



SET MENU PACKAGES

2023 - 2024

TRULY INDIAN

STARTER

Gunpowder Fried Chicken

Slow cooked chicken, deep fried, with a homemade garam masala, fennel seeds and gunpowder seasoning. A truly explosive taste.

OR

Bhel Puri Chaat

Chaat is made with puffed rice, spices, herbs, onions, cucumber, tomatoes, lemon juice, different kinds of sweet and sour chutneys and freshly chopped coriander topped with rice crisps.

MAIN COURSE

Classic Chicken Tikka Masala

One of Malta's favourite dishes. The chicken is marinated overnight and slow cooked in a tandoori oven, then mixed with onion, garlic, tomato and a cashew butter gravy.

OR

Kadhai Chicken

This is a spicy chicken dish cooked in garlic, onion, and tomato gravy with diced peppers, fresh coriander and freshly homemade kadhai masala.

Aloo Jeera

Its main ingredients are potatoes, cumin seeds, ginger, garlic, onion, tomato, fresh coriander and spices.

Plain Rice or Plain Naan

DESSERT

Ice-Cream

€20
PER PERSON

Please note that all our set menus are available exclusively for parties of ten or more diners. We believe that the joy of sharing these delightful dishes is best experienced with friends and family.

INDIAN TASTE EXPERIENCE

STARTER

Cumin Flavoured Onion Bhaji

A traditional snack made from the south of India, marinated sliced onions, fried with chickpea rice flour & a cumin batter.

Bhel Puri Chaat

Chaat is made with puffed rice, spices, herbs, onions, cucumber, tomatoes, lemon juice, different kinds of sweet and sour chutneys and freshly chopped coriander topped with rice crisps.

OR

Avocado & Fried Banana Chaat

A mixed chaat consisting of fried soft bananas and cubes of avocado, mixed with spices, herbs, onions, cucumbers, tomatoes, lemon juice, and different sweet and sour chutneys. Garnished with freshly chopped coriander and topped with rice crisps.

MAIN COURSE

Classic Chicken Tikka Masala

One of Malta's favourite dishes. The chicken is marinated overnight and slow cooked in a tandoori oven, then mixed with onion, garlic, tomato and a cashew butter gravy.

Beef Madras

Prime cuts of chuck beef, cooked with onion, tomato, ginger and garlic paste, with roast coconut gravy and a homemade garam masala.

Dal Tadka

Yellow lentil tempered with cumin, garlic, coriander, and ginger.

Vegetable Pulao Rice

Rice cooked in mixed vegetables and spices.

Garlic Naan

Refined flour flat bread with garlic.

DESSERT

Mango Pistachios Kulfi

Typically made with boiled milk, sugar, cardamom, pistachios and mango purée.

€25
PER PERSON

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AROMAS OF INDIA

STARTER

Vegetable Pakora

Pakora is a mixture of thinly cut vegetables, deep fried in a cumin, ginger, chickpea flower and and rice powder batter. A flavour grenade.

Maltese Seekh Kebab

A unique Indian-Maltese fusion dish, made from Maltese sausage, mixed Indian spices, chopped ginger, garlic, onion and fresh coriander, slowly cooked in a tandoori oven.

Avocado & Fried Banana Chaat

A mixed chaat consisting of fried soft bananas and cubes of avocado, mixed with spices, herbs, onions, cucumbers, tomatoes, lemon juice and different sweet & sour chutneys. Garnished with freshly chopped coriander and topped with rice crisps.

MAIN COURSE

Maltese Rabbit Tikka Masala

Overnight marinated rabbit, slow cooked in tandoori oven and mixed into an onion, garlic, tomato and cashew butter gravy.

Kashmiri Lamb Rogan Josh

Lamb dish that has been slow cooked in yoghurt, garlic, Kashmiri chilli and many different spices.

Local Goat Cheese Curry

Fresh local goat cheese (ġbejna) with onions, tomatoes, garlic and a tempered creamy cashew nut gravy.

Vegetable Pulao Rice

Rice cooked in mixed vegetables and spices.

Gorgonzola Naan

Refined flour flat bread stuffed with gorgonzola.

DESSERT

Carrot Halwa or Gulab Jamun Cheese Cake

€32

PER PERSON

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MEDITERRANEAN FUSION FEAST

STARTER

Salmon Tikka

Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, garlic and a trace of mustard oil.

Maltese Crispy Kale & Sausage Chaat

A Maltese-Indian fusion of pan-fried Maltese sausage and crispy kale, mixed with spices, herbs, onions, cucumber, tomatoes, lemon juice, different sweet and sour chutneys and freshly chopped coriander, topped with rice crisp

Gunpowder Fried Chicken

Slow cooked chicken, deep fried, with a homemade garam masala, fennel seeds and gunpowder seasoning. A truly explosive taste.

MAIN COURSE

Prawn Moilee

Prawns cooked in onion, tomato, ginger, garlic, kokum and coconut milk.

Lamb Do Pyaaz

Lamb cooked in a large quantity of onion, garlic and Indian masala, fresh coriander and topped with yoghurt.

Dal Makhani

Slow cooked black lentils, finished with butter, crème, fenugreek, garlic.

Vegetable Pulao Rice

Rice cooked in mixed vegetables and spices.

Garlic & Butter naan

Refined flour flat bread with garlic & butter.

DESSERT

Acai Halwa Tart with Tropical Fruits & Gulab Jamun Cheese Cake

€38
PER PERSON

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LOCAL FESTA MENU

WHITE WINE

La Torre Chardonnay
Caravaggio Chenin Blanc

RED WINE

La Torre Cabernet Sauvignon
Caravaggio Merlot

Half Bottle of Still or Sparkling Water
Local Beer & Soft Drinks

€16
PER PERSON

WORLD OF JOY

WHITE WINE

Barton & Guestier 'Partager' Blanc
Arabella Chenin Blanc

RED WINE

Barton & Guestier 'Partager' Rouge
Vina Carmen Carmenere

Half Bottle of Still or Sparkling Water
Local Beer & Soft Drinks

€18
PER PERSON

FULL OPEN BAR



Selection:

JB Whisky, Jack Daniels, Bacardi Rum, Martini Vermouth,
Aperol, Campari, Vodka Smirnoff, Spiced Captain Morgan,
Gordons Gin, Johnny walker Red, Malibu, Limoncello,
Amaretto, Avena, Jägermeister and Port.

Red wine, White wine, Rose' wine | Cisk lager

Soft Drinks, Mixers, Juices, Still and Sparkling Mineral Water

3 hours

€24
PER PERSON

4 hours

€34
PER PERSON

5 hours

€44
PER PERSON