







*Seated Menus*





# THE GROTTO EXPERIENCE

- 5 COURSE -

## Snacks & Sourdough Bread

*sweet kunserva | olive oil | local preserves | dip*

\*\*

## Local Mushroom Risotto

*madeira wine | garlic | parmesan*

or

## Foie Gras

*chutney | olive oil cake | cherry*

\*\*

## Catch of the day

*smoked fish mousse | caviar | beurre blanc | zucchini*

or

## Beef Sirloin

*celeriac | beef cheeks | spring onions | onion purée*

\*\*

## Date and fig

*honey parfait | date cake | candied walnuts | toffee*

\*\*

## Petit Fours

- 70 Euro -



# THE TASTING MENU

- 7 COURSE -

## Snacks & Sourdough Bread

*sweet kunserva | olive oil | local preserves | dip*

\*\*

## Local Mushroom Risotto

*madeira wine | garlic | Parmesan*

\*\*

## Foie Gras

*chutney | olive oil cake | cherry*

\*\*

## Catch of the day

*smoked fish mousse | caviar | beurre blanc | zucchini*

\*\*

## Beef Sirloin

*celeriac | beef cheeks | spring onions | onion purée*

\*\*

## 75% Tanzania Chocolate

*milk ice-cream | feuilletine biscuit*

\*\*

## Petit Fours

- 85 Euro -





## WELCOME CANAPÉ PACKAGES

### PACKAGE 1 - 3 CANAPÉS

-bigilla | durum tortilla wrap | *crispy Maltese sausage*  
-grilled zucchini | *chive crème fraîche* | prawns  
-sourdough croûte | *parma ham* | *aged balsamic*

- 6 Euro -

### PACKAGE 2 - 5 CANAPÉS

-*spicy manchego cheese* | *medjool dates* | *caramelised walnuts*  
-fig | *bresaola* | *aged balsamic*  
-sourdough croûte | *tuna tataki* | *wakame* | *sesame seeds*  
-lobster croquette | *hollandaise*  
-lamb samosas | *yogurt* | *pickled cucumber* | *lemon*

- 10 Euro -

### PACKAGE 3 - 7 CANAPÉS

-*polenta cake* | *smoked duck* | *caramelised orange*  
-*porcini* | *crème fraîche* | *truffle* | *choux pastry*  
-*green-lip mussels* | *tomato salsa* | *lemon vinaigrette*  
-*smoked sheep cheese* | *tart* | *walnuts*  
-*beef cevapcici* | *cheese stuffing* | *garlic mayo*  
-*pork sausage* | *polenta tempura* | *mustard mayo*  
-*chicken baozi* | *ponzu sauce*

- 14 Euro -





*Beverage*



## WELCOME DRINK PACKAGES

LET US WELCOME YOUR GUESTS WITH A COCKTAIL

Elderflower Spritz  
Prosecco, elderflower

Aperol Spritz  
*Aperol, prosecco, soda water, orange*

Porto Tonic  
Graham's Port Blend No.5, tonic, garnish

- 7 Euro -

OR CHOOSE A CLASSIC GLASS OF BUBBLY..

A glass of Prosecco

- 6 Euro -



**BEVERAGE  
PACKAGE  
A**

*Half Bottle of Wine,  
Half Bottle of Water*

**WINES:**

*Ciprea, SIMONE CAPECCI  
Pecorino – Marche, Italy*

*AD HOC Primitivo di Manduria DOC,  
TENUTA GIUSTINI,  
Primitivo – Puglia, Italy*

**WATER:**

*Still & Sparkling Water*

- 19 Euro -

**BEVERAGE  
PACKAGE  
B**

*Half Bottle of Wine,  
Half Bottle of Water*

**WINES:**

*Chardonnay, MONTES ALPHA  
Chardonnay – Aconcagua Valley, Chile*

*'Ultra' Malbec, KAIKEN  
Malbec – Mendoza, Argentina*

**WATER:**

*Still & Sparkling Water*

- 22 Euro -

**BEVERAGE  
PACKAGE  
C**

*Half Bottle of Wine,  
Half Bottle of Water*

**WINES:**

*Antonin Blanc DOK, MARSOVIN  
Chardonnay – Ramla Valley Estate, Gozo - Malta*

*Antonin Noir DOK, MARSOVIN  
Merlot, Cabernet Sauvignon, Cabernet Franc –  
Marnisi Estate, Marsaxlokk – Malta*

