



Festive
SET MENUS

Valletta Waterfront

Menu 1

STARTERS

TO SHARE

Selection of Traditional Gozitan Ftira

AND

Penne Maltese Sausage Ragú

Penne tossed in a rich, herbaceous Maltese sausage
and tomato sauce

MAINS

Bragioli

Beef olives stuffed with minced pork and beef, peppered goat's cheese,
carrots, parsley, boiled eggs, braised in a tomato stew

OR

Oven Baked Salmon

Dressed with a herb oil

OR

Forn Ta' L-Ghawdxì Chicken

Chicken thighs coated with our special flour and curry mixture,
topped with melted cheese and poached in white wine

OR

Traditional Gozitan Ftira

A selection from the main menu

All mains will include roast vegetables, fries and roast potatoes

DESSERT

Fancy cakes to share

28.50
PER PERSON

Menu 2

STARTERS

TO SHARE

Pork Belly bites

Fried, crispy coated pork belly pieces, dressed in a honey and soy sauce marinade, served with a sweet potato and celeriac wasabi slaw topped with sesame seeds

AND

Selection of Traditional Gozitan Ftira

AND

Penne Chicken & Mushroom

Served with a cream sauce

MAINS

Grilled Ribeye

300g Argentinian beef ribeye cooked to your liking and served with a thyme jus

OR

Roasted Galletto

Whole baby chicken

OR

Pork Belly

Slow cooked in honey and apple sauce

All mains will include roast vegetables, fries and roast potatoes

DESSERT

Fancy cakes to share

33.95
PER PERSON

Menu 3

STARTERS

TO SHARE

Maltese Platter

Traditional Maltese peppered gbejna, marinated Maltese sausage in basil oil, marinated olives, served with a sun-dried tomato dip, a caper and vegetable caponata and a bigilla dip, accompanied with galletti (water biscuits)

AND

Selection of Traditional Gozitan Ftira

AND

Pork Cheek Fritters

Braised and breaded local pork cheeks accompanied by an apple and celeriac purée

MAINS

Beef Tagliata

Serves on a bed of rucola, cherry tomatoes and Parmesan shavings

OR

Pagella

Oven baked red snapper served with cherry tomatoes and a herb and white wine salsa

OR

Traditional Maltese Rabbit

Cooked in garlic and white wine, accompanied with rabbit liver

OR

Forn Ta' L-Għawdxì Chicken

Chicken thighs coated with our special flour and curry mixture, topped with melted cheese and poached in white wine

All mains will include roast vegetables, fries and roast potatoes

DESSERT

Fancy cakes to share

Free flowing water

39.50
PER PERSON

Menu 4

SOUP OF THE DAY

STARTERS

TO SHARE

Calamari Fritti

Served on a bed of mixed leaf salad and accompanied by tartar sauce

AND

Bowl of Mussels

Fresh mussels cooked in white wine, onions, chillies, cherry tomatoes, fresh herbs and garlic oil, served with toasted Maltese bread

AND

Fried Gbejna

A typical breaded Maltese dried goat cheese served with a dried fig compote as well as a dressed petite salad

AND

Selection of Traditional Gozitan Ftira

MAINS

Beef Fillet

300g New Zealand beef fillet cooked to your liking, served with a thyme and port wine jus

OR

Braised Pork Belly

Served with a vanilla jus

OR

Beef Tagliata

Serves on a bed of rucola, cherry tomatoes and Parmesan shavings

OR

Baked Sea Bream

Oven baked local sea-bream, served with cherry tomatoes, mixed leaf salad and a herb and white wine salsa

All mains will include roast vegetables, fries and roast potatoes

DESSERT

Fancy cakes to share

Free flowing water & a glass of wine

44.50
PER PERSON

Drinks Menu

**Free Flowing Water
and Non-Alcoholic Beverages**

7.50

PER PERSON

**Free Flowing Water,
Non-Alcoholic Beverages and Wine**

12.00

PER PERSON

Open Bar
(EXCLUDING PREMIUM SPIRITS)

25.00

PER PERSON

All packages are for a 3 hour duration.



IL FORN TA'
L-GHAWDXI

. Wood fired Pizza .

Valletta Waterfront
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ilforntalghawdxi.com

