G, F)

Prepared with crushed Galletti biscuits, garlic, anchovies, and rich tomato paste

ZALZETT TA' MALTA MIXWI MALTESE SAUSAGE

Grilled traditional Maltese pork and coriander seed sausage

ŻAQQ TAL-FENEK RABBIT BELLY (M, CY)

Pan-fried rabbit belly simmered in white wine, garlic, and thyme

IMQARRUN IL-FORN BAKED MACARONI (G, CY, E, M)

Traditional Maltese macaroni baked in a rich sauce of minced beef and pork

It-Tieni Platt | Main Course

Served with golden roast potatoes with garlic, thyme, fennel seeds, and extra virgin olive oil

DUNDJAN MOĦXI STUFFED TURKEY (M, N, CY)

Roasted succulent turkey thighs stuffed with Maltese sausage, walnuts and prune

STUFFAT TAL-MAJJAL PORK STEW (MD, CY)

Slow-cooked pork stew with potatoes, carrots, onions, thyme, celery, tomato paste, and Cisk beer

Helu | Dessert

MQARET BIL-GĦASEL DATE FRITTERS (G, N)

Date fritters drizzled with honey

QAGĦAQ TAL-GĦASEL CHEESECAKE TREACLE RINGS CHEESECAKE (G, E, M, N)

Creamy cheesecake inspired by the flavours of traditional Maltese treacle ring, with spiced dates, honey, citrus and aniseed

Upgrade To

FREE-FLOWING BEVERAGES AT €10.00 PER PERSON (OPTIONAL)
WINE, BEER, SOFT DRINKS, AND MINERAL WATER
Service of the beverages will start once all guests are at the table and will end once the dessert is served

ALLERGY NOTE

(G) - Gluten, (CS) - Crustaceans, (E) - Eggs, (F) - Fish, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts, (CY) - Celery, (MD) - Mustard, (SE) - Sesame, (MS) - Molluscs,  - Vegetarian,  - Vegan

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

Spinola Menu

€40.00 PER PERSON
MINIMUM 10 PERSONS

Tnaqqir | Nibbles

TO SHARE

BIGILLA BIL-FELFEL FAVA BEAN DIP

Traditional paste made from dried fava beans, garlic, olive oil, vinegar, and a hint of chilli

IMQARRUN MOQLI FRIED MACARONI (G, E, M)

Breaded and fried Maltese macaroni with a rich sauce of minced beef and pork

L-Ewwel Platt | Starters

TO CHOOSE

MINESTRA BIL- ĠBEJNA VEGETABLE SOUP (CY, M)

Traditional Maltese vegetable soup served with fresh Maltese sheep's cheeselet

ĠBEJNA MOQLIJA FRIED LOCAL CHEESELET (G, E, M)

Deep-fried fresh peppered sheep's cheeselet

RIGATONI BIL-QARNIT RIGATONI OCTOPUS (CY, MS, G, F)

Rigatoni with tender slow-cooked octopus, tomatoes, garlic, raisins, chilli, and fresh herbs

SPAGETTI BIZ-ZALZA TAL-FENEK SPAGHETTI RABBIT (G, M, CY)

This dish is one of the more popular and most traditional of Maltese dishes, forming part of the celebrated Fenkata meal – Spaghetti with a rabbit sauce

It-Tieni Platt | Main Course

TO CHOOSE

Served with golden roast potatoes with garlic, thyme, fennel seeds, and extra virgin olive oil

QARABAGĦLI MIMLI STUFFED MARROW

Stuffed marrows with rice, tomato sauce, olives, and capers, served on a creamy sheep's cheese sauce

KLAMARETTI FIT-TAGEN SEARED BABY CALAMARI (MS, F)

Pan-seared baby calamari with garlic, tomatoes, white wine, marjoram, a hint of chilli, and lemon juice

DUNDJAN MOĦXI STUFFED TURKEY (M, N, CY)

Roasted succulent turkey thighs stuffed with Maltese sausage, walnuts and prune

STUFFAT TAL-HARUF GOZITAN LAMB STEW (CY)

Slow-cooked Gozitan lamb with potatoes, carrots, peas and aromatic herbs, in a rich tomato sauce

FALDA MIXWIJA BIZ-ZALZA ĦARDA - GRILLED FLANK STEAK (F)

Grilled flank steak with a rustic salsa of mint, parsley, marjoram, red chilli, capers, anchovies, garlic, red wine vinegar, and olive oil, served with charred onions

