

The logo for NAAR RESTOBAR is centered within a white rectangular box with an orange border. The word "NAAR" is written in a large, stylized, orange, sans-serif font. Below it, the word "RESTOBAR" is written in a smaller, orange, sans-serif font.

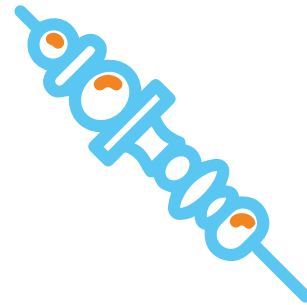
NAAR

RESTOBAR

# Event Set Menu

**NAAR RESTOBAR**  
**BALLUTA BAY ST. JULIAN'S**  
**INFO@NAARMALTA.COM**  
**(+356) 2137 3412**

# Canapes Menu



Mozzarella Sticks

Camembert Bites

Prawn in Filo Pastry

Samosas

Vegetable Spring Rolls

Duck Spring Rolls

BBQ Sausages

Stuffed Mushrooms with  
Truffle Ricotta

Mushroom & Brie Tarts

Focaccia, Parma, Rocket  
Leaves & Parmesan

Bread Sticks wrapped in Parma  
Ham & Dipping Sauce

Salmon & Chive Quiche

Salmon, Rocket Leaves  
& Yoghurt Panini

Tuna, Honey & Chive Panini

Pulled Pork, Caramelized Onion,  
Smoked Apple Wood Cheese Panini

Gammon, Edam, Caramelized Onion,  
Basil, Panini

Mini Burgers BBQ Mayo

Mini Vegan Burgers

Mini Chicken Wraps

Mini Hot Dogs, Caramelized Onion

Chicken Satay Skewers

Honey Mustard Pork Skewers

Beef Skewer's Rosemary Butter

Pulled Brisket Wraps

Mini Fish & Chips with Pea Puree

Items @ €0.75c each  
ALL of the above @ €8.50c per person

Items @ €1.00c each  
ALL of the above @ €11.50c per person



Beef Carpaccio Rolls,  
Rocket & Parmesan

Pizza Rotolo With Portobello  
Mushrooms, Wild Boar, Baby Spinach

Crispy Pork Belly & Carrot Puree

Fried Seabass with Fennel Puree

Home Made Lamb  
or Beef Sausage Rolls

Mushroom Arancini

Ricotta Fritters

Chicken Wings

Quail Leg Lollipop

Rib Fingers

Quinoa Pots

Items @ €1.25c each  
ALL of the above @ €12.50c per person



Cannoli Di Ricotta

Mini Chocolate Brownie

Chocolate Tartlets

Carrot Muffins  
& Cream Cheese Frosting

Lemon Brulle Tartlets

Imqaret

Items @ €0.90c each

**4 ITEMS FROM EACH SECTION  
@ €12.00c PER PERSON**

# Set Menu A

## STARTERS (TO SHARE)

Cheesy garlic baguette

Home made truffled mushroom arancini

## MAINS

Home made lasagna, rich pork & beef mince & fluffy besciamel  
topped with parmesan

*or*

Home filled ricotta ravioli, cherry tomato & leek salsa, grated gbejna

*or*

Home beer battered fish 'n' chips served with tartar sauce,  
lemon wedge, mushy peas & crisp salad

## DESSERTS

Choice from the dessert board

*or*

Ice cream

€20

# Set Menu B

## STARTERS (TO SHARE)

Fresh mussels cooked in an oriental sauce

Calamari fritti

Rosemary foccacia

## MAINS

Bang bang chicken salad, sous vide chicken thighs, marinated & served with a satay sauce, topped with crispy tortillas

*or*

Spaghetti by the sea, mix of local seafood, finished in a home made bisque & corriander

