

Ta' Kris restaurant
Christmas staff party menus 2023.

Set menu A.

Complimentary Bigilla & warm ftira.

Starter.

Fried ġbejna (local cheeslet).

Coated in breadcrumbs & pistachios, served with a tangy mango, chili, and honey dressing.

Or

Tuna & pepper pasta.

Tomato sauce, tuna, green peppers, olives, mint, white wine & cream.

Or

Balbuljata served with warm ftira.

Sautéed onions, tomatoes, parsley, corned beef, eggs, salt & pepper.

Or

Chicken salad.

Chicken strips marinated in soy sauce, honey, sesame seed oil & seeds, a hint of chili flakes & mustard. Served with a mixed salad and a peanut dressing.

Main Course.

Slow cooked beef & Mashed potatoes.

Tender slices of slow cooked beef, served with a beef jus reduction - flavoured with port-wine & chocolate.

Or

Chicken breast roulade.

Stuffed with onions, sage, spinach, pork sausage and a hint of cream cheese. Served with a rosemary, cream, and white wine sauce.

Or

Grilled Sea bass fillets.

Served with a beurre blanc, lemon & dill sauce.

or

Home-style Majjal fil-forn.

Slices of slow cooked pork in wine, onions, garlic, carrots, fennel seeds & potatoes.

Selection of sweets.

Price €29.95 per person.



Set menu B.

Complimentary Bigilla & warm ftira.

Starter.

Baked stuffed pasta shells.

Stuffed with a mixture of ricotta, grana padano, cream cheese, parsley, eggs & seasoning. Baked in a tomato sauce.

Or

Avocado and prawn salad.

Mashed avocado, mayonnaise, lime, coriander, diced tomatoes, and prawns. Set on a crisp salad & croutons.

Or

Duo of home-made chicken & beef samosas.

Minced meat, onions, garlic, ginger, parsley & hints of green chili.

Or

Baked stuffed mushrooms.

Stuffed with a mix of cheeses, julienne of Parma ham, seasoning & parsley.

Main Course

Grilled Beef Tagliata.

Beef steak, carved into slices and topped with rocket leaves and shavings of grana Padano.

Or

Slow cooked lamb roll.

Served on a bed of season couscous, accompanied with a reduction of lamb jus, peppermint tea, middle Eastern spices, chick peas, sesame seeds & tzatziki yogurt.

Or

Salmon fillet.

Served with an orange, prawn, green pepper corn and dill sauce.

Or

Pork tenderloin medallions.

Layered with Maltese sausage, ġbejna slices & tomatoes. Served with a tomato, Maltese sausage, cream cheese, honey, and ġbejna sauce.

Selection of sweets.

Price €34.95 per person.



Set menu C.

Complimentary Bigilla & warm ftira.

Starter

Paccheri (Pasta) wild boar ragu.

Infused with red wine, tomatoes, wild boar, mushrooms & truffle oil.

Or

Fresh burrata salad.

Served with a crisp salad, roasted cherry tomatoes, croutons, thyme & Parma ham.

Drizzled with a fig and balsamic sauce.

Or

Pulled pork croquettes.

Topped with an apple & onion chutney. Accompanied with an apple, honey, light mustard, and cream cheese sauce.

Or

Beef Burek – (Meat-Filled Filo Pie).

Layers of ground beef, flaky filo pastry, onions, cheese, eggs & yogurt.

Main Course.

Grilled Beef Rib-eye steak.

Served with either a mushroom sauce or a pepper corn sauce.

or

Slow cooked Pork cheeks.

Served over mashed potatoes, and accompanied with an apple and blue cheese sauce.

Or

Trio of grilled fish.

Grilled fillets of sea Bass, sea Bream & meager (Gurbell) with caper sauce.

Or

Duck breast with Chamberlain sauce.

Served over mashed potatoes, cranberry, orange, and Port wine sauce.

Selection of sweets.

Price per person €40.00

Tables will be decorated with Christmas crackers and party streamers.





Local wines & water packages.

Package № 1L.

Half bottle La Vallette (red or white) per person.

Free flowing water – Still or Sparkling.

Price €8.95 per head.

Package №2L.

Half bottle Classic wine – La Torre Cabernet or La Torre Chardonnay.

Free flowing water – Still or Sparkling.

Price €9.95 per head.

Package №3L.