Helu | Dessert

TO CHOOSE

TRIFLE TAL-MILIED MALTESE CHRISTMAS TRIFLE (M, G, N, E)

Layers of rum-soaked sponge cake and custard, and with clove and cinnamon flavoured sweet ricotta

QAGĦAQ TAL-GĦASEL CHEESECAKE TREACLE RINGS CHEESECAKE (G, E, M, N)

Creamy cheesecake inspired by the flavours of traditional Maltese treacle ring, with spiced dates, honey, citrus and aniseed

TORTA TAL- LEWŻ ALMOND PIE (E, N, G, SE)

Warm almond pie, served with sesame seed ice cream



Stand Up Menu

10 ITEMS - €18.50 PER PERSON
15 ITEMS - €25.50 PER PERSON
20 ITEMS - €32.00 PER PERSON
MINIMUM 35 PERSONS

Cold Canapes & Sandwiches

Grilled Maltese Ftira spread with kappunata (aubergine chunks cooked with onion, capers, olives, and tomatoes) (G) 🍴

Grilled Maltese Ftira spread with tomato, capers, olives and cannellini beans (G, S) 🍴

Olives, raisins, marjoram, and garlic tapenade panini (G, SE, M) 🍴

Sundried tomato and olive panini (G, S, SE, M) 🍴

Tuna, cannellini beans, mint, olives, and capers panini (G, S, F, SE, M)

Hot Finger Food

Mini ricotta cakes (G, E, M) 🍴

Mini pea cakes (G, E, M) 🍴

Deep-fried fresh peppered sheep's cheeselet (G, E, M, S) 🍴

Tasty fritters made with zucchini, capers, and ġbejna (G, E, M, S) 🍴

Tuna, capers and mint fritters (G, S, F)

Deep-fried breaded cod served with preserved lemon mayo (G, F, S, E, M)

Chicken skewers with a honey and coriander glaze (S)

Grilled traditional Maltese pork and coriander seed sausage

Crispy pork belly with a lemon and carob glaze (CY)

Pulled rabbit and grana buns (G, S, M, CY, SE)

Rabbit, peas and grana patties (G, M, CY)

Rabbit and ġbejna arancini (G, E, M, CY, S)

Bragjolini - Beef rolled with a stuffing of hard-boiled eggs, ham, parsley, garlic, and Parmesan cheese (E, M, CY)

Beef patties flavoured with Pecorino cheese, garlic and thyme (CY, E, M)

Mini burgers with grated ġbejna (G, M, SE)

Desserts

Mqaret - Date fritters served with honey (G, E, N, S, M)

Traditional Maltese bread pudding, flavoured with chocolate, dried fruit and brandy (G, E, M)

Mini ricotta kannoli served with crusted almonds (G, E, N, S, M)

Qagħaq tal-Għasel – Traditional Maltese treacle rings, sweet pastry filled with spiced dates, honey, citrus and aniseed (G, E, M, N)

Pasta Station

OPTIONAL, TO BE ADDED TO THE CANAPE MENU

€8.50 PER PERSON (CHOOSE 2 ITEMS)

Ricotta-filled ravioli served with a tomato, garlic, and basil sauce (G, E, S, M, CY) 🍴

Rigatoni with calamari, marrows, tomatoes with a hint of chilli and herbs (G, CY, F, MS, CS)

Penne with rabbit sauce and fresh herbs (G, M, CY)

ALLERGY NOTE

(G) - Gluten, (CS) - Crustaceans, (E) - Eggs, (F) - Fish, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts,
(CY) - Celery, (MD) - Mustard, (SE) - Sesame, (MS) - Molluscs, 🍴 - Vegetarian, 🍴 - Vegan

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

Beverage Packages

Free-Flowing Soft Drinks & Mineral Bar

€4.00 per person, per hour (minimum 3 hours)

MINERAL WATER, SOFT DRINKS, AND JUICES

Free-Flowing Wine & Beer Bar

€5.50 per person, per hour (minimum 3 hours)

WINE, LOCAL BEER, MINERAL WATER, SOFT DRINKS, AND JUICES

International Open Bar

€8.00 per person, per hour (minimum 3 hours)

SPIRITS, LOCAL BEER, WINE, PROSECCO, SOFT DRINKS, JUICES, AND MINERAL WATER

LIST OF SPIRITS

Aperitifs – Aperol, Campari, Martini (rosso, bianco, dry), Malibu; **Vodka** – Stolichnaya;

