

**Delicata Wine & Food Dinner
Institute of Tourism Studies
Pembroke Suite Restaurant
26th May 2010**



EMMANUEL DELICATA
WINEMAKER

sfineg tal-bakkaljaw bl-insalata tal-gambli u patata

deep – fried marinated cod, served with a potato and shrimp salad

jew

soppa ta l-armla

a traditional Maltese green vegetable soup with goat cheese and egg

jew

torta tal-qara hamra

a Gozitan traditional pumpkin and rice pie

awrat moqli bit-tadam u basal

shallow fried gilt headed bream with tomatoes and shallots

jew

frikass ta-tigieg bl-gheneb u ross

sauté of sliced chicken with grapes in a cream sauce and served on a bed of rice

jew

flett tac-canga mixwija servut biz-zalza tal-mustarda

grilled fillet steak served with a mustard sauce

patata maxx bil-perzut u bzar helu jew patata l-forn

creamed potatoes with ham and pimentos or barrel – shaped roast potatoes

brungiel moqli u pizelli bin-naniegh

fried eggplant and peas with fresh mint

ghazla ta' helu

selection of sweets

kafe 'Malti'

maltese style coffee

L-inbid:

Pjazza Regina Rosé 2009 (Aperitiv)

Medina Vermentino - Zibibbo 2009 (L-ewwel korsa)

Grand Vin de Hauteville Cabernet Sauvignon 2008 (It-tieni korsa)

Gellewza Frizzante Rosé N. V. (Mal-helu)

Price €25.00 p.p.

Service starts at 20.15 sharp

Dress Code: Jacket & Tie

Reservations: T 2379 3333