



MALTESE INDEPENDENCE LUNCH 2019

8 Course Menu With Matching Beverages

<i>First</i>	Crab, egg white, asparagus & pasta broth
<i>Second</i>	Salt water cured lampuki, maltese blood orange, almond, witlof
<i>Third</i>	"Pastizzi" spiced pea & onions
<i>Fourth</i>	Charred baby octopus, garlic, salted fish & almonds
<i>Fifth</i>	Maltese pork sausage, white bean bagilla, pickled onions, sorrel
<i>Sixth</i>	Braised rabbit & pasta "pie" burnt eggplant
<i>Seventh</i>	White chocolate & Nougat parfait, roast apricot ice cream
<i>Eighth</i>	Carob & tahini biscuits served with chickweed & anise coffee