



SET MENU @ Gululu, Spinola Bay, St Julians Saturday 4th November from 20.00 til 23.00

Mizè (sharing)

Crisp Galletti (Maltese water biscuits) and crunchy Maltese bread

Bigilla bil-Felfel (S/V) - Traditional paste made of dried fava beans, garlic, oil, vinegar, and a hint of chili

Rikotta (M/V) - Fresh local ricotta, mint, and lemon zest paste

Krustini Kappunata (C/S/V) – Grilled Maltese bread spread with Kappunata (little aubergine chunks cooked with onion, capers, olives, and tomatoes)

Fritturi tal - Pastard (C/S/M/V) - Tasty fritters made with cauliflower, potatoes, thyme and capers, with a sheep's cheese sauce

Froga tat-Tarja biz -Zalzett Malti (C/E/S/M/N) - A crisp flat pasta cake resembling an omelette made of strands of fine spaghetti mixed with egg, Maltese sausage, a generous dose of grana Padano cheese, finely chopped parsley and roughly ground pepper

Main Course (sharing)

Ravjul tal-Irkotta (V/M/C) - Ricotta ravioli with a tomato, garlic and basil sauce

Koxox tat-Tigieg (C/S) - Grilled boneless chicken thighs with *kappunata* (little aubergine chunks cooked with, onions, capers, olives, and tomatoes)

Braġjoli (S/M/C/E) - Thin slices of tender beef rolled with a tasty stuffing of breadcrumbs, finely chopped hard-boiled eggs, ham, parsley, garlic, and Parmesan cheese, simmered in a wine and onion gravy

Main courses are served with roast potatoes and seasonal vegetables

Dessert (sharing)

Mqaret bil-għasel (C/S/N) - Date fritters drizzled with honey

Pudina tal- Hobz (C/N/M/E/SE) - Traditional Maltese bread pudding, flavoured with chocolate, dried fruit and brandy

€35.00 per person

***drinks to be paid for individually on the night**