

CHRISTMAS DAY

A complimentary glass of Cava Brut NV on arrival

STARTERS

San Daniele Ham 18

Toasted local sourdough, 'nduja, burrata di Puglia, Gozo honey & walnuts

Calamari 17

Crispy fried 'salt & pepper' squid with a creamy spicy sauce & lime

Arancine 15

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce

Seasonal Heirloom Beets ^{Ve} 13

Ajo blanco with almonds, red grapes, apple & dill vinaigrette

MAINS

Served with seasonal vegetables & roast potatoes ^{Ve}

Roast Corn Fed Chicken 30

Marinated in garlic & rosemary, served with potato gnocchi & a creamy mushroom sauce

Salmon Fillet 29

Bok choy, yuzu shichimi hollandaise

Ribeye Steak (300g) 39

Béarnaise or peppercorn sauce

Wild Mushroom 'Acquerello' Risotto ^{Ve} 16/21

Risotto mantecato with porcini, white wine, confit garlic & thyme

FESTIVE SPECIAL

Slow-Roasted Organic Turkey Breast 30

Dried fruit & nut stuffing, chipolata sausage, heritage carrots, mashed potato & a berry infused Christmas gravy

DESSERTS

Chocolate & Hazelnut Cheesecake ^{Ve} 11

Ferrero Rocher & Amarena cherries

Panna Cotta 11

Italian cream with Baileys liqueur, espresso caramel & crushed amaretti

Selection Of Ice Cream & Sorbet ^{Ve} 9

Ask your server for today's flavours

Artisan Cheese Board 13

A selection of local cheese with Gozo honey, pear & home baked focaccia crostini

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.



CABANA

CLUB MALTA