

LEJLA MALTIJA

25 t'Ottubru | 7.30pm



IN AID OF
hospicemalta

MENU

L-Ewwel Platti | Starter

ALJOTTA HOME-MADE FISH SOUP

With black mussels, rice and white fish

LAŻANJA LASAGNA

Baked layers of pasta with tomato sauce, beef ragu, white sauce and topped with grated cheese

Platti Ewlenin | Main Course

FENEK IMTEKTEK RABBIT IN GRAVY

Shallow fried rabbit in garlic & white wine finished in gravy

BRAĠJOLI TRADITIONAL BRAGIOLI

Home-made beef olives stuffed with beef mince, onions, garlic, bacon and fresh parsley, slowly cooked in tomato sauce with carrots, onions, garlic and red wine

SIDER TAT-TIĠIEĠ GRILLED CHICKEN BREAST

Grilled chicken breast served with mixed salad and a wedge of lemon

PIZZA MALTIJA MALTESE PIZZA

Tomato sauce, mozzarella, Maltese sausage, onions, goat cheese, caponata, black olives

XIKEL TAL-ĦARUF LAMB SHANK

Braised lamb shank cooked in red wine sauce

PIXXISPAD MIXWI SWORDFISH

Grilled swordfish flavoured with lemon and herb garlic oil

Deżerta | Dessert

IMQARET U KAFÈ

Xorb | Beverages

€30.00

kull persuna

TAZZA ILMA, INBID, BIRRA JEW LUMINATA