



Set Menus

2021/2

The Quick Menu

GARLIC BREAD AND BRUSCHETTA

bruschetta mix, tomato, herb, olive oil topping

CALZONCELLI

fried mini calzone, tomato, herbs and mozzarella filling, spiced tomato dip

THE BOTTEGIN BEEF BURGER

brioche bun, lettuce, tomato, burger sauce

or

CHICKEN BURGER

brioche bun, lettuce, tomato, burger sauce

or

FALAFEL BURGER

brioche bun, lettuce, tomato, burger sauce, BBQ sauce, caramelised onions

All Burgers are served with fries and coleslaw

TRADITIONAL DATES

mqaret served with dipping local almond liquor to share

€18.00 per person



The Traditional Menu

LOCAL DELICACIES

bigilla, stuffed olives, arjoli dip, sun-dried tomatoes, Maltese sausage, bread,
marinated beans, water biscuits, Maltese cheeselet

BRAGJOLI

fresh beef slices stuffed with mince and bacon, braised in a tomato,
pea and red wine sauce

or

RABBIT

pan fried rabbit, liver, marrowfat peas, garlic, white wine, thyme, cracked pepper,
own juices, cherry tomatoes, tomato sauce

or

LOCAL PORK CHOPS

neck and rib chops, garlic and dry rub, glazed with mango chutney, baked beans

All mains are served with roast vegetables and potatoes

TRADITIONAL DATES

mqaret served with dipping local almond liquor to share

€22.90 per person



The Special Menu

SHARING STARTERS

FOCACCIA

rucola and cherry tomato salad, olive oil, mozzarella di bufala

ROLLO MALTESE

rolled Maltese focaccia, tomato sauce, mozzarella fior di latte, spicy Maltese sausage ragù

CALZONCELLI

fried mini calzone, tomato, herbs and mozzarella, filling, spiced tomato dip

BEEF TAGLIATA

24 hour marinated flank steak, rucola, cherry tomatoes, Grana Padano shavings

or

CHICKEN CHAMPIGNON

local chicken breast, mushroom sauce, hard herbs

or

PAN SEARED SALMON

lemon, pepper and garlic marinade, tomato salsa

All mains are served with roast vegetables and potatoes

DESSERT

finish off with a piece from any of our mouth-watering homemade desserts

€28.00 per person



The Premium Menu

GARLIC BREAD AND BRUSCHETTA

bruschetta mix, tomato, herb, olive oil topping

GARGANELLI CHICKEN AND WILD MUSHROOM

white wine, chicken thigh, button and porcini mushrooms,
Parmesan cheese, parsley, truffle oil

or

PENNE AL SALMONE

smoked salmon, creamy rose sauce, fresh herbs

PAN SEARED SALMON

lemon, pepper and garlic marinade, tomato salsa

or

RIBEYE

300 grms of fresh south American rib eye
served with mushroom sauce

or

CHICKEN CHAMPIGNON

local chicken breast, mushroom sauce, hard herbs

All mains are served with roast vegetables and potatoes

DESSERT

finish off with a piece from any of our mouth-watering homemade desserts

€33.00 per person



Beverage Packages

FESTIVE SEASON TREATS

WELCOME DRINK

glass of homemade mulled wine

€3.50 per person*

WELCOME DRINK

glass of prosecco

€3.50 per person*

TO FINISH

selection of coffee and mince pies

€3.00 per person*



OPTIONAL BEVERAGE PACKAGES

*PACKAGE 1:

Half Bottle of Local Still or Sparkling Water
Half Carafe of Red or White House Wine
€7.50

*PACKAGE 2:

Half Bottle of Local Water and Half Bottle of South African Wine
Kumala Chenin Blanc & Kumala Pinotage
€9.50

PACKAGE 3:

Half Bottle of Foreign Water and Half Bottle of Premium Italian Wine,
Scanavino Gavi & Ruffino Chianti
Coffee or Tea
€12.50

*Beverage Packages can be upgraded to Foreign Water
at a supplement of €1.00 per person

Conditions for Catering:

- Menu and Prices are based on a minimum of 15 persons.
- Exclusivity of one of our private room is guaranteed with a minimum
- of 20 guests or a minimum spent
- Final changes to the menu can be done up to 7 days prior the function date.
- For evening functions the music has to be relatively low at 23:00.
- Sample menus - items are subject to change
- Not in conjunction with any other offer
- Prices are inclusive of VAT

Deposits:

- Bookings are secured against a deposit of 25% of the estimated balance.
- The balance is to be settled on the function date
- DEPOSITS ARE NOT REFUNDABLE

Not in Conjunction with any other offer.



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