



Winter Set Menus Brochure 2022

The Quick Menu

GARLIC BREAD

bruschetta mix, tomato, herb, olive oil topping

FOCCACIA

rucola and cherry tomato salad, olive oil, mozzarella di bufala

BEEF BURGER

brioche bun, lettuce, tomato, burger sauce

or

CHICKEN BURGER

brioche bun, lettuce, tomato, burger sauce

or

FALAFEL BURGER

brioche bun, lettuce, tomato, hummus, caramelised onions

All burgers are served with fries and coleslaw

TRADITIONAL DATES

mqaret served with dipping local almond liquor to share

€19.50 per person



The Traditional Menu

LOCAL DELICACIES

bigilla, arjoli, marinated olives, sun-dried tomatoes, Maltese sausage,
Maltese cheeselet, marinated beans, bread, herb kunserva, water biscuits

BRAGJOLI

fresh beef slices stuffed with mince and bacon, braised in a tomato and red wine sauce,
glazed peas and carrots

or

RABBIT

in gravy, marrowfat peas, garlic, white wine, thyme, cracked pepper,
own juices, tomato sauce, fresh herbs

or

CRISPY PORK BELLY

onion marmalade, roasted pumpkin

All mains are served with roast potatoes and fries

TRADITIONAL DATES

mqaret served with dipping local almond liquor to share

€23.90 per person



The Special Menu

SHARING STARTERS

FOCACCIA

rucola and cherry tomato salad, olive oil, mozzarella di bufala

ROLLO MALTESE

rolled focaccia, spicy Maltese Sausage Ragu, tomato sauce, mozzarella di bufala

GARLIC BREAD

bruschetta mix, tomato, herb, olive oil topping

MARINATED BEEF TAGLIATA

roast vegetables, crispy onions

or

PAN SEARED CHICKEN BREAST

wild mushroom sauce, roasted vegetables

or

PAN ROASTED SALMON FILLET

nut brown butter, creamed leeks, tomato salsa

All mains are served with roast potatoes and fries

DOUBLE CHOCOLATE BROWNIE

chocolate cake with dense texture, walnuts, topped with chocolate spread

€33.00 per person



The Premium Menu

GARLIC BREAD

bruschetta mix, tomato, herb, olive oil topping

PENNE CHICKEN AND MUSHROOM

white wine, chicken thigh, button mushrooms,
cream, Parmesan cheese, parsley, truffle oil

or

RISOTTO SEAFOOD

carnaroli rice, prawn stock, octopus, surf clams,
mussels, fresh herbs, olive oil

PAN ROASTED SALMON FILLET

nut brown butter, creamed leeks, tomato salsa

or

GRILLED RIBEYE

roast vegetables, crispy onions, served with a side of mushroom sauce

or

PAN SEARED CHICKEN BREAST

wild mushroom sauce, roasted vegetables

All mains are served with roast potatoes and fries

APPLE CRUMBLE

sweet pastry flan, filled with our special mix of apple wedges, cinnamon & sultanas,
covered with crumbs and dusted with icing sugar.

€39.50 per person





Beverage Packages

2022

FESTIVE SEASON TREATS

WELCOME DRINK

glass of mulled wine

€4.50 per person

WELCOME DRINK & CANAPE

glass of mulled wine

one canapé

€6.00 per person

SWEET ENDING

choice of coffee

mince pie

€3.50 per person



OPTIONAL BEVERAGE PACKAGES

WELCOME DRINK

Glass of Prosecco
€3.50 per person

*PACKAGE 1:

Half Bottle of Local Water and Half Carafe of House Wine
Merlot and Sauvignon Blanc
€7.50

*PACKAGE 2:

Half Bottle of Local Water and Half Bottle of Maltese Wine
La Torre Girgentina and Caravaggio Merlot
€9.50

*PACKAGE 3:

Half Bottle of Local Water and Half Bottle of Italian Wine
Pinot Grigio and Ruffino Chianti
€11.50

*or similar wine

Beverage Packages can be upgraded to Foreign Water
at a supplement of €1.50 per person



Conditions for Catering:

- Menu and Prices are based on a minimum of 15 persons.
- Exclusivity of one of our private room is guaranteed with a minimum of 20 guests or a minimum spent
- Final changes to the menu can be done up to 7 days prior the function date.
- For evening functions the music has to be relatively low at 23:00.
- Sample menus - items are subject to change
- Not in conjunction with any other offer
- Prices are inclusive of VAT

Deposits:

- Bookings are secured against a deposit of 25% of the estimated balance.
- The balance is to be settled on the function date
- DEPOSITS ARE NOT REFUNDABLE

Not in Conjunction with any other offer.



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