

Mithna Set Menu 1

€38 pp

Starters

Creamy Mushroom Soup, Sherry and Thyme
Spring onions, soy cream, black truffle oil.

Or

Balsamic Glazed Rabbit Livers
Garlic ciabatta crostini, baby leaves, carob syrup.

Or

Pennette al Salmone
Smoked salmon, creamy dill velouté.

Mains

Gnocchi

Parmesan & Cherry tomato, Pesto & Pea shoots.

Or

Chicken Parmigiana

Tomatoes, mozzarella, grilled rosemary and Parmesan polenta.

Or

Charred Pork Tomahawk

Herbed potatoes, carrot puree, thyme jus.

Or

Marinated Sea Bass

Roasted Mediterranean vegetables, tomato salsa, roasted new potatoes.

Dessert

Warm Chocolate Brownie

Vanilla ice-cream.

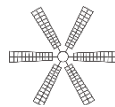
Or

Apple Crumble

Fruit of the forest coulis.

Or

Passion Fruit Sorbet



Mithna Set Menu 2

€40.00 pp

Starters

Fish soup

Mixed shellfish, and garden herbs.

Or

Risotto Beef

Carnaroli rice, creamy rich beef strips , mushrooms.

Or

Breaded Brie

Baby leaves, spiced parsnip crisps, candied pecans.

Mains

Tagliata of Beef

Grilled to your liking and served with baby rucola leaves, Grana shavings and sweet cherry tomatoes.

Or

Chicken & Guanciale

*Seared mushroom, Puff pastry disk,
Touch of cream.*

Or

Slow Cooked Lamb Shank

Creamy mash potatoes, roasted root vegetables, lamb gravy.

Or

Supreme of Salmon

Crushed new potatoes, creamed peas, pancetta and thyme.

Dessert

Fruit Crumble

Served warm with vanilla ice-cream.

Or

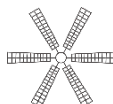
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*Traditional Maltese date rolls drizzled with
Mellieha thyme honey and served with fig ice-cream.*

Or

Dark Chocolate Pot

Pistachio granules.



Mithna Set Menu 3

€47 pp

Starters

Pan seared rabbit liver

Rosemary infused brioche, Parmesan and cracked black pepper crisp.

Or

Marinated Salmon Salad

Citrus segments, yoghurt dressing.

Or

Beef Gnocchi

Mushrooms, Parmesan shavings, garden herbs.

Soup

Roasted Pumpkin Soup

Crispy pancetta lardons, pecorino, chives.

Mains

Prime Rib Eye of Beef

Cooked to your liking and served with roasted vegetables,

Pommes dauphinoise and jus.

Or

Wild Boar Fillet

Braised carrots, Pommes puree

Port jus.

Or

Pot Roasted Lamb Shoulder

Moroccan infused couscous, Greek yogurt dressing.

Or

Seared Grey Meagre

Curried coconut velouté, prawn bisque gel, basil oil, wilted bok choy.

Dessert

Warm Chocolate Fondant

Pistachio ice-cream.

Or

Trio of Artisanal ice-creams

Crushed pistacchios.

Or

Baked Cheesecake

Red berry compote