Rum – Bacardi White, Captain Morgan Spiced, Captain Morgan Dark; **Tequila** – Silver; **Gin** – Gordon's;

Whisky – J&B Rare, Jameson, Johnnie Walker Red, Jack Daniel's; **Liqueurs & Digestives** – Bajtra, Baileys, Limoncello, Frangelico, Amaretto di Saronno, Sambuca, Kahlua, Averna, Fernet Branca, Jägermeister

La Torre Package

€11.00 per person

HALF BOTTLE OF LA TORRE CHARDONNAY | MERLOT
MARSOVIN VINEYARDS, MALTA.

HALF BOTTLE OF MINERAL WATER, FILTER COFFEE

Caravaggio Package

€15.00 per person

HALF BOTTLE OF CARAVAGGIO PINOT BIANCO | CABERNET FRANC
MARSOVIN VINEYARDS, MALTA.

HALF BOTTLE OF MINERAL WATER, FILTER COFFEE

Meridiana Package

€32.00 PER PERSON

HALF BOTTLE OF ISIS - CHARDONNAY | MELQART CABERNET SAUVIGNON, MERLOT
MERIDIANA WINE ESTATE, TA QALI, MALTA.

HALF BOTTLE OF MINERAL WATER, FILTER COFFEE

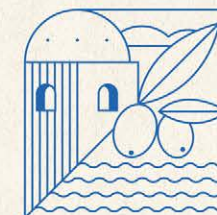
Aperitifs & Canapes

PROSECCO, MALTESE SPRITZ, GIN & TONIC - €7
SELECTION OF 3 CANAPES - €6



Wishlist

- [✓] Apollos Menu
- [✓] Feta Saganaki with Fig and Pistachio
- [✓] Chicken Souvlaki
- [✓] Traditional Moussaka



MANAKIS
GREEK TAVERNA



A Greek Feast for the Festive Season

Manakis offers a unique experience of true Greek cuisine and culture. Nestled in the heart of Spinola Bay, it's more than just a place to dine – it's a traditional Greek taverna that opens the door to authentic flavours, iconic Greek liquors, and the spirit of Mediterranean hospitality, all framed by beautiful bay views.

Perfect for group events, Manakis features a sharing-style Greek feast menu for seated occasions and canapé selections with a Greek twist for standing receptions – making it an ideal choice for festive celebrations filled with warmth and joy.



Warmly, Manakis

SPINOLA BAY, ST. JULIAN'S

Capacity:
Seated in 90, Seated out 50
Standing 120 (on both levels)



Apollo's Menu

SHARING MENU
€35.00 PP
MINIMUM 10 PERSONS

Cold Mezze

GREEK HOUMOUS (SE)

Smooth chickpea dip blended with tahini, lemon, and garlic, garnished with parsley and smoked paprika

TZATZIKI (M)

Creamy Greek yoghurt infused with crisp cucumber, fresh mint and a hint of garlic, garnished with pickled cucumber and herb oil

GREEK SALAD (M)

Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese and oregano

Hot Mezze

KOLOKITHOKEFTEDES (M, G, E)

Crispy zucchini fritters with red onion, feta, and fresh herbs

SHEFTALIES (G)

Grilled Cypriot pork sausages

ARNAKI GIOUVETSI (G, M)

Baked risoni pasta with slow-cooked lamb shoulder, tomato sauce, onions, red peppers, and melted graviera cheese

Main Course

Served with potato fries sprinkled with wild Greek mountain oregano

CHICKEN SOUVLAKI (M, MD)

Charcoal-grilled chicken thighs, marinated in spiced yoghurt, served with tzatziki, dill, parsley, smoked paprika, and charred lemon

TRADITIONAL MOUSSAKA (CY, M, G)

Baked layers of aubergines, zucchini, potatoes, and a savoury lamb ragù, with béchamel sauce, and feta cheese

PANSÉTA (M, S)

Brined pork belly, charcoal-grilled with garlic, rosemary, and thyme

Dessert

TRADITIONAL SARAGLI (G, M, N, E, SE)

Rolled baklava, topped with grated pistachios

REVANI (M, G, E, N)

Greek semolina cake soaked in orange syrup, served with lemon curd

Upgrade To

FREE-FLOWING BEVERAGES AT €10.00 PER PERSON (OPTIONAL)

