

Tal-Petut

The Private Dining Concept

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

DAILY SEASONAL MENU

ANTIPASTO

A Set Selection of Ten or More Freshly Prepared Antipasti

ASSAGI

Freshly Prepared Assagi of Ravioli or Special Options

MAIN COURSE

Interact with our Front-of-House and Discuss the diverse options available for Main Course.

We tend to serve a variety of items either in individual servings or to share, dependant on our guest's preferences.

Main Course items tend to change on a daily basis in accordance to the availability of fresh local produce. Daily seasonal main course options include:

Slow-cooked Meats
Vegetarian and Vegan Dishes
and
Fresh Fish (on request)

Signature main course items remain available all year round.

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

33 TO 35€ PER PERSON

Inclusive of all the above & dependant on chosen items.

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.