

Costa del Sole

MELLIEHA BAY

FESTIVE MENU

2024





Costa del Sole
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GROUP SET MENU

Menu A

€ 45.00 PER PERSON

✦ STARTERS choose one

BAKED CAPRESE TART (V)

Tartlet, tomato chutney, mozzarella di bufala, pesto Genovese

VITELLO TONNATO

Veal, tuna mayo, caper berries, rucola

SWORDFISH CARPACCIO

Citrus segments, pickled fennel, rucola, radishes

✦ MAIN COURSE choose one

GRILLED SEABASS

Zucchini escabeche, pesto Calabrese, sunflower seeds, microgreens

LOCAL PORK CHEEKS

Herbs de Provence, pomme puree, mangetout, charred corn

AUBERGINE PARMIGIANA (V)

Aubergines, tomato, mozzarella, basil, Grana Padano

✦ DESSERT choose one

DARK CHOCOLATE BROWNIE

Dark chocolate, salted caramel ice cream, hazelnut crumble

TORTA RICOTTA E PERA

Ricotta, pear, hazelnut biscuit

Menu B

€ 55.00 PER PERSON

✦ STARTERS choose one

SUMMER SALAD (V)

Broad bean, Fennel, Peaches, Burrata, seasonal herbs, chilli, Lemon vinaigrette

PRAWN CARPACCIO

Lemon vinaigrette, hazelnuts, pomegranates, dill oil

BEEF TARTARE

Za'atar, sesame, labneh, pickled radish

✦ MAIN COURSE choose one

GRILLED TUNA

Grilled Pak choi, pickled fennel, soy, ginger

BEEF TAGLIATA

Wilted greens, cherry tomatoes, Hasselback potatoes, jus

GRILLED CARROTS (V)

Harisa oil, tahini yogurt, fennel, lentils

✦ DESSERT choose one

COCONUT PANNACOTTA

Coconut flakes, mango puree

TRIPLE CHOCOLATE VALRHONA CAKE

Chocolate biscuit, dark chocolate mousse, gianduja cream, dulce di Valrhona



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BBQ MENU

SHARING BBQ MENU

€ 35.00 PER PERSON

* STARTERS

Duo of dips – lemon ricotta,
pesto Calabrese – served with focaccia
Garlic bread
Classic Tomato Bruschetta

* INTERMEDIATE

PASTA SALAD

Penne, salami, olives, sundried
tomatoes, roasted peppers, peppered
cheeselets, capers

* MAIN COURSE

TRIO OF SAUSAGES

Pink sausages, Maltese sausages and
Sicilian sausages

BONELESS CHICKEN THIGHS

Marinated in rosemary, garlic and lemon

GRILLED PORK NECK

Rubbed in an in-house spice mix

* SIDES

Coleslaw
Potato Salad
Tomato & Onion Salad

* DESSERT

Soft Ice Cream
Caramel syrup

STAND UP BBQ MENU

€ 40.00 PER PERSON

MINIMUM 50 PERSONS

TRIO OF SAUSAGES

Pink sausages, Maltese sausages and
Sicilian sausages

CHICKEN THIGHS

Chargrilled chicken thighs with a soy glaze

BEEF FLANK

Juicy and tender beef flank, sliced and
served with a chimichurri sauce

GRILLED TUNA

Grilled fresh tuna served with tomatoes
and fresh herbs

GRILLED VEGETABLES

A mix of grilled in-season vegetables

COLESLAW

Red cabbage, white cabbage, carrots,
dressed in a wholegrain mustard mayo

COUSCOUS TABBOULEH

Couscous tossed in fresh parsley,
mint and Extra Virgin olive oil

PASTA SALAD

Penne, salami, olives, sundried tomatoes, roasted
peppers, peppered cheeselets, capers