Wine, beer, soft drinks and mineral water

Service of the beverages will start once all guests are at the table and will end once the dessert is served

ALLERGY NOTE

(G) - Gluten, (CS) - Crustaceans, (E) - Eggs, (F) - Fish, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts, (CY) - Celery, (MD) - Mustard, (SE) - Sesame, (MS) - Molluscs,  - Vegetarian,  - Vegan

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

Zeus Menu

€38.50 PER PERSON
MINIMUM 10 PERSONS

Cold Mezze

TO SHARE

SKORDALIA (N)

A smooth dip of roast garlic, potatoes, olive oil and almonds

TZATZIKI (M)

Creamy Greek yoghurt infused with crisp cucumber, fresh mint and a hint of garlic, garnished with pickled cucumber and herb oil

Hot Mezze

TO CHOOSE

WINTER CABBAGE SAUTÉED WITH SMOKED FETA CHEESE (M)

Slow-cooked winter cabbage, finished with smoked feta cheese, extra virgin olive oil and fresh herbs

FETA SAGANAKI WITH FIG & PISTACHIO (G, M, N)

Pan-fried feta cheese served with fig compote, toasted pistachios, and a thyme honey drizzle

MELOMAKARONA DUCK CROQUETTES (G, M, E, N)

Crispy duck croquettes inspired by traditional Melomakarona flavours, with orange zest, cinnamon, walnuts, honey glaze, and smoked yoghurt

PASTISIO (G, M)

A Greek baked pasta dish with a rich beef ragu', béchamel sauce, feta cheese, and sheep's milk graviera cheese

Main Course

TO CHOOSE

SPANAKOPITA (G, M, E, SE)

Spinach, ricotta and feta cheese filo pie

GRILLED KALAMÁRI (F, MS, SE)

Charcoal-grilled tender calamari, marinated in oregano, extra virgin olive oil, preserved lemon, and fresh chilli, served with houmous and potato fries sprinkled with wild Greek mountain oregano

PORK KONTOSOUVLI (M)

Pork neck marinated in fresh tomato, onions, garlic, oregano, and parsley then slow-cooked over charcoal, served with tzatziki and potato fries sprinkled with wild Greek mountain oregano

CHICKEN SOUVLAKI (MD, M)

Charcoal-grilled chicken thighs, marinated in spiced yoghurt, served with tzatziki, dill, parsley, smoked paprika, and charred lemon, served with potato fries sprinkled with wild Greek mountain oregano

LAMB KLEFTIKO (S, CY)

Lamb shank flavoured with garlic, oregano, lemon, cinnamon, bay leaf and slow-cooked with potatoes in a clay pot

Dessert

TO CHOOSE

TRADITIONAL SARAGLI (G, M, N, E, SE)

Rolled baklava, topped with grated pistachios and served with tahini ice cream

PORTOKALOPITA (G, M, E)

Traditional Greek orange syrup cake served with Greek yoghurt ice cream and candied orange

SOKOLATOPITA (G, M, E)

Chocolate sponge cake, soaked in a cocoa syrup and topped with chocolate ganache, served with yoghurt ice cream



Stand Up Menu

10 ITEMS - €18.50 PP
15 ITEMS - €25.50 PP
20 ITEMS - €32.00 PP
MINIMUM 35 PERSONS

Cold Canapes

Houmous - Smooth chickpea, tahini, lemon and garlic tartlet (G, SE, S, E, M)

Skordalia - Roast garlic, potato, and olive oil crostatina (G, N, S, E, M)

Melitzanosalata - Aubergine mash, lemon juice, garlic and coriander tartlet (G, S, E, M)

Tzatziki - Creamy Greek yoghurt, cucumbers, fresh mint and garlic crostatina (G, M, S, E)

Tirokafteri - Greek yoghurt, feta cheese and chilli tartlet (G, S, E, M)

Hot Canapes

Zucchini, sundried tomato and olive paste pita (G, S, M, E)

Grilled halloumi cheese skewers (M)

Crispy feta cheese with honey and sesame seeds (G, M, SE, E, S)

Dolmades – rolled vine leaves with rice filling served with yoghurt tahini sauce (M, SE, CY)

Tiropitakia - filo pies with feta and ricotta cheese and dill filling (G, M, E, SE)

Deep-fried halloumi cheese with pomegranate molasses sauce (G, S, M, E)

