

The Cliffs Set Menu

STARTERS

Soup of the Day

A freshly homemade seasonal soup, served with herb croute & drizzled with herb oil

Penne Chicken

Penne tossed with chicken fillets, portobello mushrooms, crushed nuts & a creamy truffle mushroom sauce

Spaghetti Rabbit

Spaghetti tossed with mushy peas, pulled rabbit meat & traditional rabbit sauce

Grilled Artichokes

Grilled artichokes sat on timbale of aubergine caviar, crushed sundried tomatoes & capers, black olive tapenade dressing

MAIN COURSE

Pork Tomahawk

Grilled local pork tomohawk marinated in a spice rub, apple & cucumber salsa

Chicken Breast

Tender-fresh Maltese chicken breast scented with rosemary, drizzled with garlic confit jus

Tagliata of Beef

Beef tagliata, cherry tomatoes, rucola, grana shavings

Shallow-fried Rabbit

Pan-fried rabbit in garlic & white wine, marrow fat peas & pan juices

Sea Bass

Sea Bass, marinated in lemon zest & fresh herbs, beetroot salsa

All main courses are served with homemade fries in garlic & panache of Mediterranean vegetables

DESSERT

A selection of locally made cakes & ice-cream



THE CLIFFS

INTERPRETATION | CATERING | MULTIPURPOSE USE

A NEW CONCEPT... LOCAL PRODUCE

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