POTATO SALAD

Boiled potatoes mixed with spring onions,
mustard and mayonnaise

* DESSERTS

Homemade Chocolate Brownies
Cannoli con Ricotta di Pecora
Seasonal Fruit Slices



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BEVERAGE PACKAGES

FREE-FLOWING WINE PACKAGES

SERVED FROM STARTERS TILL DESSERT

*Including free flowing Cisk beer,
soft drinks, juices, water*

CHILEAN € 12.00 PP

Urmeneta Cabernet Sauvignon, Urmeneta
Sauvignon Blanc

ITALIAN € 16.00 PP

Falanghina Le Sorbole, Aglianico Le Sorbole

MALTESE € 15.00 PP

Palatino Sauvignon Blanc, Palatino Cabernet
Sauvignon

★ ADDONS

COFFEE - €1.50 pp

ADDITIONAL HOUR OF FREE-FLOWING DRINKS

starts from €5.50 pp

APERITIFS & WELCOME CANAPES -

€5.50 pp

Prosecco, Mimosa, or Fragolino

2 canapés

INTERNATIONAL OPEN BAR

€8.00 PER PERSON, PER HOUR

MINIMUM 3 HOURS

*Including free flowing Cisk beer,
soft drinks, juices, water*

LIST OF SPIRITS

APERITIFS – Aperol, Campari, Cynar,
Martini Rosso, Bianco, Dry, Malibu, Passoa

VODKA – Smirno

RUM – Bacardi White, Captain Morgan Spiced,
Captain Morgan Dark

TEQUILA – Silver

GIN – Gordon's

WHISKY – JB Rare, Jamesons,
Jhonny Walker Red

LIQUEURS & DIGESTIVES – Baileys,
Limoncello, Frangelico, Amaretto di Saronno,
Sambuca, Kahlua, Drambuie, Cointreau, Aversa,
Fernet Branca, Jägermeister

★ ADDITIONAL COCKTAIL BAR

€3.50 PER PERSON, PER HOUR

Minimum 3 hours

Frozen Daiquiri, Frozen Margarita,
Frozen Mojito, Paloma,
Sex on the Beach, Pina Collada



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STAND UP CANAPE MENU

Menu A

€ 25.00 PER PERSON, 16 ITEMS

* COLD CANAPES

- Chicory with goat's cheese cream, pomegranates and walnuts
- Cucumber, Cream cheese, Smoked salmon and dill
- Lemon, ricotta and sundried tomato tartlets
- Maltese tuna bridge rolls
- Wrap roulades with smoked salmon, cucumber, rucola and cream cheese
- Caprese bridge rolls

* WARM CANAPES

- Arancini tomato fondu
- Falafel with tahini dip
- Vegetable spring rolls
- Chicken samosas
- Meatballs cooked in a spicy tomato sauce
- Chicken Kiev's with sweet chilli
- Cheeseburger sliders with pickled cucumbers and homemade relish
- Leek and gorgonzola quiche

* DESSERT

- Cannoli ricotta di Pecora
- Dark chocolate brownie bites

Menu B

€ 35.00 PER PERSON, 20 ITEMS

* COLD CANAPES

- Lemon, ricotta and sundried tomato tartlets
- Beef tartar, Maltese gbejna and giardiniera tartlets
- Caprese skewers
- Roasted pepper, feta and olive tartlets
- Caprese bridge rolls
- Smoked ham and provolone tramezzini
- Tuna mayo tramezzini

* WARM CANAPES

- Arancini tomato fondu
- Vegetable spring rolls
- Asian chicken sliders with mango chutney
- Tempura prawns with tartar sauce
- Chicken Kiev's with sweet chilli
- Falafel with tahini dip
- Chicken samosas
- Pulled pork sliders with apple slaw
- Filo rolls with feta and spinach
- Traditional Maltese pastizzi filled with ricotta and pea

* DESSERT

- Cannoli con ricotta di Pecora
- Dark chocolate brownie bites
- Chocolate and coconut profiteroles



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STAND UP CANAPE MENU

Menu C

€ 40.00 PER PERSON, 16 ITEMS

✦ COLD CANAPES

- Roasted pepper, feta and olive tartlets
- Beef tartar, Maltese gbejna and giardiniera tartlets
- Pesto Genovese, stracciatella di burrata and anchovy tartlets
- Lemon, ricotta and sundried tomato tartlets
- Caprese skewers
- Arancini tomato fondu
- Maltese tuna bridge rolls
- Caprese bridge rolls
- Smoked ham and provolone tramezzini

✦ WARM CANAPES

- Thai chicken cigars
- Falafel with tahini dip
- Vegetable spring rolls
- Chicken samosas
- Tempura prawns with tartar sauce
- Meatballs cooked in a spicy tomato sauce
- Sweet and sour pork and pineapple skewers
- Asian chicken sliders with mango chutney
- Chicken Kiev's with sweet chilli
- Filo rolls with feta and spinach
- Traditional Maltese pastizzi filled with ricotta and peas
- Gourmet Sausage Rolls

