



IL FORN TA'
L-GHAWDXI

Wood fired Pizza

STAFF PARTIES

Valletta Waterfront

€ **25.00**
per person

STARTERS

To Share

Penne Chicken & Mushroom

Served with a cream sauce

AND

Penne Maltese Sausage Ragú

MAIN

Beef Tagliata

300g red and white, hand-picked beef tagliata
served with a thyme jus

OR

Oven Baked Salmon

Dressed with a herb oil

OR

Stuffed Chicken Breast

Beef & gammon stuffing, accompanied by a cranberry jus

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

Kindly inform one of our servers, if you have any food allergies or special dietary needs.

€**30.00**
per person

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

Trio of Dips

A trio of dips consisting of bigilla, hummus and sun dried tomato dip, served with grilled pita

MAIN

Beef Tagliata

300g red and white, hand-picked beef tagliata served with a thyme jus

OR

Roasted Galletto

Whole Baby Chicken

OR

Pork Fillet

Served with an apple cider jus

All mains will include roast vegetables, fries and roast potatoes

DESSERT

Fancy cakes to share

Kindly inform one of our servers, if you have any food allergies or special dietary needs.

€ **35.00**
per person

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

MAIN

Grilled Ribeye

300g Argentinian Beef Ribeye cooked to your liking and served with a thyme jus

OR

Pagella

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

OR

Il-Forn Ta' L-Ghawdxi Chicken Tighs

Coated with a special flour & 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

Kindly inform one of our servers, if you have any food allergies or special dietary needs.

€40.00
per person

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

Bruschetta

A trio of bruschetta served on a well-dressed toasted Maltese xiklun:
Tomato and basil - Black olive tapenade - Mushroom, tarragon and melted cheese

MAIN

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

Duck Breast

Served with a blood orange and honey reduction, accompanied by an onion, red cabbage and sultana jam

All mains will include roast vegetables, fries and roast potatoes

DESSERT

Fancy cakes to share

FREE FLOWING WATER & A GLASS OF WINE

Kindly inform one of our servers, if you have any food allergies or special dietary needs.

DRINKS MENU

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

€7.50
per person

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

€12.00
per person

Open Bar
(Excluding Premium Spirits)

€25.00
per person

All packages are for a 3 hours duration.