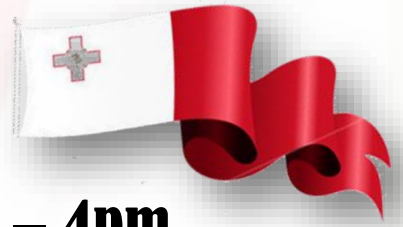


Maltese Lunch



Sorbello's Restaurant



Sunday 16th July 2017 10.30am – 4pm

Hosted by - Fluent Maltese Speaking Chef - Christian Tonna from Mosta in Malta
Share 7 dishes of Maltese cuisine Great Food & Great Range of Wines (Available by bottle or glass.)

Pre-purchased at Sorbello's Ph - 49578 300. RSVP & pay by 9th July 2017.

*Tickets only \$50pp includes a **FREE** Glass of Jansz Sparkling Wine (or replacement of equivalent value)*

TAKE A STROLL DOWN THE COBBLESTONE MEMORY LANE OF MALTA!!!!
COME & EXPERIENCE SOME DELICIOUS TRADITIONAL & MODERN MALTESE DISHES
PREPARED BY OUR MALTESE CHEF IN A FRIENDLY & FUN ATMOSPHERE.

Course 1 *** MALTESE SHARE PLATTER** Served with water Crackers

ZUBBUG - Olives stuffed with anchovies, thyme, tomato & garlic **BIGILLA** - A blend of spring beans with garlic, chilli & olive oil
LIMA BEANS - Lima beans with garlic, parsley & olive oil

Course 2 *****

ROSS IL FORNO Rice baked in a rich beef ragu meat sauce with tomato & eggs, topped with cheese & b

Course 3 *** Served with Sides of Maltese Bread, Roast Potatoes & Seasonal Vegetables**

FENEK MOQLI Traditional pan-fried rabbit in garlic, finished with rich jus and thyme sauce.

STUFFAT TAL QARNIT Braised octopus, potatoes, peas, black olives in a rich tomato sauce & finished with mint.

BRAGOLI Braised thin sliced beef stuffed with mushrooms, beef mince and cheese - baked in an onion gravy.

Course 4 *** MALTESE SHARE DESSERT PLATTER**

CHOCOLATE BREAD PUDDING - Baked bread pudding with egg, vanilla, coconut & dark chocolate.

MALTESE CANNOLI - Cannoli tubes filled with ricotta, almonds & candied cherries.

HELWA TAT-TORK - (Tahini Cake) - Sesame seed blend with whole almonds & caramel.

