



THE CLIFFS

INTERPRETATION | CATERING | MULTIPURPOSE USE

A NEW CONCEPT... LOCAL PRODUCE

THE CLIFFS SET MENU

MIXED PLATTER TO START (TO SHARE)

Anchovy alioli, bigilla, butterbeans, fresh goat's cheese, pickled onions, sundried cherry tomatoes, olives, capers & grilled Maltese sausage, served with freshly sliced Maltese bread & water biscuits

MAIN COURSE

PORK TOMOHAWK

Grilled pork tomahawk marinated in spice rub, apple salsa

DUO OF CHICKEN

Pan-seared chicken supreme & roasted marinated chicken thigh

SHALLOW FRIED RABBIT

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

TAGLIATA OF BEEF

Beef tagliata, cherry tomatoes, rucola, grana shavings

SEA BASS

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

N.B. All Main Courses are served with homemade fries in garlic & panache of Mediterranean vegetables

DESSERT

A selection of locally made cakes & ice-cream

SET MENU PRICE IS OF €32 PER PERSON