



Grotto Tavern

SAMPLE MENUS

- 2024 -

A chef is shown from the chest up, wearing a white chef's coat, grating a piece of food (likely a vegetable or cheese) into a bowl of noodles. The chef is using a metal grater with a black handle. The bowl is white and contains a dish of noodles topped with a piece of seared fish, a piece of fried food, and garnishes including a purple flower and green leaves. The background is a plain, light-colored wall.

*Seated
Menus*



THE GROTTO EXPERIENCE

- 5 COURSE -



Snacks & Sourdough Bread

sweet kunserva | chickpea | local preserves

**

Local Mushroom Risotto

madeira wine | garlic | parmesan

or

Foie Gras

quince chutney | olive oil cake | cherry

**

Stonebass

smoked fish mousse | bottarga | beurre blanc | zucchini

or

Beef Sirloin

kohlrabi | beef cheeks | spring onions | onion purée

**

75% Tanzania Chocolate

raspberry | feuilletine biscuit

**

Petit Fours

- 65 Euro -

THE TASTING MENU

- 7 COURSE -



Snacks & Sourdough Bread
sweet kunserva | chickpea | local preserves

**

Local Mushroom Risotto
madeira wine | garlic | parmesan

**

Foie Gras
quince chutney | olive oil cake | cherry

**

Stonebass
smoked fish mousse | bottarga | beurre blanc | zucchini

**

Beef Sirloin
kohlrabi | beef cheeks | spring onions | onion purée

**

75% Tanzania Chocolate
raspberry | feuilletine biscuit

**

Petit Fours

- 80 Euro -



WELCOME CANAPÉ PACKAGES



PACKAGE 1 - 3 CANAPÉS

*roasted tomato & sheep cheese, croûte
seabass ceviche, crème fraîche
serrano ham, parmesan & wild rucola*

- 5 Euro -

PACKAGE 2 - 5 CANAPÉS

*goats' cheese royal, seeds & grains
poached salmon, red onion jam, soft herbs
mussels, lemon pangrattato, sauce verte
chicken & onion bhajis, mango relish
beef tataki, sesame seeds, pickled carrots*

- 9 Euro -

PACKAGE 3 - 7 CANAPÉS

*roasted tomato & sheep cheese, croûte
dolce latte, pickled celery & prune
leek, parsley & pecorino quiche
meagre & seaweed croquette, sriracha, emulsion
mussels, lemon pangrattato, sauce verte
beef tataki, sesame seeds, pickled carrots
confit chicken leg, spring onions, curry aioli, tart*

- 13 Euro -

The Drinks



WELCOME DRINK PACKAGES



LET US WELCOME YOUR GUESTS WITH A COCKTAIL

Strawberry G & T

raspberry infused gin, Indian tonic, forest fruit jam

Elderflower & Cucumber

Bombay Sapphire gin, elderflower liquor, fresh cucumber, lime, Indian tonic, mint

Aperol Spritz

Aperol, prosecco, soda water, orange

Raspberry Fizz

prosecco, homemade raspberry syrup, fresh thyme

- 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



salmon and caviar blinis
fresh shucked oysters, lemon wedge
beef and chutney on sourdough bread
hummus and zucchini mini tortilla wrap
caprese brochette, pesto genovese, olive oil
smoked cheese royale tartlets, cranberry
roquefort and dried fruit, crumbly pastry

mini calzone margherita
falafel bites, mint yoghurt
spinach and feta pies
truffled panis (polenta chip)
stuffed artichoke hearts, crispy crumbs
mushroom dumpling, sweet soy
stuffed new potato sour cream, onion
battered zucchini flowers
calamari fritti, tartar
salmon skewer, coriander, lemon
gratinated green lip mussels
pulled duck pies
chicken teriyaki
pulled pork bao bun
maltese sausage empanadas
lamb koftas, yogurt lemon
pork and onion skewers

baked vanilla cheesecake
double chocolate brownie
profiteroles chantilly
chocolate truffle
coconut and mango pannacotta



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



salmon and caviar blinis
fresh shucked oysters, lemon wedge
beef and chutney on sourdough bread
hummus and zucchini mini tortilla wrap
caprese brochette, pesto genovese, olive oil
smoked cheese royale tartlets, cranberry
roquefort and dried fruit, crumbly pastry
smoked duck and date on polenta
piccalilli and cucumber sandwich

mini calzone margherita
falafel bites, mint yoghurt
spinach and feta pies
truffled panis (polenta chip)
stuffed artichoke hearts, crispy crumbs
mushroom dumpling, sweet soy
stuffed new potato sour cream, onion
battered zucchini flowers
calamari fritti, tartar
salmon skewer, coriander, lemon
gratinated green lip mussels
pulled duck pies
chicken teriyaki
pulled pork bao bun
maltese sausage empanadas
lamb koftas, yogurt lemon
pork and onion skewers
lasagna on a stick, bolognese
chicken yakitori, teriyaki
chicken sliders, mature cheddar

baked vanilla cheesecake
double chocolate brownie
profiteroles chantilly
chocolate truffle
coconut and mango pannacotta
chocolate and cream éclairs
fruit tartlet
lemon posset
strawberry macaroon



*The
Drinks*

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 -

**Extra first hour will be an additional €5.00 per person*

**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, set up, 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

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

Tel: +356 79453258

Email: info@grottotavern.net

Website: www.grottotavern.net

