

EVENTS BROCHURE





TAVERNA: YOUR GO-TO VENUE FOR UNFORGETTABLE EVENTS AND FESTIVITIES!

FROM LIVELY PARTIES AND FESTIVE REUNIONS TO HEARTFELT BAPTISMS, JOYFUL BABY SHOWERS, MEMORABLE GRADUATIONS, INTIMATE WEDDINGS, AND MORE—TAVERNA IS THE PERFECT PLACE TO CELEBRATE ALL OF LIFE'S SPECIAL MOMENTS.

WE OFFER A VARIETY OF MENUS CRAFTED TO SUIT EVERY NEED AND BUDGET, ENSURING YOUR FESTIVITIES ARE AS MEMORABLE AS THE OCCASION ITSELF.

FOR THOSE SEEKING SOMETHING TRULY UNIQUE, OUR BESPOKE MENUS ARE TAILORED TO MEET YOUR SPECIFIC TASTES AND REQUIREMENTS.

WE CAN'T WAIT TO HOST YOUR EVENT AND MAKE YOUR CELEBRATION AT TAVERNA TRULY SPECIAL!





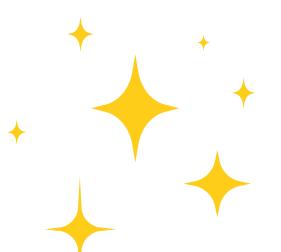
SCALLOPS GRATIN WITH HOLLANDAISE SAUCE AND PARMESAN CRUST LOCAL PRAWN CRUDO WITH YUZU OLIVE OIL SEAFOOD RISOTTO WITH PRAWNS, CALAMARI, CLAMS AND LOBSTER BISQUE BREADED LOCAL CHEESE WITH APPLE CHUTNEY AND CAROB SYRUP \bigvee MIDDLE EASTERN FELAFELS WITH TAHINI DRESSING \bigvee

TO FOLLOW

FISH PLATTER WITH LOCAL FRESH FISH, GRILLED RED PRAWNS AND CALAMARI FILLET OF BEEF WITH TRUFFLE MASH, GLAZED BABY CARROTS AND RED WINE JUS CRISPY DUCK BREAST WITH GINGER, ORANGE AND MANGO CHUTNEY, DUCK JUS BRAISED LAMB SHANK WITH POMME PUREE AND LAMB JUS MISO AUBERGINE STEAK WITH SNOW PEAS, MANGE TOUT AND UMAMI SAUCE

DESSERTS

KINDLY SELECT FROM OUR DAILY SELECTION OF HOMEMADE DESSERTS





SILVER SET MENU 40 PP



TO COMMENCE
LOCAL OCTOPUS IN GARLIC, CHERRY TOMATOES, WHITE WINE AND HERBS
FRESH TUNA TARTARE WITH WAKAME, AGRO DOLCE, AND EVO
BUCATINI PASTA WITH FRESH VONGOLE
BREADED LOCAL CHEESE WITH APPLE CHUTNEY AND CAROB SYRUP V

MIDDLE EASTERN FELAFELS WITH TAHINI DRESSING √

TO FOLLOW

GRILLED LOCAL FRESH FISH FILLET WITH LOBSTER BISQUE, AND BROCCOLINI URUGUAYAN BEEF RIB EYE WITH HOMEMADE CHIPS AND RED WINE JUS CRISPY DUCK BREAST WITH GINGER, ORANGE AND MANGO CHUTNEY, DUCK JUS BRAISED LAMB SHANK WITH POMME PUREE AND LAMB JUS MISO AUBERGINE STEAK WITH SNOW PEAS, MANGE TOUT AND UMAMI SAUCE

DESSERTS

KINDLY SELECT FROM OUR DAILY SELECTION OF HOMEMADE DESSERTS





TO COMMENCE

LOCAL OCTOPUS IN GARLIC, CHERRY TOMATOES, WHITE WINE AND HERBS FRESH TUNA TARTARE WITH WAKAME, AGRO DOLCE, AND EVO BUCATINI PASTA WITH FRESH VONGOLE BREADED LOCAL CHEESE WITH APPLE CHUTNEY AND CAROB SYRUP V MIDDLE EASTERN FELAFELS WITH TAHINI DRESSING V

TO FOLLOW

GRILLED FILLET OF LOCAL SEABASS WITH POTATOES 2 WAYS AND SEASONAL VEGETABLES

MAITESE PORK BELLY WITH CARROB JUS AND ROOTS
CRISPY CHICKEN SHNITZEL WITH TARTARE SAUCE AND HOMEMADE CHIPS
MISO AUBERGINE STEAK WITH SNOW PEAS, MANGE TOUT AND UMAMI SAUCE

DESSERTS

KINDLY SELECT FROM OUR DAILY SELECTION OF HOMEMADE DESSERTS





FINGER FOOD, BUFFET TABLE AND OPEN BAR OFFER

SELECTION OF WELCOME COLD AND HOT CANAPÉS

SEAFOOD BRURCHETTA

SMOKED SALMON AND CREAM CHEESE TART

SLOW COOKED OCTOPUS CUPS

RABBIT LIVER BROCHETTES

PORK BELLY BITES

BUFFET TABLE WITH CURED MEATS, LOCAL AND INTERNATIONAL CHEESES, MALTESE MEZZE, FRITTO MISTO, FRIED MALTESE RAVIOLI, BEEF TAGLIATA, VEGETABLES, POTATOES AND CHIPS, SAUCES AND CONDIMENTS

KIDS TABLE WITH POPCORN, CRISPS, SNACKS NUGGETS, CHIPS AND SWEETS

SELECTION OF MINI DESSERTS

MQARET

MINI CANNOLI

MINI CREME BRULÉ

FULL OPEN BAR WITH SPIRITS, MIXERS, LOCAL WINE, SOFT DRINKS, WATER, COFFEE AND LIQUORS

38.5 PP FULL OPEN BAR
28.5 PP BEER WINE AND SOFT DRINKS ONLY
50PP PREMIUM OPEN BAR



Majjalata menu

€24.50 PER PERSON €28.50 WITH LOCAL BEER AND WINE €35.5 WITH FULL OPEN BAR

MALTESE PLATTER,
BAKED IMQARRUN
ROASTED PORK WITH CHIPS, GRAVY AND APPLE SAUCE
MQARET WITH CINNAMON ICE CREAM

FENKATA MENU

€24.50 PER PERSON €28.50 WITH LOCAL BEER AND WINE €35.5 WITH FULL OPEN BAR

MALTESE PLATTER,
RABBIT PASTA,
FRIED RABBIT IN GARLIC WITH CHIPS,
PASTANIGHT
MQARET WITH CINNAMON ICE CREAM

€16.50 PER PERSON €24.50 WITH LOCAL BEER AND WINE €32.50 WITH FULL OPEN BAR

MALTESE RICOTTA RAVIOLI WITH TOMATO SAUCE AND FRESH BASIL

RABBIT PASTA,

BUCATINI WITH FESH FISH, ANCOVIE, CHERRY TOMATOES,

GARLIC AND HERBS

MOARET WITH CINNAMON ICE CREAM

