

FRA MARTINO
RESTAURANT

INTERNATIONAL
BBOQ
Saturday
BUFFET DINNER

Every Saturday
7PM -10.30PM

Adults: €38.00
6-12 years: €19.00
0 - 5 years: free

**BOOKING
RECOMMENDED**

CORINTHIA ST GEORGE'S BAY, ST. JULIANS, STJ 3301, MALTA
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INTERNATIONAL BBQ

BUFFET DINNER SAMPLE MENU
Every Saturday 7PM -10.30PM

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TO START

A selection of Italian antipasti, Eastern Mediterranean meze, selection of natural salad leaves, beetroot salad, coleslaw, couscous salad, tomatoes, grilled aubergines, grilled marrows, grilled marinated vegetables, fish and shellfish, selection of Italian meat cuts, a selection of Maltese traditional appetizers, Maltese sausage, bigilla, Maltese bread with sweet tomato paste, olives and capers, a fine selection of home made sushi & sashimi crafted by our sushi chef served with wasabi, picked ginger & soya sauce as well as a selection of sauces and breads

SOUPS

Smoked bacon and pea soup with spicy pink pastry pillows | **Cream of tomato & fennel soup** served with parmesan cheese croutons

PASTA LIVE COOKING STATION

Chefs will prepare your favourite fresh home-made pasta dish from the ingredients below:

Onions, garlic, bacon, mushroom, prawns, mussels, asparagus, parmesan cheese, eggs, fresh cream, tomato sauce, extra virgin olive oil, white wine

Oven baked spinach tortellini with mushroom and artichokes

TUNISIAN & TURKISH STATION

Chicken doner kebab served with pita bread, coleslaw, marinated onions with sumac, sweet sauce & hot sauce | **Tunisian style couscous**

FROM THE CARVING TROLLEYS

Slow roasted suckling pig with its own crackling, apple compote & lavender jus

FROM THE BBQ STATION

Grilled tuna with roasted tomatoes, fennel & basil soffrito | **Grilled king prawns** marinated with mint | **Grilled lamb rump steak** with root vegetables, red wine, and rosemary | **Grilled boneless chicken** with oyster mushroom cream | **Chickpea and lentil stew** with local tyme and moroccan spices | **Grilled balsamic vegetables** with local honey and basil | **Corn on the cob** | **Maltese style roast potatoes**

DESSERT

A selection of desserts crafted by our pastry team including gateaux, tarts, mousses, cakes, a selection of the finest French desserts and fruits dipped in Belgian chocolate, a selection of ice creams served with a live pancake station as well as a selection of diabetic desserts, jellies, & fresh fruits. Also a selection of local and international cheeses served with fruit chutneys & compotes, celery & grapes, water biscuits, & grissini

If you have a food allergy or intolerance, please speak to our staff before selecting your food and drink.