

Festive Menus 2026



143, St Dominic Street, Valletta, 22 581 535

www.tanenu.com



Festive Set Menu

*Please note that these set menus are available for group bookings and staff parties, with a minimum of **10 guests**, and must be pre-booked in advance.*

Bookings will be subject to availability.

We can also arrange tailor-made menus upon request should any clients have specific requirements.

Festive Set Menu 1

✧ Starter to Share ✧

Maltese Platter

Bigilla, sun-dried tomatoes, stuffed olives, marinated butter beans, Maltese sausage, pickled onions, caponata, Gbejniet tal-bżar, sweet kunserva, olive oil, galletti, and Maltese bread.

✧ Pasta to Share ✧

Rigatoni with Olives & Capers

Served with tomato – basil sauce.

✧ Main Courses to Share ✧

Fried Rabbit with Garlic

Served with rabbit gravy and green peas.

Stuffed Turkey

With Maltese sausage, goat's cheese, dried prunes, bacon and chestnut gravy.

Served with baked potatoes and roasted seasonal vegetables.

✧ Dessert to Share ✧

Imqaret

Traditional date fritters

✧ Maltese Coffee and Mince Pies ✧

€28 per person

***Dietary Requirements & Allergies:** Please advise any allergies or dietary requirements in advance. We will do our best to accommodate requests where possible.*

Festive Set Menu 2

❖ Starter to Share ❖

Maltese Platter

Bigilla, sun-dried tomatoes, stuffed olives, marinated butter beans, Maltese sausage, pickled onions, caponata, Gbejniet tal-bżar, sweet kunserva, olive oil, galletti, and Maltese bread.

❖ Pasta to Share ❖

Rigatoni with Slow-Cooked Rabbit Sauce

Tomatoes, garlic, and green peas.

Sheep Cheese Ravioli

Served with tomato and basil sauce.

❖ Main Courses to Share ❖

Traditional Fried Rabbit

Rabbit cooked with garlic and served in rabbit gravy.

Stuffed Turkey

With Maltese sausage, goat's cheese, dried prunes, bacon and chestnut gravy.

Slow Roasted Pork Belly with Herbs and Aromatics

Served with baked potatoes and roasted seasonal vegetables.

❖ Dessert to Share ❖

Imqaret

Traditional Maltese date fritters.

❖ Maltese Coffee and Mince Pies ❖

€30 per person

Dietary Requirements & Allergies: Please advise any allergies or dietary requirements in advance. We will do our best to accommodate requests where possible.

Festive Set Menu 3

❖ Starter to Share ❖

Maltese Platter

Bigilla, sun-dried tomatoes, stuffed olives, marinated butter beans, Maltese sausage, pickled onions, caponata, Gbejniet tal-bżar, sweet kunserva, olive oil, galletti, and Maltese bread.

❖ Pasta to Share - Duo of Ravioli ❖

Rabbit Ravioli

With rabbit gravy and thyme butter.

Sheep Cheese Ravioli

with tomato basil sauce and grated Gbejna.

❖ Main Courses to Share ❖

Slow Roasted Pork Belly

Cooked in aromatics and glazed with local honey.

Stuffed Turkey

With Maltese sausage, goat's cheese, dried prunes, bacon and chestnut gravy.

Grilled Swordfish

Served with tomato and caper salsa.

Served with baked potatoes and roasted seasonal vegetables.

❖ Dessert to Share ❖

Imqaret

Deep-fried wine-based dough with date filling.

Maltese Bread Pudding

With chocolate, dried fruit, and almonds.

❖ Maltese Coffee and Mince Pies ❖

€32 per person

Dietary Requirements & Allergies: Please advise any allergies or dietary requirements in advance. We will do our best to accommodate requests where possible.



Festive Set Menu 4

❖ Starter to Share ❖

Maltese Platter

Bigilla, sun-dried tomatoes, stuffed olives, marinated butter beans, Maltese sausage, pickled onions, caponata, Gbejniet tal-bżar, sweet kunserva, olive oil, galletti, and Maltese bread.

❖ Ftajjar to Share ❖

Ta' Gorg ir-Ragel

Maltese bread dough topped with baked potatoes, local ricotta cheese, peppered cheeselets, slow-cooked pork belly, broad beans, beaten eggs, fresh rosemary, and sesame seeds.

Karmni is-Sultana

Maltese bread dough topped with Maltese cheese, fresh tomatoes, baked potatoes, anchovies, onions, capers, olives, fresh mint, sesame seeds, and fennel seeds.

❖ Main Courses to Share ❖

Pan-Roasted Brown Meager fillet

Served with tomato, spring onions, pickled fennel, lemon and fresh herbs.

Fried Rabbit with Garlic

Served with rabbit gravy and green peas.

Stuffed Turkey

With Maltese sausage, goat cheese, dried prunes, wrapped in bacon with chestnut gravy.

Served with baked potatoes and roasted seasonal vegetables.

❖ Dessert to Share ❖

Imqaret

Traditional Maltese date fritters.