Kolokithokeftedes – Zucchini, red onion, feta cheese and fresh herbs fritters (G, M, S, E)

Deep-fried crispy calamari served with preserved lemon mayo (F, G, E, MS, S)

Chicken souvlaki served with tzatziki (M, MD)

Chicken pita with tzatziki, tomatoes, cucumbers, peppers and onion (G, M, MD, S)

Pork pita with an aubergine mash and pickled onion (G, S)

Sheftalies - Pork sausages with lemon dressing and oregano (G)

Slow-cooked pork belly glazed with soya and sesame seeds (S, SE)

Lamb burger with houmous, crumbled feta and paprika (G, SE, M, E)

Lamb keftedes with yoghurt and tomato sauce (G, M, E)

Beef souvlaki with tahini sauce (S, SE, MD)

Dessert

Revani - Greek semolina cake soaked in orange syrup (G, M, E, N)

Sokolatopita - Chocolate sponge cake (G, M, E)

Saragli – Mini rolled baklava (G, N, M, SE, E)

ALLERGY NOTE

(G) - Gluten, (CS) - Crustaceans, (E) - Eggs, (F) - Fish, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts,
(CY) - Celery, (MD) - Mustard, (SE) - Sesame, (MS) - Molluscs, - Vegetarian, - Vegan

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

Food Tables

Fish Table

€25 PER PERSON

GARÍDES (CS, S)

Charcoal-grilled king prawns with lemon, garlic, mint, and oregano dressing

TSIPOURA (F, N, S)

Charcoal-grilled sea bream fillets with a caper and herb dressing

GRILLED KALAMÁRI (MS, F)

Charcoal-grilled tender calamari, marinated in oregano, extra virgin olive oil, preserved lemon, and fresh chilli

POTATO FRIES (G)

Sprinkled with wild Greek mountain oregano

PITA BREAD (G)

Warm grilled Greek flatbread

Meat Table

€20 PER PERSON

CHICKEN SOUVLAKI (MD, M)

Charcoal-grilled chicken thighs, marinated in spiced yoghurt

PANSÉTA (M, S)

Brined pork belly, charcoal-grilled with garlic, rosemary, and thyme

BEEF SOUVLAKI (MD, S)

Charcoal-grilled beef flank skewers

POTATO FRIES (G)

Sprinkled with wild Greek mountain oregano

PITA BREAD (G)

Warm grilled Greek flatbread

Pasta Table

€15 PER PERSON

SPANAKORISO (M, V)

Spinach and lemon rice with dill, spring onions, and feta cheese

GARIDOMAKARONADA (G, CS, F)

Rigatoni with prawns in a rich tomato sauce, infused with ouzo, lemon zest, chilli, parsley, and oregano

PASTISIO (G, M)

Greek baked pasta dish with a rich beef ragu', béchamel sauce, feta cheese and sheep's milk graviera cheese

Beverage Packages

Free-Flowing Wine & Beer Bar

€5.50 per person, per hour, minimum 3 hours

WINE, LOCAL BEER, MINERAL WATER,
SOFT DRINKS, AND JUICES

International Open Bar

€8.00 per person, per hour, minimum 3 hours

SPIRITS, LOCAL BEER, WINE, PROSECCO,
SOFT DRINKS, JUICES, AND
MINERAL WATER

LIST OF SPIRITS:

Aperitifs – Aperol, Campari, Martini
(rosso, bianco, dry), Malibu

Vodka – Stolichnaya

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

Tequila – Silver, Gin – Gordon's

Whisky – J&B Rare, Jameson, Johnnie
Walker Red, Jack Daniel's

Liqueurs & Digestives – Ouzo, Baileys, Limoncello,
Frangelico, Amaretto di Saronno, Sambuca,
Kahlua, Averna, Fernet Branca, Jägermeister

La Torre Package

€11.00 per person

HALF BOTTLE OF LA TORRE
CHARDONNAY | MERLOT

Girgentina | Gellewza, Syrah
Marsovin Vineyards, Malta

Half bottle of mineral water, filter coffee

Entoria Wines Package

€17.50 per person

HALF BOTTLE OF ENOTRIA VILANA

Sauvignon Blanc -Muscat

ENOTRIA

Liatiko-Kotsifali-Syrah,
Douloufakis Winery, Greece

Half bottle of mineral water, filter coffee

Aperitifs & Canapes

PROSECCO, APEROL SPRITZ, GIN & TONIC - €7
SELECTION OF 3 CANAPES - €6



Wishlist

- [✓] 100 Layer Lasagne
- [✓] Coffee and Rosemary-rubbed Venison Sirloin
- [✓] Champagne Mignonette and Lemon Oyster
- [✓] Mulled Wine Panna Cotta



chophouse



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, fresh fish, 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.