Half bottle 1919 red or 1919 white per person.

Free flowing water – Still or Sparkling.

Price €12.95 per person.

Package №4L.

Half bottle Blanc de Cheval or Half bottle of Cheval Franc per person.

Free flowing water – Still or Sparkling.

Price €16.95 per person.

Package №5L.

Half bottle Blanc de Antonin Noir or half bottle of Antonin blanc per person.

Free flowing water – Still or Sparkling.

Price €20.00 per person.

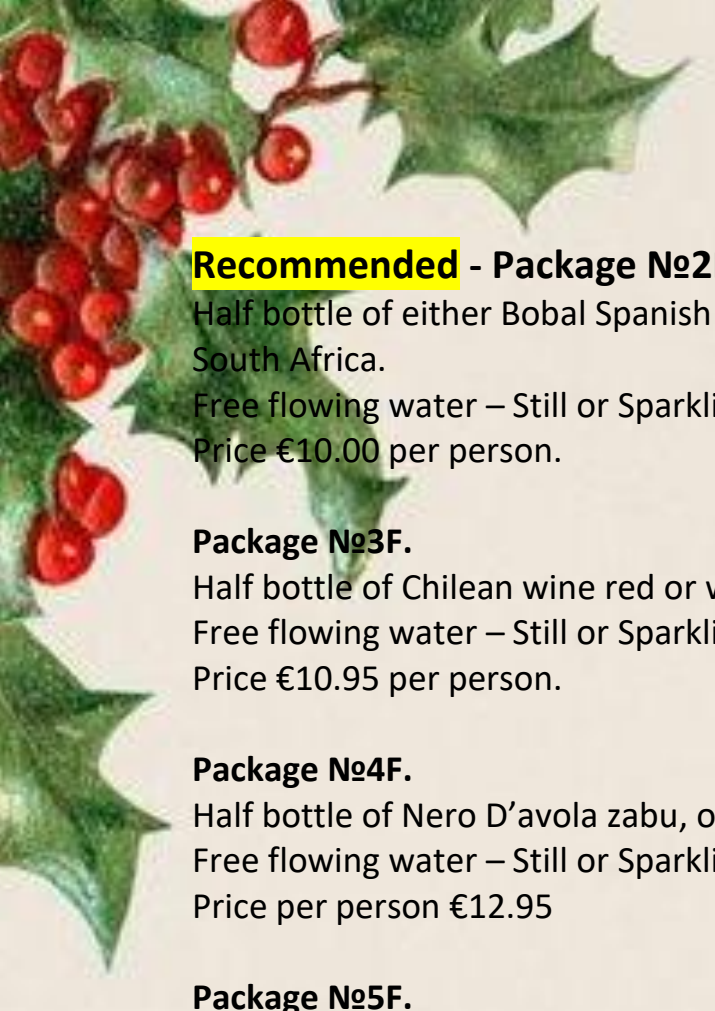
Foreign wines & water packages.

Recommended - Package №1F.

Half bottle of Polipo New Zealand Sauvignon blanc or half bottle of Petit Syrah South African.

Free flowing water – Still or Sparkling.

Price €10.00 per person.



Recommended - Package №2F.

Half bottle of either Bobal Spanish white wine or half a bottle of Syrah Tannat South Africa.

Free flowing water – Still or Sparkling.

Price €10.00 per person.

Package №3F.

Half bottle of Chilean wine red or white.

Free flowing water – Still or Sparkling.

Price €10.95 per person.

Package №4F.

Half bottle of Nero D'avola zabu, or half bottle of Grillo zabu Sicilia.

Free flowing water – Still or Sparkling.

Price per person €12.95

Package №5F.

Half bottle of Gran Passione red or white per person.

Free flowing water – Still or Sparkling.

Price €12.95 per person

Package №6F.

Half bottle of Montes Cabernet/Carmenere or half bottle Montes Chardonnay.

Free flowing water – Still or Sparkling.

Price € 14.95 per person

Package №7F.

Half bottle of Primitivo or half bottle of Falanghina white.

Free flowing water – Still or Sparkling.

Price €15.95 per person.

Free flowing packages for 3 hours.

Free flowing local water either still or sparkling.

Free flowing Chilean wine red or white.

Free flowing soft Drinks.

Price per person €20.00

Tables will be decorated with Christmas crackers and party streamers.