✦ DESSERT

- Cannoli con ricotta di Pecora
- Dark chocolate brownie bites
- Chocolate mousse

Beverages

MAXIMUM 5 HOURS

*Including free flowing Cisk beer,
soft drinks, juices, water*

CHILEAN € 22.00 PP

Urmeneta Cabernet Sauvignon, Urmeneta
Sauvignon Blanc

ITALIAN € 25.00 PP

Falanghina Le Sorbole, Aglianico Le Sorbole

MALTESE € 27.00 PP

Palatino Sauvignon Blanc, Palatino Cabernet
Sauvignon

✦ INTERNATIONAL OPEN BAR PRICE €8.00 PP, PER HOUR

Minimum 3 hours

Including free flowing Cisk beer, soft drinks, juices, water

LIST OF SPIRITS:

APERITIFS – Aperol, Campari, Cynar,
Martini Rosso, Bianco, Dry, Malibu, Passoa

VODKA – Smirno

RUM – Bacardi White, Captain Morgan Spiced,
Captain Morgan Dark

TEQUILA – Silver, **GIN** – Gordon's

WHISKY – JB Rare, Jamesons, Jhonny Walker Red

LIQUEURS & DIGESTIVES – Baileys,
Limoncello, Frangelico, Amaretto di Saronno,
Sambuca, Kahlua, Drambuie, Cointreau, Aversa,
Fernet Branca, Jägermeister

CORKAGE FEE

- For spirits and wine supplied by guest
€20.00 for 5 hours
- For all beverages supplied by guest
€12.50 for 5 hours



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FOOD TABLES

TO BE ADDED TO ONE OF THE
CANAPE MENU ABOVE

✧ **CHARCUTERIE - €14.50 per person**

- Ham
- Salami Napoli, Mortadella, Prosciutto crudo
- Cheese
- Grana Padano, Gorgonzola, Baked ricotta
- Accompaniments
- Sundried tomatoes, grapes, grissini, galletti

✧ **TACOS - €15.00 per person**

- Slow cooked pulled pork shoulder marinated Al pastor
- Mexican bean stew
- Tempura fish
- Condiments
- Pineapple salsa, Guacamole, Pico di Gallo, Chipotle mayo, Aji Verde,
- Pickled red onions

✧ **CHURRASCO - €22.50 per person**

- Chicken Thighs
- Chargrilled chicken thighs with a soy glaze
- Beef Flank
- Chimichurri sauce
- Grilled Tuna
- Tomatoes and fresh herbs
- Coleslaw
- Red cabbage, white cabbage, carrots, dressed in a wholegrain mustard mayo
- Couscous Tabbouleh
- Couscous tossed in fresh parsley, mint and extra virgin olive oil

✧ **MALTESE - €14.50 per person**

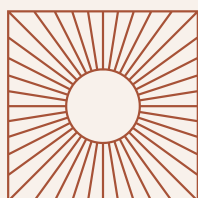
- Hobz biz-Zejt - Kunserva, basal, tursin u habaq
- Bigilla tradizzjonali,
- Ġbejniet tal-bzar,
- Ġbejniet friski
- Tadam imqadded
- Fazola imħawwra bit-tewm, tursin u lumi
- Żebbug mimli
- Żalzett tal-Malti affumikat

✧ **PASTA - €15.00 per person**

- **PENNE ALLA NORMA**
Tomato sauce, aubergines, oregano, garlic, fresh basil, ricotta salata & Parmigiano Reggiano
- **FARFALLE ALL TONNO E PESTO GENOVESE**
Basil pesto, Parmigiano Reggiano & olive oil
- **LASAGNA AL RAGU DI BOLOGNA**
Layers of pasta, tomato sauce, ragu, bechamel, grana & mozzarella

✧ **FRUIT - €20.00 per person**

- Summer Fruit Slices: Watermelon, pineapple, melons, grapes
- Strawberry and basil tartlets
- Blueberry and mint tartlets
- Orange and lime tartlets
- Mixed fruit salad with seasonal fruit



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 Costa del Sole Beach Club

 [costadelsole_beachclub](https://www.instagram.com/costadelsole_beachclub)