Warm regards,
Chophouse



Tigne Point, Sliema

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

Fortress Menu

€55

Starters

CHARCOAL-GRILLED ASPARAGUS (N) 
Ajo Blanco, caramelised almonds

SAFFRON & CITRUS FISH SOUP (F, CS)
Refined Maltese fish broth, local red prawns,
market fish, tomato, lemon & saffron

CHICKEN LIVER PARFAIT (M, G, E, N)
Plum gelée, toasted hazelnuts, brioche

100-LAYER LASAGNE (M, G, E, CY)
Slow-braised beef ragù, aged Parmesan
béchamel, red wine reduction

Main Course

Served with Hasselback potatoes

SMOKED HERITAGE CARROTS (SE) 
Tahini cream, harissa oil, puffed lentils

GRILLED SEABASS (F)
Wilted spinach, salsa macha

ROASTED DUCK BREAST (SF)
Beetroot purée, charred spring
onions, mulled wine jus

**CHARCOAL-GRILLED
ARGENTINE SIRLOIN (M, CY)**
Roasted pepper purée, grilled broccolini, beef jus

Dessert

SPICED APPLE STRUDEL (G, M, E)
Ginger ice cream

BAKED DARK CHOCOLATE TART (G, M, E)
Bourbon vanilla ice cream, spiced crumble

SELECTION OF HOUSE-MADE SORBETS (V)
Lemon, raspberry, coconut, passion fruit



Citadel Menu

€75

Starters

**CELERIAC & TRUFFLE MILLE-FEUILLE
(CY, S)** 
Charred greens, confit garlic cream,
black garlic gel, vegan jus

CALAMARATA (G, ML)
Braised octopus ragù, capers, black
olives, fermented chilli

SMOKED FOIE GRAS PÂTÉ (M, G, E, N)
Green apple gel, toasted hazelnuts, brioche

HAND-CUT BEEF TARTARE (G, E)
Grilled focaccia, chimichurri, cured egg yolk

Main Course

Served with Hasselback potatoes

CHARRED LEEKS (N) 
Almond cream, winter truffle, caper
gremolata, burnt leek ash

PAN-FRIED GURBELL (F, M)
Wilted greens, brown butter sauce,
lemon & parsley

**COFFEE & ROSEMARY-RUBBED
VENISON SIRLOIN (M, SF, CY)**
Parsnip purée, pickled blackberries,
Brussels sprouts, game jus

**CHARCOAL-GRILLED PRIME
ARGENTINE RIBEYE (M, CY, SF)**
White onion purée, charred
onion petals, martini jus

Dessert

**CHERRY & DARK CHOCOLATE
CLAFOUTIS (M, E, G)**
Baileys anglaise

**MULLED WINE PANNA COTTA
(M, G, E, SF)**
Panettone crumb, candied orange

SELECTION OF HOUSE-MADE SORBETS (V)
Lemon, raspberry, coconut, passion fruit

ALLERGY NOTE

(G) - Gluten, (CS) - Crustaceans, (E) - Eggs, (F) - Fish, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts,
(CY) - Celery, (MD) - Mustard, (SE) - Sesame, (SF) - Sulphites, (MS) - Molluscs,  - Vegetarian,  - Vegan
Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.



Canapés

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 bruschetta (G, MD)
- Fried polenta, mozzarella di bufala, basil, balsamic dressing (F, M)
- Goat cheese & walnut crostini (G, M)
- Truffled ricotta crostini, grilled asparagus, zesty vinaigrette (M, G)
- Tuna Tataki, ponzu sauce, kimchi purée, guacamole (F, SE, S)

- Peruvian sea bass ceviche, pineapple, coriander, chilli, sesame oil, lime, coconut milk, leche di tigre (F, SE)
- Mortadella & buffalo cheese crostini, pistachio pesto (G, M, N)
- Goat cheese, fig chutney, Parma ham crostini (G, M)
- Marinated beef fillet, chimichurri, confit egg yolk crostini (E, MD, G)

