

GRANA
g z i r a • v a l l e t t a

Celebrate The Festivities





GRANA
pizza-pasta-grill

A Grana Christmas

This festive season, celebrate the joy of togetherness at Grana. Whether you're planning a company gathering, a dinner with friends, or a special family occasion, our Christmas set menus are designed to bring people closer around authentic Italian flavours and warm hospitality.

With two welcoming locations — Grana Gżira and Grana Valletta — each offering its own unique charm, you can choose the perfect setting for your celebration. Our curated festive food and beverage packages capture the essence of the season: elegant, joyful, and full of flavour.

If you'd like to make your celebration extra special, our team will be happy to create a tailored experience just for you.

For group bookings (8+People) with set menus.

GRANA

cucina • valletta



Festive Menus
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Festive Menus

Silver Set Menu

(€30) Includes a Glass of Prosecco

GRANA CUCINA
VALLETTA

Starter (to share)

ANTIPASTO DELLA CASA

A selection of calamari fritti, funghi trifolati, mix bruschetta, polpettine di neonata and olives

Main (to choose one)

RISOTTO ALLA PESCATORA

Mussels, squid, octopus, prawns, cherry tomatoes, parsley and a touch of garlic

LINGUINE CALAMARI E GAMBERI

Linguine, prawns, squid, cherry tomatoes, parsley, and garlic; finished with Sicilian breadcrumbs

RISOTTO PORCINI E BRIE

Wild mushrooms, leeks, parsley, white wine and cream. Topped with Brie cheese

GNOCCHI ALLA SORRENTINA

Potato gnocchi, mozzarella fior di latte, tomato sauce, basil, Grana Padano

GRANA BURGER

Black Angus beef patty, brioche bun, tomato, lettuce, bacon, caramelized onions and Grana secret sauce, Grana Padano shavings, crispy onions, served with fries

BURRATA E PROSCIUTTO CRUDO

Mixed leaves, D.O.P. burrata, Parma ham, cherry tomatoes, fresh basil and drizzled balsamic reduction

CAESAR CON POLLO

Breaded chicken breast, green leaves, crispy bacon, cherry tomatoes, croutons, Grana Padano shavings and Caesar dressing

Dolce

IMQARET

Crispy Imqaret, served with Vanilla ice cream, candied citrus peel and pistachio crumbs

AFFOGATO

Vanilla ice cream, espresso, whipped cream, cocoa

Drink Packages

PACKAGE A 12€ pp

Soave Classico

Sangiovese

Still and Sparkling Water

PACKAGE B 18€ pp

Falanghina

Primitivo

Still and Sparkling Water

PACKAGE C 18€ pp

Gran Cavalier
Sauvignon Blanc

Gran Cavalier Syrah

Still and Sparkling Water

ADDS-ON

Aperitivo 7.00€

Glass of Mulled wine 5.00€

Coffee and Amaro 5.00€

Wine package is based on half a bottle per person and includes free flowing water based on one bottle per person. Any addition or any other drinks ordered will be charged accordingly on a consumption basis.

Gold Set Menu

(€40) