

SET MENU A

WELCOME DRINK

Mimosa (sparkling wine & orange juice)

STARTERS TO SHARE

Tomato & basil focaccia

served with marinated olives

Cheesy garlic focaccia

with garlic butter & mozzarella fior di latte

Dips platter

hummus, baba ghanoush & bigilla served with vegetable crudities, water biscuits & pitta bread

MAIN COURSE

Vegan salad

quinoa , chickpeas, avocado, cucumber, cherry tomato sweetcorn bell peppers & pomegranate

Spaghetti aglio olio & pepperoncino

garlic, red chillies, olive oil & parsley

Chicken salad

with roasted chickpeas, hummus, pomegranate, mixed leaves salad, cucumber, tomato & walnuts

Tagliatelle al ragu

with beef & pork cooked in red wine & tomatoes

Porto burger

homemade beef patty, ruby port onion jam, BBQ sauce, bacon & smoked cheddar

Pizza funghi

tomato sauce , mozzarella fior di latte & mushroom

Pulled pork burger

homemade pulled pork, lettuce, sliced tomatoes, gherkins, onions, BBQ sauce & onion rings

Pizza salami picante

tomato sauce, mozzarella fior dil latte & salami picante

Chicken burger

grilled chicken breast, spicy mayo, coleslaw, lettuce, tomatoes & red onions

Vegan pizza

kale pesto , fresh tomatoes, basil, onions , mushroom , olives & walnuts

COFFEE & IMQARET

PRICE: €25 PER PERSON

DRINKS ON CONSUMPTION



SET MENU B

WELCOME DRINK

Mimosa (sparkling wine & orange juice)

STARTERS TO SHARE

Tomato & basil focaccia

served with marinated olives

Cheesy garlic focaccia

with garlic butter & mozzarella fior di latte

Fallafel

served with a lime yoghurt dip

Dips platter

hummus, baba ghanoush & bigilla served with vegetable crudities, water biscuits & pitta bread

MAIN COURSE

Vegan salad

quinoa, chickpeas, avocado, cucumber, cherry tomato, sweetcorn, bell peppers & pomegranate

Spaghetti aglio olio & pepperoncino

garlic, red chillies, olive oil & parsley

Chicken salad

with roasted chickpeas, hummus, pomegranate, mixed leaves salad, cucumber, tomato & walnuts

Tagliatelle al ragu

with beef & pork cooked in red wine & tomatoes

Burrata salad

kale pesto, rucola & coloured tomatoes

Risotto truffle & mushroom

finished with butter, grana padano & parsley

Porto burger

homemade beef patty, ruby port onion jam, BBQ sauce, bacon & smoked cheddar

Half rack of pork ribs

marinated BBQ ribs served with coleslaw & French fries

Pulled pork burger

homemade pulled pork, lettuce, sliced tomatoes, gherkins, onions, BBQ sauce & onion rings

Chicken roulade

red Leicester cheese truffle paste & mushroom sauce

Chicken burger

grilled chicken breast, spicy mayo, coleslaw, lettuce, tomatoes & red onions

Beer battered cod

served with fries & tartare sauce

COFFEE & IMQARET

PRICE: €35 PER PERSON

DRINKS ON CONSUMPTION



SET MENU C

WELCOME DRINK

Mimosa (sparkling wine & orange juice)

STARTERS TO SHARE

Tomato & basil focaccia

served with marinated olives

Cheesy garlic focaccia

with garlic butter & mozzarella fior di latte

Dips platter

hummus, baba ghanoush & bigilla served with vegetable crudities, water biscuits & pitta bread

MAIN COURSE

Greek salad

Tomatoes cucumber onion green pepper olives feta cheese

Tagliatelle chicken alla boscaiola

Chicken, cream, mushrooms, bacon, parsley, and parmesan

Chicken salad

Grilled chicken breast roasted chickpeas with cumin, hummus, pomegranate, mixed salad leaves, cucumber, tomato, and walnuts

Linguine prawn

Local courgettes, garlic, prawns, prawn bisque, finished with fresh herbs and lemon.

Classic burger

Home-made beef Pattie, burger sauce, gherkins, lettuce, tomato, and red onions

Homemade falafel burger

Chickpea fritters Pattie, lettuce, sliced tomatoes, gherkins, onion jam and a tomato chutney

Chicken burger

Grilled Chicken breast, spicy mayonnaise, coleslaw, lettuce, tomato, and red onions

Pizza salami picante

San Marzano tomato sauce, mozzarella fior di latte, salami picante and basil

Pizza crema di funghi

Mozzarella fior di latte, provolone, porcini and truffle cream, button mushrooms and thyme

Vegan pizza

kale pesto, fresh tomatoes, basil, onions, mushroom, olives & walnuts

COFFEE & IMQARET

PRICE: €38 PER PERSON

DRINKS ON CONSUMPTION



SET MENU D

WELCOME DRINK

Aperol Spritz (sparkling wine & orange juice)

STARTERS TO SHARE

Tomato & basil focaccia

served with marinated olives

Fallafel

served with a lime yoghurt dip

Cheesy garlic focaccia

with garlic butter & mozzarella fior di latte

Dips platter

hummus, baba ghanoush & bigilla served with vegetable crudities, water biscuits & pitta bread

MAIN COURSE

Smoked salmon salad

with avocado, pickled fennel, mixed leaves & radishes

Chicken salad

Grilled chicken breast roasted chickpeas with cumin, hummus, pomegranate, mixed salad leaves, cucumber, tomato, and walnuts

Grilled octopus salad

mixed leaves, grilled tomatoes, celery carrots, mixed peppers, spring onions, mint, lemon & pomegranate dressing

Porto burger

homemade beef patty, ruby port onion jam, BBQ sauce, bacon & smoked cheddar

Pulled pork burger

homemade pulled pork, lettuce, sliced tomatoes, gherkins, onions, BBQ sauce & onion rings

Chicken burger

grilled chicken breast, spicy mayo, coleslaw, lettuce, tomatoes & red onions

Linguine prawn

courgettes, garlic, marjoram, prawns, prawn bisque, finished with herbs & lemon

Linguine seafood

with mussels, vongole, prawns, calamari, garlic, chili, tomatoes, white wine & fresh herbs

Tagliatelle al ragu

with beef & pork cooked in red wine & tomatoes

Full rack of pork ribs

marinated BBQ ribs served with coleslaw & French fries

Chicken roulade

red Lester cheese truffle paste & mushroom sauce

Grilled salmon fillet

served on stir-fried vegetables

Tagliata

served with cherry tomatoes, rucola, grana shavings & roast potatoes

DESSERT & COFFEE

PRICE: €45 PER PERSON

DRINKS ON CONSUMPTION



FINGER FOOD MENU

COLD

Stuffed Eggs
Grilled Marrows & Tomatoes in Cup
Parma Ham & Fruit
Rainbow Sandwiches
Shrimp & Salmon Barquettes

HOT

Angels on Horseback
Jalapeno Cream Cheese
Vegetables Spring Rolls
Chicken Kievs
Mini Hotdogs
Beef Kebabs
Pea & Ricotta Pastry
Lamb Koftas
Mini Burgers
Torpedo Crispy Shrimps
Honey Glazed Chicken Strips

SWEETS

Cannoli
Imqaret

+ FULL OPEN BAR

(INTERNATIONAL SPIRITS, WINE, BEER, SOFT DRINKS, WATER)

PRICE: €49 PER PERSON (Minimum 40 persons)

