

RISTORANTE
COVO
Your
MEDITERRANEAN HIDEAWAY



CHRISTMAS EVE MENU

CHRISTMAS EVE MENU – €45 PER PERSON



APPETISERS

Covo Platter

A Flavourful selection featuring Bigilla, paired with the Bold Taste of Maltese Sausage, Sundried Tomatoes, Olives and Goat Cheese. Served with Fresh Bread for the Perfect Mediterranean bite.

STARTERS

Beetroot Carpaccio with Goat Cheese and Candid Walnuts

Thinly sliced Roasted Beetroot topped with Crumbled Goat Cheese, Candid Walnuts and a drizzle of Balsamic Reduction.

Prawn and Lobster Bisque

A Rich Creamy Seafood Soup with a touch of Brandy, garnished with Fresh Herbs and Croutons.

Carpaccio di Polpo

Thinly sliced Octopus with Lemon, Olive Oil, and Capers served with a Fresh Herb Salad.



PASTA & RISOTTO

Rabbit Ravioli

Homemade Ravioli filled with Rabbit and Ricotta, topped with Cream sauce.

Seafood Risotto

Creamy Risotto with fresh Shellfish, Prawns, and Calamari, finished with a hint of Saffron.

MAIN COURSE

Seared Local Sea Bass

Fresh Mediterranean Sea Bass served with a Lemon and Garlic Butter Sauce, accompanied by a medley of Seasonal Vegetables.

Traditional Turkey

Oven Roasted Turkey Stuffed with Pork Sausage, Chestnuts, and Herbs, served with Roasted Potatoes, Vegetables and Cranberry Sauce.

Slow Cooked Rabbit Stew

A Traditional Maltese dish with Rabbit Slow Cooked in Red Wine, Garlic and Herbs served with Mashed Potatoes and Peas.



DESSERTS

Imqaret with Vanilla Ice Cream

Traditional Maltese Date Pastries served Warm with a Scoop of Vanilla Ice Cream.

Christmas Cake

Traditional Fruit Cake Served with Warm Custard.

Christmas Log

A Popular Maltese Christmas Dessert, made with Crushed Biscuits, Nuts, Cocoa and Dried Fruits, coated in Chocolate.



DRINKS

Half bottle of Local Wine and a Bottle of Water with every adult booking.



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CHRISTMAS DAY LUNCH MENU

CHRISTMAS DAY LUNCH – €55 PER PERSON



APPETISERS

Covo Platter

A Flavourful Selection featuring Bigilla, paired with the Bold Taste of Maltese Sausage, Sundried Tomatoes, Olives and Goat Cheese. Served with Fresh Bread for the perfect Mediterranean bite.

STARTERS

Chicken Skewers

Tender Chicken pieces marinated in a Smoky, Paprika Sauce.

Burrata with Roasted Vegetables

Creamy Burrata Cheese served with Roasted Peppers, Zucchini and Balsamic Glaze on a bed of Rocket Leaves.

Crab Cakes with Lemon Aioli

Golden Crab Cakes, Crispy on the outside and tender on the inside, served with a Zesty Lemon Aioli



SOUP

Shrimp soup

A Rich and Velvety Shrimp Bisque, garnished with a hint of Cream and Fresh Herbs

Roasted Tomato and Basil soup

A Smooth and Hearty Tomato Soup topped with a drizzle of Basil Oil and served with Garlic Croutons.

PASTA & RISOTTO

Pasta Chicken Mushroom

Chicken Slices, Truffle Paste, Mushrooms, Cream and Parmesan Cheese

Emma Risotto (with Tenderloin strips)

Creamy Arborio Rice, Tenderloin slices, Bordelaise sauce

Seafood Pasta

Tagliatelle served with a mix of Fresh Shellfish, Prawns and Calamari, finished with a hint of Saffron.

MAIN COURSE

Roasted Turkey with Gravy

Roasted Turkey Breast served with a Rich Turkey Gravy, and Cranberry sauce.

Marinated Salmon with Honey and Lemon Juice

Salmon served with Pickled sauce

Roast Rib Eye of Beef

Tender Rib Eye of Beef with a Red Wine Jus, served with Yorkshire Pudding and Horseradish cream.

All plates are served with glazed vegetables and roast potatoes.



DESSERTS

Traditional Christmas Pudding with Warm Custard

A Rich Fruit Pudding served with Brandy sauce and Vanilla Ice Cream

Hot Chocolate Brownie served with Vanilla Ice Cream

Warm Chocolate Brownie paired with a scoop of Vanilla Ice Cream

Imqaret with Pistachio Ice Cream

Maltese Date Filled Pastries served with a scoop of Pistachio Ice Cream.



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NEW YEARS EVE DINNER MENU

NEW YEARS EVE DINNER – €65 PER PERSON



WELCOME DRINK

Glass of Prosecco

A glass of bubbly to put you in the festive mood.

APPETISERS

Covo Platter

A flavourful selection featuring Bigilla, paired with the bold taste of Maltese Sausage, Sundried Tomatoes, Olives and Goat Cheese. Served with Fresh Bread for the perfect Mediterranean Bite.

STARTERS

Grilled Octopus with Olive Tapenade

Tender Grilled Octopus served with a Rich Olive Tapenade, Lemon Zest and drizzled Extra Virgin Olive Oil.

