



TAL-FOSS

Inhalltu u naqsmu bejn 4 min-nies

To share between 4 persons

Miżè ta' ikel Malti

Selection of Maltese food

Ghażla ta' ftajjar

Choice of traditional Maltese ftira

Fenek moqli bil-grejvi

Fenek immarinat fit-tewm u nbid ahmar, moqli fiż-żejt taż-żebbuġa u servut bil-grejvi tal-fenek u saġhtar.

Fried rabbit with rabbit jus

Marinated in garlic and red wine, fried in olive oil and served in its own jus and thyme reduction.

Stuffat Malti

Stuffat tal-majjal u ċ-ċanga bil-piżelli, zunnarija u patata l-forn.

Maltese stew

Pork and beef stew with peas, carrots and baked potatoes.

Braġoli tat-tigieġ mimlija bil-hwawar aromatiċi

Braġoli tat-tigieġ imsajrin fiz-zalza tal-kaċċatur (basal, zunnarija, tadam u salvja friska).

Chicken roulade with scented aromatic herbs

Chicken roulade scented with aromatic herbs, braised in hunter sauce (onion, carrot, tomatos and fresh sage).

Imqaret

Date fritters   

Kafè Malti

Maltese Coffee

€25.00 'il persuna / per person

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