

A memorable dining experience for you and your guests

Salsa Nights





Salsa Buffet

Salads & Antipasti

A selection of Mediterranean mouth-watering antipasti, meze, salads, and platters, prepared by our chefs using mostly typical ingredients from the land and sea.

Dressed up in our flavoured oils and tasty dressings

Soup of the day

Chicken and sweetcorn soup salted tortilla chips

Pasta

Paella Mista, Chicken, black mussel, and smoked pork belly

Rigatoni with a roast tomato and chilli sauce

Carvery

Peppered-crusted Iberian black pork loin

From the grill

Baked seasonal fish, white wine vinegar, stewed peppers & onion salsa

Mojo chicken thigh, with tangy tomato jam

Lentil, Pumpkin, and white bean coconut guise

Sides

Steamed seasonal vegetables with rosemary and garlic oil
Patatas Bravas with sweet red onions and mint yoghurt
Fragrant rice with onions, raisins, and coriander

Hispanic table

Gallo Pinto - hot

white rice, beans, onions, peppers, and spices

Elote Corn - hot

Charred corn cob coated with Mexican crema (sour cream) Tajin seasoning, followed by fresh cilantro and crumbled Cotija cheese (like feta cheese)

Cuban chicken and mango salad

Cilantro Tomato and red onion salad

Corn Salad

Tortilla Espanola

Roasted green pepper chickpea, salad.

Marinated olives, Corn taco chips, fried flour taco chips, pickled jalapeño, lemon and lime wedges, herb oil guacamole

Churros

Traditional Mexican Churros dipped in cinnamon and lime syrup

Dessert & Cheese

A selection of Mediterranean Cheeses with chutneys, fresh bread, wholemeal crackers & local Galletti

Treat yourself to our selection of scrumptious desserts

Fresh seasonal fruit

Beverage Packege

Free flowing house wine, beer, soft drinks & water
A minimum of 10 paying adults - €7.00 per person

Price

Adults - €33.00 per person

Children between 6 - 12 years - €16.50 per child

Infants from 5 years and under - free of charge





Verdi St. George's Bay Marina

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