

Mithna Set Menu 1

€35 pp

Starters

Creamy Mushroom Soup, Sherry and Thyme (Vegan/NG)
Spring onions, soy cream, black truffle oil.
Or

Balsamic Glazed Rabbit Livers (D)
Garlic ciabatta crostini, baby leaves, carob syrup.
Or

Fettuccine al Salmone (F/D)
Smoked salmon, creamy dill velouté.

Mains

Braised Beef Cheeks (SS)
Mash potatoes, capsicum relish, braising gravy.
Or

Chicken Parmigiana (D/NG)
Aubergines, tomatoes, mozzarella, grilled rosemary and Parmesan polenta.
Or

Charred Pork Steak (P/D/NG)
Herbed potatoes, carrot puree, thyme jus.
Or

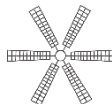
Marinated Sea Bream (F/NG)
Roasted Mediterranean vegetables, tomato salsa, roasted new potatoes.

Dessert

Warm Chocolate Brownie (V/D)
Fior di latte ice-cream.
Or

Apple and Cranberry Pie (V/D)
Fruit of the forest coulis.
Or

Passion Fruit Sorbet (Vegan/NG)



Mithna Set Menu 2

€38.50 pp

Starters

Prawn Bisque (SF/D)

Steamed rice, lime and coriander salsa.

Or

Risotto Beef Stroganoff (D)

Carnaroli rice, creamy rich beef ragout , trio of mushrooms.

Or

Camembert and Asparagus Pie (V/D/N)

Baby leaves, spiced parsnip crisps, candied pecans.

Or

Mains

Tagliata of Beef (D/NG)

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

Or

Chicken Breast, Smoked Ham and Fontina Cheese Involtni (P/D/NG)

Seared mushroom and spinach, crispy panelle.

Or

Slow Cooked Lamb Shank (D)

Creamy mash potatoes, roasted root vegetables, lamb gravy.

Or

Supreme of Salmon (F/P/D/NG)

Crushed new potatoes, creamed peas, pancetta and thyme.

Dessert

Plum Crumble (V/D)

Served warm with vanilla ice-cream.

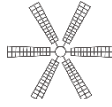
Or

Imqaret (V/D)

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

Or

Pistachio and Raspberry Slice (Vegan/N/NG)
Rolled oats crust, chocolate and almond milk ganache.



Mithna Set Menu 3

€45 pp

Starters

Hoi Sin Duck Boa Buns (S/SS)

Stir fried oriental vegetables, raw scallion, fresh cilantro.

Or

House Cured Norwegian Salmon (F/D)

Variations of beetroot, mozzarella di bufala mousse, toasted brioche bread.

Or

Tortelloni Ai Porcini (V/D/N)

Pan seared mushrooms, asparagus, porcini mushroom velouté, black truffle oil, toasted hazelnuts, Grana Padano shavings.

Soup

Roasted Pumpkin Soup (P/D/NG)

Crispy pancetta lardons, pecorino, chives.

Mains

Prime Rib Eye of Beef

Cooked to your liking and served with roasted vegetables, pommes dauphinoise and port wine jus.

Or

Duo of Turkey (D)

Sous vide turkey breast, chestnut stuffed turkey roll, potato roasties, baby carrots, sauteed kale, parsnip crisps.

Or

Pot Roasted Lamb Shoulder

Sauteed French beans, mint tabbouleh, Greek yogurt dressing.

Or

Seared Grey Meager (F/SF/NG)

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

Dessert

Warm Chocolate Fondant (V/D/N/NG)

Pistachio ice-cream.

Or

Zuppa Inglese Mousse Pie (V/D)

Rum and raisin gel.

Or

French Cheese Platter (V/D)

*Brie, Chevre, Roquefort cheese, spiced apple chutney,
crackers, crudites.*

