



Group Menus 2023

CONTACT US

maggies.mt/contact

+356 79272770

59, Sir Adrian Dingli Street Sliema, Malta



NIBBLES (to share)

Beer Battered Cauliflower & Sweet Potato

Spicy BBQ Sauce | Sesame Seeds | Lemon | Chili

Hummus Crustini

Dried Cranberry | Pumpkin Seeds | Paprika

MAIN COURSE (to choose from)

Linguini Seafood

Mussels | Vongole | Herbs | Lemon | Cherry Tomatoes | Chili

Home Made Asparagus Ravioli

Walnuts | Roasted Cherry Tomatoes | Pumpkin Seeds | Basil

Chicken & Mushroom Risotto

Chicken Breast | Petit Pois | Shimeji Mushroom | Parmesan

DESSERTS (to choose from)

Classic Tiramisu

Lavazza Coffee | Mascarpone | Lady Fingers | Cacao

Vanilla & Lemon Crème Brûlée

Lemon Zest | Vanilla Dust

Any dietary requirements to be catered for separately, kindly advise beforehand.

Beverage not included

Price per person: €29.50



STARTERS (to share)

Beetroot Arancini

Celeriac Puree | Carrot Gel

Raviolaci Funghi Porcini

Walnut Crumble | Gorgonzola Sauce

MAIN COURSE (to choose from)

Beef Tagliatta

Cherry Tomatoes | Parmesan | Rucola

Fillet of Seabass

Brussel Sprouts | Creamy Rucola Pesto

Stick BBQ Pork Belly

Sweet Potato Mash | BBQ Sauce | Pickled Onions

French Fries & Grilled Veg are served with main course

DESSERTS (to choose from)

Pistachio Fondant

Vanilla Ice Cream | Biscuit Crumble

Dark Chocolate Brownie

Salted Caramel | Vanilla Ice Cream

Any dietary requirements to be catered for separately, kindly advise beforehand.

Beverage not included

Price per person: €43.00



APPETIZER

Hummus Crustini

Paprika | Sesame Seeds | Dried Cranberries

STARTERS

Fried Local Goat Cheese

Arjoli | Sundried Tomatoes | Rucola

MAIN COURSE (to choose)

Trio of Pumpkin Risotto

Pumpkin Seeds | Honey Pumpkin | Pumpkin Puree | Gorgonzola

Filled Portobello Mushrooms

Beetroot | Celeriac | Zucchini | Tofu | Breadcrumbs

DESSERT

Dark Chocolate Brownie

Vanilla Ice Cream | Salted Caramel

Any dietary requirements to be catered for separately, kindly advise beforehand.

Beverage not included

Price per person: €42.00



STARTERS (to choose)

Beef Carpaccio

Olive Oil | Salt | Onion Textures | Caper Berries | Celeriac Purée

Salmon And Tuna Tartare

Citrus | Rock Salt | Herbs | Crustini

Beer Battered Cauliflower & Sweet Potato

House Sauce | Chili | Sesame Seeds | Lime

MAIN COURSE (to choose)

Fillet Of Seabass

Brussel Sprouts | Creamy Rucola Pesto

Beef Tagliatta

Rucola | Parmesan | Cherry Tomatoes

Filled Portobello Mushroom

Beetroot | Celeriac | Zucchini | Breadcrumbs

Linguine Seafood

Mussels | Vongole | Cherry Tomatoes | Herbs | Chili | Lemon

French Fries & Grilled Veg are served with main course

DESSERTS (to choose)

Pistachio Fondant

Vanilla Ice Cream | Biscuit Crumble

Tiramisu

Lavazza Coffee | Lady Fingers | Mascarpone | Cacao

Any dietary requirements to be catered for separately, kindly advise beforehand.

Free Flowing Water

1/2 bottle of wine per person

Price per person: €63.00



STARTERS (to choose from)

Fried Local Goat Cheese

Aljoli | Sundried Tomatoes | Rucola

Trio of Mushroom Risotto

Truffle | Portobello | Champignon | Parmesan Shavings

Beef & Aubergine Carpaccio

Onion Texture | Celeriac Puree | Caper Berries

MAIN COURSE (to choose from)

Beef Tagliatta

Parmesan Shaving | Rucola | Cherry Tomatoes

Braised Pork Cheeks

Pork Croquette | Sunflower Seeds | Burnt Onion Puree

Chicken Roulade

Asparagus | Carrots | Goat Cheese | Herbal Oil

DESSERT

Tiramisu

Lavazza Coffee | Mascarpone | Lady Fingers | Cocoa

Crème Brûlée

Lemon Zest | Vanilla Dust

Any dietary requirements to be catered for separately, kindly advise beforehand.

Beverage not included

Price per person: €49.00