

MENU
2021

PARTIES

Parties Menu

2021

Antipasto

Dips, garlic bread, & galletti

Choice of Starters

Soup

Pumpkin & sweet potato
Herb oil, crispy pancetta nibs

Risotto

Porcini mushrooms, shrimps & lemon zest

Macaroni

Mortadella cream, crushed pistachios

Bruschette Caprese

Toasted rustic bread, marinated tomatoes,
deep fried bufala mozzarella

For Reservations

Kindly book online or get in touch with us on
info@aaronskitchenvalletta.com or give us a call on
+356 21 230 636 / +356 99 230 636

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Mains

Sea Bass Involtini

Olive tapenade, basil pangrattato, roasted cherry tomato sauce

Salmon

Grilled, pink peppercorn & asparagus sauce

Pork Fillet Medallions

Wrapped in bacon, shallow fried with sage & garlic butter, marsala infused jus

Chicken Pizzaiola

Whiskey rubbed breast, duck spring roll
Anise & ginger scented jus

Bell Pepper 'au gratin'

Breaded chicken breast topped with tomato sauce, mozzarella, rucola & Grana

Dessert

Trio of mini desserts served with coffee

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Optional Main Courses

Uruguay Angus Beef Rib Eye Steak
(350g) additional €4.50

Beef Fillet (300g) additional €5.50

All mains are served with a side of seasonal vegetables & potatoes

Beverage packages

½ A bottle of Chardonnay or ½ Merlot wine,
Flowing mineral : still or sparkling water

€ 7.50/person

or

½ a bottle of 35 South Sauvignon blanc or ½
Nero D'Avola
Flowing Mineral, Still or Sparkling Water

€ 10.50/person

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