Smoked Salmon and Caviar Blinis

Thin Slices of Smoked Salmon served on Delicate Blinis with Crème Fraiche and topped with a Spoonful of Caviar.

Beetroot Carpaccio with Goat Cheese and Candid Walnuts

Thinly Sliced Roasted Beetroot topped with Crumbled Goat Cheese, Candid Walnuts and a drizzle of Balsamic Reduction.



SOUP

Lobster Bisque

A Rich and Flavourful Lobster Bisque, Garnished with Fresh Herbs and a Dash of Cream, served with Homemade Crostini.

Wild Mushroom and Chestnut Soup

A Hearty, Earthy Soup made from Wild Mushrooms and Roasted Chestnuts, served with a Swirl of Crème Fraiche.

PASTA & RISOTTO

Lobster and Prawn Ravioli

Ravioli filled with Lobster and Prawn, served in a Light Lemon and Dill Butter Sauce, topped with Caviar.

Porcini Mushroom Risotto

Creamy Risotto made with Porcini Mushrooms, Parmesan, and a touch of Truffle Oil, Garnished with Fresh Herbs.

MAIN COURSE

Grilled Fillet of Beef with Red Wine Reduction

A Tender Fillet of Beef Grilled to perfection, served with a Red Wine Reduction, Truffle Mashed Potatoes and Sautéed Wild Mushrooms.

Roasted Rack of Lamb with Herb Crust

Succulent Rack of Lamb with a Garlic and Rosemary Crust, served with a Zesty Lemon-Caper Butter Sauce, accompanied by Grilled Asparagus and Quinoa Salad.

Vegetarian Wellington (V)

A Vegetarian take on the Classic Beef Wellington, featuring a filling of Mushrooms, Spinach, and Chestnuts wrapped in Puff Pastry, served with Roasted Vegetables and a Rich Vegetable Jus.



SIDES

Honey Glazed Carrots and Parsnips

Sweet Root Vegetables Glazed with Honey and Thyme.

Herb Roasted Baby Potatoes

Baby Potatoes Roasted in Garlic and Rosemary.

Truffle Mashed Potatoes

Creamy Mashed Potatoes Infused with Truffle Oil.

DESSERTS

Chocolate Brownie with Vanilla Ice Cream

A Rich and Warm Chocolate Brownie served with Vanilla Ice Cream.

Lemon Cheesecake

Creamy Cheesecake with a Buttery Biscuit Base, topped with a Lemon Sauce.

Tiramisù

Homemade Rich Italian Dessert made with Layers of Coffee soaked Lady Fingers and Mascarpone Cheese.



MIDNIGHT TOAST

Champagne toast - A complimentary glass of Champagne to ring in the New Year at midnight.



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NEW YEARS DAY MENU

NEW YEARS DAY LUNCH - €60 PER PERSON



APPETISERS

Covo Platter

A Flavourful Selection featuring Bigilla, paired with the Bold Taste of Maltese Sausage, Sundried Tomatoes, Olives and Goat Cheese. Served with Fresh Bread for the perfect Mediterranean Bite.

STARTERS

Burrata with Roasted Vegetables

Creamy Burrata Cheese served with Roasted Peppers, Zucchini, and Balsamic Glaze on a bed of Rocket Leaves.

Octopus Carpaccio

Sliced Octopus served with a Rich Olive Tapenade, Fresh Avocado, and a drizzle of Zesty Lemon Juice.

Timbale Avocado Pork Belly

Creamy Avocado, Quinoa, and Onion topped with Crispy Pork Belly, finished with a sweet lemon sauce



SOUP

Bouillabaisse

A traditional Provençal Fish Soup made with a variety of Fresh Fish, Prawns and Mussels, served with a side of Croutons.

Creamy Butternut Squash and Sage Soup

A Warming Seasonal Soup, served with Fresh Croutons and a Drizzle of Cream.

PASTA & RISOTTO

Rabbit Ravioli

Home Made Ravioli filled with Ricotta and Pulled Rabbit served with a Cream Sauce.

Risotto Maltese Pumpkin

Risotto with Pumpkin Sauce served with Maltese Sausage and Maltese Goat Cheese.

Sea Food Tagliolini

Fresh Tagliolini Pasta tossed with Clams, Mussels, Prawns, and Squid in a Light White Wine, Garlic, and Parsley Sauce.

MAIN COURSE

Grilled Fillet of Beef with Red Wine Reduction

A Tender Fillet of Beef Grilled to perfection, served with a Red Wine Reduction, Mashed Potatoes and Sautéed Wild Mushrooms.

Lamb Stew

Succulent Lamb served with a Pumpkin, Carrot and Bean Purée and Baby Potatoes.

Pan - Seared Sea Bass with Lemon - Capers Butter

Fresh Sea-Bass Fillet, pan-seared and served with a Zesty Lemon-Caper Butter Sauce, accompanied by Grilled Asparagus and a Quinoa Salad.



DESSERTS

Strawberry Cheesecake

Creamy Cheesecake with a Buttery Biscuit Base, topped with a Strawberry Purée.

Imqaret with Ice Cream

Maltese Date Pastries served Warm with Vanilla Ice Cream.

Pistachio Crème Brulee

A Rich Creamy Pistachio-Infused Crème Brulé with a perfectly Caramelised Sugar Top.



Selection of Coffees and Teas and after Dinner Liquers.