❖ Maltese Coffee and Mince Pies ❖

€35 per person

Dietary Requirements & Allergies: Please advise any allergies or dietary requirements in advance. We will do our best to accommodate requests where possible.



Festive Set Menu 5

❖ Starters (To Share) ❖

Maltese Platter

Bigilla, sun-dried tomatoes, stuffed olives, marinated butter beans, Maltese sausage, pickled onions, caponata, Gbejniet tal-bżar, sweet kunserva, olive oil, galletti, and Maltese bread.

❖ Pasta (Choice of) ❖

Rigatoni

Served with olives, capers, fresh herbs, and tomato sauce.

OR Sheep Cheese Ravioli

Served with tomato sauce, basil oil, and grated gbejna.

OR Spaghetti with Traditional Rabbit Stew

Served with garlic tomato sauce and green peas.

❖ Main Courses (Choice of) ❖

Pan-Fried Brown Meagre Fillet

Served with cherry tomato and herb salsa.

OR Fried Rabbit with Garlic

Served with rabbit gravy and green peas.

OR Boneless Spring Chicken

Served with honey and rosemary glaze.

OR Grilled Beef Tagliata

Grilled Beef Bavette, served with rucola and thyme jus.

OR Braised Lamb Shank

Slow cooked in red wine and root vegetables.



OR Vegan Option - Breaded Cauliflower & Potato Cakes

Served with salad leaves and caper-mint dressing.

❄ Accompaniments (Served to All) ❄

Baked potatoes - Roasted seasonal vegetables

❄ Desserts (Choice of) ❄

Imqaret

Deep-fried wine-based dough with date filling, served with Maltese ice cream.

OR Pear & Ricotta Delight

Served with citrus coulis.

OR Maltese Bread Pudding

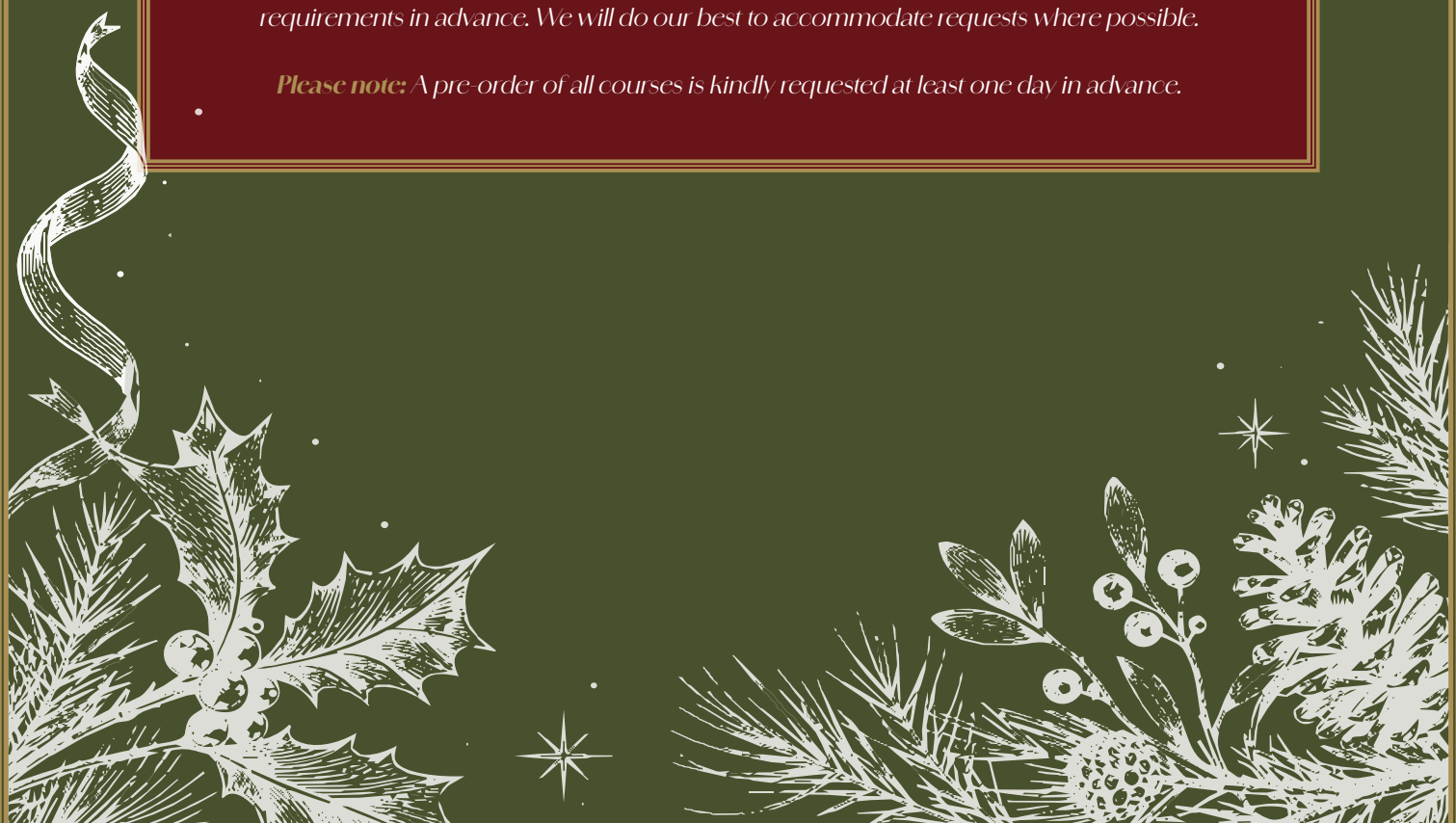
With Chocolate, dried fruit and almonds, fig ice cream.

