

**Camilleri Wines Event
Pembroke Suite Restaurant
28th April, 2010**



Antipasto

maltese garlic bread and bigilla

Palatino Limited Release Viognier D.O.K Malta 2008

insalata Maltija

*a cold selection of local produce that includes
goat cheese*

jew

aljotta

traditional Maltese fish soup hinted with garlic and marjoram

jew

ross il-forn

Maltese style baked rice

Palatino Vermentino D.O.K. Malta 2009

pixxispad moqli biz-zalza pikkanti

fried swordfish with a mild aromatic sauce

jew

koxxa tal-fenek biz-zalza ta' l-inbid ahmar

rabbit, flavoured with garlic, cooked in red wine

jew

stuffat tal-bragjoli

braised beef olives

Palatino Limited Release Cabernet Franc D.O.K Malta 2008

kapunata

*a mixture of aubergines, peppers and marrows
enhanced with olive oil and capers*

patata l-forn

baked potatoes

patata mghollija bit-tursin

parsley potatoes

ghazla ta' hlewwiet

a selection of freshly made sweets

Dolce Vita 'Late Harvest' D.O.K. Malta 2007

kafe malti

coffee

Prezz €25.00 kull persuna

L-ikla tibda tigi servuta fit-20.00

Biex wiehed jirriserva post cempel: T 2379 3333