

# NEW YEAR'S EVE

80 PER PERSON

*A glass of Cava Brut NV & canapé on arrival*

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## STARTERS

### San Daniele Ham

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

### Calamari

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

### Arancine

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

### Seasonal Heirloom Beets <sup>Ve</sup>

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

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## PASTA

### Local Red Prawn Ravioli

*Baby plum tomatoes, Calabrian chilli flakes & fresh basil*

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## MAINS

*Served with seasonal vegetables & roast potatoes <sup>Ve</sup>*

### Roast Corn Fed Chicken

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

### Salmon Fillet

*Bok choy, yuzu shichimi hollandaise*

### Ribeye Steak (300g)

*Béarnaise or peppercorn sauce*

### Wild Mushroom 'Acquerello' Risotto <sup>Ve</sup>

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

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## DESSERTS

### Chocolate & Hazelnut Cheesecake <sup>Ve</sup>

*Ferrero Rocher & Amarena cherries*

### Panna Cotta

*Italian cream with Baileys liqueur, espresso caramel & crushed amaretti*

### Selection Of Ice Cream & Sorbet <sup>Ve</sup>

*Ask your server for today's flavours*

### Artisan Cheese Board

*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