

Festive Menus
2024

NENU *THE ARTISAN*
BAKER

St Dominic Street, Valletta 22 581 535
Main Street, Mgarr 22 581 570

www.nenuthebaker.com



Finger Food Menu 1

Assorted crostini & canapés

*Sundried tomato & peppered cheeslet,
Bigilla & chilli Anchovy, tomato & caper salsa*

Ġbejna & cherry tomato stick

Marinated Maltese sausage

Mini beef sliders with prickly pear BBQ Sauce

Carob & rosemary marinated chicken skewers

Grilled swordfish brochette

Anchovy & caramelised onion puffs

Assorted pastizzi

Sausage rolls

Chickpea cakes on Pita bread with coriander dressing

Honey glazed pork belly

Assorted ftajjar

Date fritters (*Imqaret*)

Mince pies

€20 per person
minimum of 20 persons





Finger Food Menu 2

Assorted crostini & canapés

*Sundried tomato & peppered cheeslet,
Bigilla & chilli Anchovy, tomato & caper salsa*

**Chickpea cakes on Pita bread
with coriander dressing**

Ġbejna & cherry tomato stick

Grilled Maltese sausage

Mini sliders with prickly pear BBQ sauce

Carob & rosemary marinated chicken skewers

Grilled swordfish brochette

Anchovy & caramelised onion puffs

Assorted pastizzi

Sausage rolls

Crispy sheep cheese ravioli

Marinated prawn skewers

Honey glazed pork belly

Assorted ftajjar

Date fritters (*Imqaret*)

Pudina tal-ħobż

Mince pies

**€25 per person
minimum of 20 persons**



NENU
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Festive Set menu 1

Starters to share

Maltese Platter

*Bigilla, sun-dried tomatoes,
stuffed olives, marinated butter beans,
Maltese sausage, pickled onions, caponata,
peppered cheeselet, sweet kunserva,
olive oil, galletti & Maltese bread*

**Rigatoni with black olives, capers,
tomato-marjoram sauce**

Mains to share

**Traditional Maltese fried rabbit
in garlic & rabbit gravy**

**Stuffed turkey breast with Maltese sausage &
dried prunes, chestnut gravy**

Baked potatoes & roasted seasonal vegetables

Desserts

Maltese Christmas pudding, coffee, mince pies

**€25 per person
minimum of 10 persons**





Festive Set menu 2

Starters to share

Maltese Platter

Bigilla, sun-dried tomatoes, stuffed olives, marinated butter beans, Maltese sausage, pickled onions, caponata, m peppered cheeselet sweet kunserva, olive oil, galletti & Maltese bread

**Rigatoni with rabbit stew,
tomatoes, garlic & green peas**

Mains to share

**Traditional Maltese fried rabbit
in garlic & rabbit gravy**

**Stuffed turkey breast with Maltese sausage
& dried prunes, chestnut gravy**

Baked potatoes & roasted seasonal vegetables

Desserts

Maltese Christmas pudding, coffee & mince pies

**€28 per person
minimum of 10 persons**





Festive set menu 3

Starters to share

Maltese Platter

Bigilla, sun-dried tomatoes, stuffed olives, marinated butter beans, Maltese sausage, pickled onions, caponata, peppered cheeselets, sweet kunserva, olive oil, galletti & Maltese bread

**Sheep's cheese ravioli
with tomato-basil sauce
& grated peppered cheeselet**

Mains to share

**Grilled swordfish with tomato,
olives, capers & herbs**

**Traditional Maltese fried rabbit
in garlic, rabbit gravy with garden peas**

**Stuffed turkey breast with Maltese sausage
& dried prunes, chestnut gravy**

Baked potatoes & roasted seasonal vegetables

Desserts

Maltese Christmas pudding, coffee & mince pies

**€30 per person
minimum of 10 persons**







Festive set menu 4

Starters to share

Maltese Platter

Bigilla, sun-dried tomatoes, stuffed olives, marinated butter beans, Maltese sausage, pickled onions, caponata, peppered cheeselet, sweet kunserva, olive oil, galletti & Maltese bread

Ftajjar to share

Ta' Ġorg ir-Raġel

Maltese bread dough topped with baked potatoes, local ricotta cheese, slow cooked pork belly, broad beans, beaten eggs, fresh rosemary & sesame seeds

Karmni s-Sultana

Maltese bread dough topped with Maltese cheese, fresh tomatoes, baked potatoes, anchovies, onions, capers, olives, fresh mint, sesame & fennel seeds

Mains to choose from

**Pan fried Brown Meager fillets
with tomato & caper salsa**

or

**Braised lamb shanks
with Maltese red wine, fennel bulb & rosemary**

or

Grilled Rib-eye steak with thyme butter & carob jus

Baked potatoes & roasted seasonal vegetables

Desserts

Maltese Christmas pudding, coffee & mince pies

**€38 per person
minimum of 10 persons**



Festive Set menu 5

Fresh Maltese bread served with arioli

Starters

Fresh sheep's milk cheeselet

Tomatoes, spring onions, salad leaves, basil & carob dressing

or

Maltese-grown Pork Belly

Slow roasted honey glazed pork belly, apple purée, marinated lentils & local root vegetables

or

Aljotta, a traditional Maltese Fish soup

Pasta plated

Sheep's cheese ravioli, tomato basil sauce & grated peppered cheeslet

or

Baked Lasagna with Maltese sausage & Goat's cheese cream

Mains to choose from

Cauliflower & potato cakes, lemon, caper & mint dressing

or

Pan fried seabass fillet with tomato, fennel & olive salsa

or

Roasted turkey breast with Maltese sausage stuffing & chestnut gravy

or

Braised lamb shank in Gellewza wine & rosemary, roasted carrots & leeks

or

Grilled rib-eye steak with thyme butter & carob jus

Baked potatoes, fried potatoes & roasted seasonal vegetables

Desserts

Traditional Maltese sinizza with pears

Puff pastry, vanilla sponge, sweet ricotta, almonds & pears

or

Maltese Christmas pudding with Vanilla ice-cream

Maltese coffee & mince pies

**€40 per person
minimum of 10 persons**

Beverage Packages

Minimum 10 persons

Free flowing still and sparkling water Beverage Package
€3.50 per person

Non-alcoholic Beverage Package

€10 per person

Free flowing soft drinks, juices, still and sparkling water

Wine and Water Package 1

€10.00 per person

La vallette blanc

La vallette red

Still & sparkling water

Wine and Water Package 2

€13.50 per person

Caravaggio Chardonnay

Caravaggio Merlot

Still & sparkling water

Wine and Water Package 3

€15.00 per person

Grand Vin de Hauteville Viognier

Grand Vin de Hauteville Cabernet Sauvignon

Still & sparkling water

Drinks Package 4

€16.00 per person (2 hours)

Local selected wines – Red, White and Rosé

Local beers, soft drinks and juices

Water and sparkling water

Open Bar Package 5

€18.00 per person – Extra hours at €7.00 per person per hour.

3 hours open bar including:

Local Beer – Cisk, Cisk Excel, Shandy, Hopleaf and Blue label,

Local selected wines – Red, White and Rosé,

Soft drinks and juices,

Water and sparkling water

Open Bar Package 6

€25.00 per person – Extra hours €8.00 per person per hour.

3 hours open bar including:

Local Beer – Cisk, Cisk Excel, Shandy, Hopleaf and Blue label,

Local selected wines – Red, White and Rosé,

Soft drinks and juices,

Water and sparkling water

Standard spirits and other alcohol (Standard Mixers no Red Bull) –

House aperitifs and liquors, J&B, Red label Johnnie Walker,

Famous Grouse, Bells, Teachers, Jameson, Jack Daniel's,

Smirnoff Vodka, Tanqueray Gin, Bacardi white rum,

Tequila, Sambuca, Malibu and Baileys