❄ Maltese Coffee and Mince Pies ❄

€38 per person

Dietary Requirements & Allergies: Please advise any allergies or dietary requirements in advance. We will do our best to accommodate requests where possible.

Please note: A pre-order of all courses is kindly requested at least one day in advance.





Festive Set Menu 6

❖ Bread ❖

Fresh Maltese Bread

Served with arjoli and bigilla.

❖ Starters (Choice of) ❖

Fresh Sheep Gbejna

Served with tomatoes, pickled red onions, dried figs, salad leaves, and homemade carob balsamic dressing.

OR Slow-Roasted Honey-Glazed Pork Belly

Served with lentil-peppered gbejna salad and spiced apple purée.

OR Grilled Aubergines

Served with crushed walnuts, local greens, date pâté, olive oil, and sun-dried tomato vinaigrette.

❖ Pasta (Choice of) ❖

Sheep Cheese Ravioli

Served with tomato and basil sauce.

OR Spaghetti with Slow-Cooked Rabbit Stew

Served with green peas and tomato-garlic sauce.

OR Maltese Sausage Lasagna

with Maltese Sausage Ragù and Goat's Cheese Cream.

❖ Main Courses (Choice of) ❖

Pan-Fried Brown Meagre

Served with crispy pickled fennel, cherry tomatoes, spring onions, and basil oil.

OR Traditional Fried Rabbit with Garlic

Served with rabbit gravy and green peas.



OR Braised Lamb Shank

With local red wine and rosemary gravy.

OR Grilled Rib-Eye Steak

Served with thyme butter and carob jus.

OR Breaded Cauliflower & Potato Cakes (Vegan)

Served with salad leaves and lemon-caper dressing.

❖ Accompaniments (Served to All) ❖

Baked potatoes
Roasted seasonal vegetables

❖ Desserts (Choice of) ❖

Apple & Cherry Crumble

Served with vanilla ice cream.

OR Imqaret

Traditional date fritters served with Maltese ice cream.

OR Maltese Bread Pudding

With chocolate, dried fruit and almonds, Fig ice cream.

❖ Maltese Coffee and Mince Pies ❖

€42 per person

Dietary Requirements & Allergies: Please advise any allergies or dietary requirements in advance. We will do our best to accommodate requests where possible.

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Beverages Menu





Tai Nenu Beverage Packages

❖ Water Package ❖

€3.50 per person

Free-flowing still and sparkling water.

❖ Non-Alcoholic Beverage Package ❖

€10.00 per person

Free-flowing soft drinks, juices, still & sparkling water.

❖ Free-Flowing Wine & Water Package 1 ❖

€10.50 per person

- The Falcon Sauvignon Blanc
- The Falcon Merlot
- The Falcon Syrah Rosé
- Still & sparkling water

❖ Free-Flowing Wine & Water Package 2 ❖

€14.50 per person

- Caravaggio Chardonnay
- Caravaggio Merlot
- Still & sparkling water

❖ Free-Flowing Wine & Water Package 3 ❖

€15.50 per person

- Reguta Pinot Grigio
- Reguta Cabernet
- Still & sparkling water

❖ Free-Flowing Drinks Package 4 (2 hours) ❖

€16.50 per person

Extra hour: €5.00 per person per hour

Includes:

- Local selected wines (red, white, rosé)
- Local beers
- Soft drinks and juices
- Still & sparkling water

❖ Open Bar Package 5 (3 hours) ❖

€18.00 per person

Extra hour: €7.00 per person per hour

Includes:

- Local beers: Cisk, Cisk Excel, Shandy, Hopleaf, Blue Label
- Local selected wines (red, white, rosé)
- Soft drinks and juices
- Still & sparkling water

❖ Open Bar Package 6 (3 hours) ❖

€25.00 per person

Extra hour: €8.00 per person per hour.

Includes everything in Package 5, plus:

- Standard spirits & liqueurs (with standard mixers – no Red Bull), including: J&B, Red Label, Johnnie Walker, Famous Grouse, Bell's, Teacher's, Jameson, Jack Daniel's Smirnoff Vodka, Tanqueray Gin, Bacardi White Rum, Tequila, Sambuca, Malibu, Baileys
- Aperol Spritz
- House aperitifs & liqueurs

❖ Custom Packages ❖

Tailor-made beverage packages are available on request.

Minimum 10 persons required

All adults at the same table must select the same beverage package.





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