Sandwiches

- Grilled peppers & houmous sandwich (G, SE)
- Egg salad & cress sandwich (E, MD, G)
- Smoked salmon & dill cream cheese bridge roll (F, M, G)

- Chicken Caesar, Parmigiano Reggiano and lettuce bridge roll (F, G, M, MD, E)
- Roast sirloin, truffle aioli, rucola (G, M, MD)

Warm

- Fried aubergine, whipped tahini, pomegranate (G, M, N)
- Crispy cauliflower bites, sweet chilli glaze (G)
- Baked polenta, gorgonzola, walnut crumble (M, N)
- Crispy gnocchi, basil pesto, Parmesan (G, M, N)
- Vegetable spring roll, ponzu dressing (E, G, SE, S)
- Grilled halloumi and zucchini skewers (M)
- Gorgonzola & fig tartlet (M, E, G)
- Goat cheese, caramelized onion tart (G, M, E)
- Timballini mushroom (E, M, G)
- Wild mushroom & tarragon rice balls (E, M, G)
- Pumpkin & sage fritters, honey yoghurt (G, M)
- Mini cheese and leek quiche (G, E, M)
- Prawn & zucchini arancini (F, CS, G)
- Swordfish & aubergine arancini (F, G, M, E)
- Prawn cigar, XO mayo (G, CS, SE)
- 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)
- Mini fish cake, tartare sauce (G, 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 with a spicy, sweet, tangy 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 chicken gyozas, soy & balsamic dipping sauce (G, S, SE)
- Duck onion spring roll, plum sauce (G, E, M)
- Braised oxtail croquettes, smoked paprika aioli (E, G, CY)
- Chargrilled octopus skewer, smoked paprika aioli (E, MO, MD)
- Prawn & chorizo croquettes, roasted garlic aioli (CS, G, M, E)

Sweets

- Christmas Log (G, E, M,N)
- Mini mince pies (G,E, M, N)
- Baileys chocolate mousse tartlets (G, E, M)
- Mini passion fruit pavlova (E, M)
- Dark chocolate & tahini brownie (E, M, G, SE)
- Coconut pannacotta, mango pureé (M)

- Imqaret - date fritters (G)
- Cannoli (M, G, N)
- Profiteroles, tiramisu glaze (G, E, M)
- Fresh fruit tartlets, vanilla custard (E, G, M)
- Pistachio & white chocolate semifreddo (M, E, N)

Food Tables

To be added to canapé menu

Pasta

€15.00 PER PERSON

- Risotto pumpkin, chèvre, toasted pumpkin seeds (M)
- Calamarata, squid & tomato ragù, marjoram (G, F, MS, CY)
- Lasagne beef ragù (G, M, CY)

Grill

€25.00 PER PERSON

- Grilled seabass, chermoula sauce (F)
- Grilled boneless chicken thighs, orange juice, garlic, onions, coriander, chimichurri sauce
- Grilled flank steak, salsa verde (F)
- Served with French fries & roast vegetables

Shawarma

€18.00 PER PERSON | MINIMUM 60 PAX
1 SHAWARMA FOR 60 PEOPLE, MAXIMUM 2 SHAWARMAS

- Lamb Shawarma (M)
- Chicken Shawarma (M)
- Octopus Shawarma (MO)
- Garlic toum, tahini & lemon (SE), harissa yoghurt (M)
- Fattoush (G), tomato & herb salad , tabbouleh (G), cabbage slaw (E, MD), cucumber & mint salad (M)
- Pita bread, wraps (G)

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

Asian

€22.00 PER PERSON

- Green Thai vegetable curry (G, SE, CY, F, N)
- Seoul inspired garlic chicken (G, SE)
- Pork gyozas (G)
- Indonesian beef Rendang, slow cooked spiced beef, coconut curry (G, N, SE, F)
- Served with stir fried rice, noodles, chilli oil, & pickles

Tri-Orient

€22.00 PER PERSON

- Imam Bayildi - baked aubergine stuffed with vegetables & rice (N, SE)
- Chicken tagine, prunes (CY, N, SE)
- Persian lamb, apples (CY, N, SE)
- Served with Persian rice, houmous, tabbouleh, tahini sauce

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)

ALLERGY NOTE

(G) - Gluten, (CS) - Crustaceans, (E) - Eggs, (F) - Fish, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts, (CY) - Celery, (MD) - Mustard, (SE) - Sesame, (SF) - Sulphites, (MS) - Molluscs, - Vegetarian, - Vegan
Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.