*or*

Slow cooked pork ribs served with a jim beam bbq sauce

## DESSERTS

Choice from the dessert board

*or*

Ice cream

€25

# Set Menu C

## STARTERS (TO SHARE)

Rabbit ravioli in a light jus

Pan roasted octopus with chorizo, fennel, fresh herbs

Wild boar, Portobello, baby spinach, mozzarella pizza rotolo

## MAINS

Fillet of seabass, fennel puree, mixed vegetables

*or*

Duo of pork, slow cooked pork cheeks & pork belly, garlic mash, light jus

*or*

Sous vide baby chicken served with sweet potato mash

## DESSERTS

Choice from the dessert board

*or*

Ice cream

**€30**

# Set Menu D

## STARTERS (TO SHARE)

Gbejniet, bigilla, beans, Maltese bread

## STARTERS

Timpana (penne with a rich meat sauce, mixed with peas  
& hard boiled egg topped with pastry & oven baked)

*or*

Ricotta ravioli in a tomato sauce finished with grated gbejna

*or*

Spaghetti with local rabbit & peas

## MAINS

Local rabbit in garlic

*or*

Swordfish steak finished in a rich tomato & caper sauce

*or*

Local quails marinated & pan roasted

*All mains served with roast potatoes and vegetables*

## DESSERTS

Trio of imqaret, cannolli, helwa tat tork  
Local liquor

**€35**

*(Pre-order of this menu is necessary)*

# Set Menu E

## STARTERS

Veal cheeks cooked confit, finished in a fresh porcini & truffle jus, carrot puree

*or*

Portobello mushroom, stuffed with baby spinach, ricotta, poached egg & béarnaise sauce

*or*

Duck leg, confit salad, orange dressing

## MAINS

Pan roasted grouper & scallop finished in a light fish veloute

*or*

Pan roasted 350g Argentinean Ribeye set on garlic mash & veg topped with rucola, parmesan & cherry tomatoes

*or*

3 hour slow cooked lamb tagine served with a chickpea ragu

*All mains served with vegetables and home made wedges*

## DESSERTS

Choice from the board

*or*

Ice cream

**€45**

*(Pre-order of this menu is necessary)*



# Open Bar

## **OPTION 1, 4 HOURS: €30 PER PERSON**

Aperol Spritz, Mojito, All Basic Spirits, Wine, Beer, Prosecco, Soft Drinks, Water

## **OPTION 2, 4 HOURS: €25 PER PERSON**

Aperol Spritz, Wine, Beer, Prosecco, Soft Drinks, Water

## **OPTION 3, 3 HOURS: €40 PER PERSON**

All Basic Cocktails (No Long Island Ice Tea)

## **OPTION 4, 4 HOURS: €13.50 PER PERSON**

All Soft Drinks, Juices, Non Alcoholic Cocktails, Water, Tea And Coffee

# Sit Down Drinks

## **OPTION 1, €12 PER PERSON**

Welcome Drink, such as Bellini or Mimosa or Glass of Prosecco

*and*

Half Bottle of Wine or 2 Pint of Beer, Water, Liquor

## **OPTION 2, €10 PER PERSON**

Half Bottle of Wine or 2 Pints, Water, Liquor

## **OPTION 3, €8 PER PERSON**

Half Bottle of Wine or 2 Pints, Water

# By The Bottle

Averna  
Jagermeister  
Limoncello Gozo  
Smirnoff  
Gordon's Gin  
Tequila Silver  
J&B Whisky  
Johnny Walker Red Label

€ 50

Tequila Gold  
Absolut Blue Vodka  
Bacardi  
Havana 3 years  
Captain Morgan  
Bombay Gin  
Tanqueray  
Johnny Walker Black Label  
Jack Daniel's  
Jim Beam

€ 60

Havana 7 years  
Chivas Regal

€ 80

Belvedere Vodka  
Grey Goose Vodka  
Hendrick's Gin  
Glenmorangie Whiskey  
Glenfiddich

€ 100

Oban 14 y.o  
Talisker 10 y.o  
Lagavulin 16 y.o

€ 120