

# Tal-Petut

## The Private Dining Concept

20, Triq Pacifiku Scicluna, Birgu, Mobile: 7942 1169

### *CLASSIC LAMB MENU*

#### ANTIPASTO

A WIDE SELECTION OF 10 OR MORE HOME-MADE ANTIPASTI

#### ASSAGI

Local ravioli tossed with a tapenade of local olives capers and a pesto of Basilico, dressed with fresh tomatoes and a puree of sundried tomatoes

#### DIGESTIF (OPTIONAL)

Fresh lemonade or apple and pear, made fresh with, bay leaf, freshly picked garden herbs served cold

#### MAIN COURSE

##### Lamb Shanks:

Slow cooked lamb shanks, seared and caramelised with local red onion, carrots and local herbs. Baked and refrigerated sotto-sugo. Left to rest and simmered prior to serving

AND

##### Pork Cheeks:

Pork cheeks, slow oven baked in a red wine with bay leaf, cloves and red onion. Left to rest and simmered with figs, carob syrup and local herbs

All main courses are served with steamed local potatoes flavoured with bayleaf, rosemary, olive oil and sprinkled with sea salt together with grilled local carrots rolled in dried coriander

#### DESSERT

##### IN HOUSE SELECTION

Café Malti simmered with rose water, cloves and a dash of local anisett or Tea flavoured with fresh herbs, lemon and honey also available on request

#### 40€ PER PERSON

Gluten-intolerant and Lactose-intolerant clientele are also catered for. Flour, creams, and eggs are not used as binders. Vegetarian and vegan dishes are available in house and altered in accordance to requests made by the client. We recommend that clientele inform us of any dietary requirements.

Antipasto dishes are subject to change in accordance to season. Main courses, excluding set-menus, are also subject to change in accordance to season and availability.

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### ANTIPASTO

#### ANTIPASTO SELECTION

A Selection of 10 or more Home-made Seasonal Antipasti are served as Family-Service  
Prior to Main Course.

#### Home Grown Cured Olives

Home Grown Cured Olives rolled in Honey with a dash of home-made Chili paste

#### Arjoli:

Crushed Fresh Garlic with Fresh Green Parsley, blended with Local dry Bread, Sea Salt and  
Olive Oil

#### Fava:

Crushed Fava Beans flavoured with Cumin, Fennel Seed, Lemon rind and lemon juice.  
Blended with Olive Oil and Garlic

#### Bigilla:

Baby Broad Beans with Pepperoncino, fresh parsley and garlic slightly seasoned with Sea  
Salt and local Fresh Herbs

#### Zalzett Malti

Local hung Pork Sausage with Coriander. Served with buttons of cooked Summer Figs in  
red wine and bay leaf with a side serving of home-made chili oil

#### Cured Free Range Tuna

Tuna Cured for Six Weeks in Wooden Boxes with Salt. Rinsed and marinated in Olive Oil  
and served with a home-made dressing of Olive Oil and Lemon.

#### Insalata Grilja

A selection of local Seasonal Vegetables dressed with our home-made dressings.

#### Local Cheeselets or Fresh Local Irkotta

Cheeselets served with fresh local tomatoes. Tossed with Capers, a fresh Pesto of local herbs  
and extra virgin olive oil with a splash home-made sun-dried tomato puree.

Fresh Local Irkotta forked with sundried tomatoes, local dry coriander and parsley with a  
splash of olive oil.

This Antipasto Selection Menu is to be viewed in conjunction with Tal-Petut Set Menus.

The Selection of Antipasti may vary in accordance to Season and Availability.

We recommend that clientele inform us of any dietary requirements.

Clients opting for Antipasto only, are to reserve their table and advise the restaurant in advance.