Flying Buffet Dishes From Around The World

Peruvian sea bass ceviche, coconut milk, pineapple, leche di Tigre (F, CY, SE) - **€12.00**

Cured sea bream, fennel, pickled red onion, orange segments, green olives, toasted pine nuts, mint, basil (F, N) - **€12.00**

Tuna marinated in soy, sesame oil, chilli, avocado pureé (F, SE, S) - **€12.00**

Green Thai vegetable curry, basmati rice (G, SE, CY, F, N)  - **€7.00**

Seoul inspired garlic chicken, fried rice (G, SE) - **€8.00**

Japanese pork gyozas (three pieces) (G) - **€8.00**

Indonesian beef Rendang - slow cooked spiced beef, coconut curry, jasmine rice (G, N, SE, F) - **€8.00**

Ottoman Imam Bayildi - baked aubergine stuffed with vegetables & rice (N, SE)  - **€7.00**

Moroccan chicken tagine, prunes, raisins, couscous (CY, N, SE) - **€8.00**

Persian lamb, apples, basmati rice (CY, N, SE) - **€8.00**

Argentinean grilled flank steak, salsa verde (F) **€12.00**

Risotto pumpkin, chèvre, toasted pumpkin seeds (M)  - **€7.00**

Calamarata, squid & tomato ragù, marjoram (G, F, MS, CY) - **€8.00**

Lasagne beef ragù (G, M, CY) - **€8.00**

After Party Food

Chophouse sliders (G, MD) - **€2.50 each**

Chipotle chicken tenders (G, E) - **€2.50 each**

Mini hot dogs (G, MD) - **€2.50 each**

Cheese cakes (G, M)  - **€1.50 each**

Pea cakes (G, M)  - **€1.50 each**



Extras

Cloakroom optional €150

Security €25/hr (1 for every 100 guests)

Overtime after 5 hours - €250 per additional hour

ALLERGY NOTE

(G) - Gluten, (CS) - Crustaceans, (E) - Eggs, (F) - Fish, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts, (CY) - Celery, (MD) - Mustard, (SE) - Sesame, (SF) - Sulphites, (MS) - Molluscs,  - Vegetarian,  - Vegan
Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.

Stand Up Beverage Packages

International Open Bar

€8.50 per person per hour, minimum 3 hours

SPIRITS, LOCAL BEERS, CHILEAN WINE, PROSECCO, SOFT DRINKS, JUICES, NON-ALCOHOLIC BEER, AND MINERAL 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, Tanqueray 00
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 Aversa, Fernet Branca, Jägermeister

Premium Open Bar

€13.50 per person per hour, minimum 3 hours
Additional hours - €10.00 per hour

**SOFT DRINKS, JUICES, NON ALCOHOLIC BEER, AND MINERAL WATER
SPIRITS, LOCAL BEERS, PROSECCO, BORDEAUX PREMIUM WINE**

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

List of Spirits:

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

Rum –Bumbu Original, Captain Morgan
Spiced, Captain Morgan Dark

Gin –Bombay Sapphire, Hendricks, Tanqueray 10, Tanqueray 00

Tequila - Casa Rayos

Whisky – Jack Daniel's, Jameson, Famous Grouse, Johnnie Walker Black Label, Glengoyne 12, Bowmore 12, Chivas 12

Liqueurs and Digestives – Amaretto Di Saronno, Baileys, Limoncello, Kahlúa, Frangelico, Sambuca Aversa, Fernet Branca, Jägermeister

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

Seated Beverage Packages

PACKAGES INCLUDE HALF A BOTTLE OF WINE, HALF A BOTTLE OF MINERAL WATER AND COFFEE PER PERSON

Chilean

€12.00 PER PERSON

Urmeneta - Sauvignon Blanc | Cabernet Sauvignon

Maltese

€15.00 PER PERSON

Caravaggio - Chenin Blanc | Syrah

Superior Maltese

€25.00 PER PERSON

Laurenti Vermentino | Merlot, Cabernet

Argentinean

€19.00 PER PERSON

Masi Passo Blanco, Pinot Grigio & Torrontes
I 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

Chateau Marjosse, Grand vin de Bordeaux, Pierre Lurton
Rouge:
Merlot, Cabernet Sauvignon, Cabernet Franc
Blanc:
Sauvignon Blanc, Semillon

LET'S GET IN TOUCH

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