**WATER:**

*Still & Sparkling Water*

- 23 Euro -





*Reception Menus*





## R E C E P T I O N M E N U A

pesto ricotta wrap with bacon jam  
stuffed Medjool dates with Gorgonzola dolce and caramelised nuts  
polenta cake and smoked duck  
sourdough crouté with roasted bell peppers and ricotta salata  
beef pastrami tramezzini with spinach and garlic mayo  
rabbit liver parfait with caramelised orange zest  
fig and bresaola with aged balsamic

pork belly skewers, carrot purée, confit tomato

Maltese sausage puffs

beef lasagna on a stick

mini shepherd's pie

lamb koftas, cucumber tzatziki

lobster croquettes, hollandaise

chicken sliders, bbq sauce

polenta al tartufo stick

tempura prawns, orange chilli sauce

lamb samosas, lemon tahini sauce

cod tempura, tartar sauce

pasta croquette cacio e pepe

chicken Kiev, garlic mayo

calzone

truffle ricotta pastizzi

spinach and feta cigar

Mozzarella al tartufo

éclairs

tiramisu stick

chocolate truffles

profiteroles

chocolate espresso cup

- 60 Euro -





## R E C E P T I O N M E N U B

pesto ricotta wrap with bacon jam  
stuffed Medjool dates with Gorgonzola dolce and caramelised nuts  
polenta cake and smoked duck  
sourdough crouté with roasted bell peppers and ricotta salata  
beef pastrami tramezzini with spinach and garlic mayo  
rabbit liver parfait with caramelised orange zest  
fig and bresaola with aged balsamic  
marinated green lip mussels  
mini caprese brochettes

pork belly skewers, carrot purée, confit tomato

Maltese sausage puff

lasagne stick

mini shepherd's pie

cod tempura, tartare sauce

lamb samosas, lemon tahini sauce

chicken sliders, bbq sauce

pasta croquette cacio e pepe

tempura prawns, orange chilli sauce

lobster croquettes, hollandaise

lamb koftas, cucumber tzatziki

chicken Kiev, garlic mayo

polenta al tartufo stick

calzone

pork sausage, polenta tempura, mustard mayo

swordfish skewers, tomato salsa, lemon

truffle ricotta pastizzi

spinach and feta cigar

chicken skewers, teriyaki sauce

mozzarella al tartufo

chocolate espresso cup

tiramisu stick

chocolate truffles

profiteroles

Mqaret

éclairs

cherry cheesecake

macarons

chocolate brownie

apple crumble



# Beverage





# BEVERAGE PACKAGE

## FULL INTERNATIONAL BAR

*Open Bar Service ( 3 hrs duration)*

*Standard Branded Spirits including:*

*Whiskey, Rum, Vodka, Gin, Aperitifs, Liquors and Digestives*

*Beers: Lager Beer*

*Wines: Red, White and Rose*

*Water, Soft Drinks and Juices*

- €25.00 per person for the first 3 hours -

*\*Any additional hours after that will be at €7.00 per person per hour*





# *The little things...*

*What is the booking process?*

*An initial deposit payment is requested equivalent to 30% of the total cost at the time of booking in order to secure your date.*

*Do I need to pre-order menu choices?*

*Yes, we ask for all menu choices to be pre-ordered. This is required no later than 1 week before the date.*

*Do you cater for Vegetarians and special Dietary Requirements?*

*We understand that everyone has different tastes and dietary needs and so to ensure that each and every one of your guests enjoys an amazing dining experience, our Head Chef will adapt any menu for special dietary requirements.*

*Are the Set Menus adaptable?*

*Each and every one of our menus are fully adaptable and our team would be more than happy to discuss adding to or creating any dish to suit your requirements.*

*Is there a Venue fee?*

*There is no venue fee, though a minimum spend guarantee will apply. The Functions Manager, Chefs, Waiters, service, and cleaning are included in the menu price.*

*- For evening functions the music has to be relatively low at 23:00.*

*- No DJ's are accepted*

*-Menus are valid till June 2025*

*-Sample menus - items are subject to change*

**DEPOSITS ARE NOT REFUNDABLE**

We would be delighted to show you around Grotto Tavern and answer any questions you may have.

Get in touch with our Events Team today!

We look forward to hearing from you.

## CONTACT US

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