



TA' GIULIA

ES 20
TD WINE & DINE 25

Festive M E N U S



THE FESTIVE SEASON · 2026



*a maltese sharing table, three set menus, and canapés
for standing receptions*

TAGIULIA.MT



TA' GIULIA

WINE & DINE

THE MENUS

THE FESTIVE SEASON · 2026

I TNAQQIR MALTI *€20 per person*
minimum 20 persons

II SET MENU ONE *€35 per person*

III SET MENU TWO *€42 per person*

IV SET MENU THREE *€47 per person*

V CANAPÉS *€25 per person*
minimum 30 persons



*starters and desserts are brought out for the table; on the set menus each
guest chooses one main course*

*kindly inform us of any dietary requirements or allergies
all prices are inclusive of vat · all menus are priced excluding drinks*

MISRAH SAN FILIPPU, HAŻ-ŻEBBUĠ, MALTA · TAGIULIA.MT



TA' GIULIA

WINE & DINE

T N A Q Q I R M A L T I

€20 per person · minimum 20 persons



TO SHARE



maltese delicacies brought out for the table

The Platter

BIGILLA DIP

ARJOLI DIP

SUNDRIED TOMATOES

ROASTED MALTESE SAUSAGES

ASSORTED SEMI-DRIED SHEEP'S ĠBEJNIET

STUFFED OLIVES

MARINATED WHITE BEANS, GARLIC AND PARSLEY

SWEET KUNSERVA & EXTRA VIRGIN OLIVE OIL

Pizza

ASSORTMENT OF TA' GIULIA SIGNATURE PIZZA

To Finish

TRADITIONAL MALTESE IMQARET

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TA' GIULIA

ESTD 2010 WINE & DINE SINCE 2010

SET MENU ONE

€35 per person



TO START



maltese bread served with salted butter and local tomato paste

Starters

TO SHARE

TRADITIONAL MALTESE PLATTER

LOCAL RICOTTA RAVIOLI

tomato sauce

Mains

CHOOSE ONE

SLOW ROASTED LOCAL PORK BELLY

mushroom sauce

PAN ROASTED FISH OF THE DAY

mediterranean salsa

all main courses are served with local roasted potato

Dessert

TO SHARE

TA' GIULIA TRIO OF DESSERT

local bread pudding, mqaret, ta' giulia ice-cream

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TA' GIULIA

ESTD 1970 WINE & DINE SINCE 2015

SET MENU TWO

€42 per person



TO START



maltese bread served with salted butter and local tomato paste

Starters

TO SHARE

TRADITIONAL MALTESE RABBIT SPAGHETTI

MEZZE MANICHE

creamy truffle and beef ragout

Mains

CHOOSE ONE

PAN FRIED LOCAL RABBIT

cooked the traditional way in garlic and white wine

GRILLED BONELESS CHICKEN LEGS

red wine jus

LOCAL OCTOPUS AND GROUPER STEW

all main courses are served with local roasted potato

Dessert

TO SHARE

TA' GIULIA TRIO OF DESSERT

local bread pudding, mqaret, ta' giulia ice-cream

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TA' GIULIA

ESTD 2010 WINE & DINE SINCE 2010

SET MENU THREE

€47 per person



TO START



maltese bread served with salted butter and local tomato paste

Starters

TO SHARE

PAN ROASTED RABBIT LIVER

served in an onion gravy

MALTESE SAUSAGE & ĠBEJNA ARANCINI

CHEESE AND CHARCUTERIE PLATTER

Mains

CHOOSE ONE

GRILLED BEEF TAGLIATA

rucola and grana shavings

PAN FRIED TUNA

tomato salsa

GRILLED PORK MEDALLIONS

bean cassoulet

all main courses are served with local roasted potato

Dessert

OUR TA' GIULIA TRIFLE

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TA' GIULIA

WINE & DINE

CANAPÉS

€25 per person · minimum 30 persons



COLD · HOT · DESSERT



Cold

BROADBEAN PASTE AND MALTESE ĠBEJNA CROSTINA

CHICKEN CURRY AND MANGO CROSTINA

PRAWN AND PHILADELPHIA CROSTINA

TUNA AND SUNDRIED TOMATOES TART

Hot

CRISPY VEGETABLE SPRING ROLL WITH SWEET CHILLI

PEA PASTIZZI

RICOTTA PASTIZZI

ARANCINI RAGU

CHICKEN GOUJONS WITH GARLIC AIOLI

CHICKEN SATAY WITH TERIYAKI SAUCE AND SESAME SEEDS

RICE AND VEGETABLE FRITTERS WITH CURRY MAYO

FRIED ĠBEJNA RAVIOLI WITH PECORINO SNOW AND BALSAMIC GLAZE

Dessert

ASSORTMENT OF MACAROONS

RICOTTA DI PECORA CANNOLI

MINI MQARET

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ES WINE & DINE 20
TD 25

TO RESERVE

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INFO@TAGIULIA.MT · TAGIULIA.MT

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@TAGIULIAWINEANDDINE