



# Christmas Set Menu A

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## **MALTESE APPETIZERS**

homemade bigilla, galletti, ħobż biż-żejt, peppered cheese

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## **SPAGHETTI WITH RABBIT SAUCE**

### **HOMEMADE VEGETABLE SOUP**

### **SMOKED SALMON SALAD**

### **LASAGNE**

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## **RABBIT**

fried in garlic, onions and herbs  
or  
finished in a wine gravy sauce

## **HORSEMEAT**

tender chunks of local horsemeat with tomato sauce, jus, herbs and spices

## **CHICKEN PARMIGIANO**

chicken with Parma ham, a Parmigiano-Reggiano sauce and rucola salad

## **VEAL BRAGOLI**

rolled thin veal slices, filled with a blend of seasoned  
beef mince slow cooked in a rich red wine and tomato sauce

## **BAKED SALMON FILLET**

with aromatic herbs and cherry tomatoes

## **PRIME RIB-EYE STEAK (€5 extra)**

with peppercorn sauce or mushroom sauce (optional)

## **SIDE DISHES:**

**ROAST POTATOES or CHIPS**  
**VEGETABLES or SALAD**

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## **Homemade Dessert**

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**Peanuts**

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**Coffee**

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**€ 26.90 p.p.**

