



MALTA

## CHRISTMAS EVE

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### STARTERS

#### DAILY FISH SPECIAL 17

HOUSE CURED | SMOKED | CRUDO - ASK YOUR SERVER FOR DETAILS

#### CALAMARI 15

CRISPY FRIED 'SALT & PEPPER' SQUID WITH A CREAMY SPICY SAUCE & LIME

#### ARANCINE 13

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> 12

AJO BLANCO WITH ALMONDS, RED GRAPES, APPLE & DILL VINAIGRETTE

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### MAINS

SERVED WITH SEASONAL VEGETABLES, HOUSE FRIES OR ROAST POTATOES <sup>V</sup>

#### ROAST CORN FED CHICKEN 27

MARINATED IN GARLIC & ROSEMARY, SERVED WITH POTATO GNOCCHI & A CREAMY MUSHROOM SAUCE

#### SALMON FILLET 28

PAK CHOI, SAUTÉ MUSSELS, CREAMY WHITE WINE SAUCE, SHICHIMI PEPPER

#### RIBEYE STEAK (300G) 40

BÉARNAISE OR PEPPERCORN SAUCE

#### WILD MUSHROOM 'ACQUERELLO' RISOTTO <sup>V</sup> 19

RISOTTO MANTECATO WITH PORCINI, WHITE WINE, CONFIT GARLIC & THYME

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### FESTIVE SPECIAL

#### SLOW-ROASTED ORGANIC TURKEY BREAST 29

DRIED FRUIT & NUT STUFFING, CHIPOLATA SAUSAGE, HERITAGE CARROTS, MASHED POTATO & A BERRY INFUSED CHRISTMAS GRAVY

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### DESSERTS

#### CHOCOLATE & PISTACHIO BROWNIE <sup>V</sup> 11

VANILLA ICE CREAM

#### PINEAPPLE CARPACCIO <sup>VE</sup> 9

MANGO SORBET

#### SELECTION OF ICE CREAM & SORBET <sup>V</sup> 8

ASK YOUR SERVER FOR TODAY'S FLAVOURS

#### CRÈME BRÛLÉE <sup>V</sup> 11

VANILLA BEAN CUSTARD, CARAMELISED SUGAR CRUST

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### COMPLIMENTARY FREE PARKING

If you have any dietary requirements, including vegetarians, the hotel must be notified in writing at least 7 working days prior to the start of the event  
Please always inform your server of any allergies before placing your order, detailed allergen & nutritional information is available on request.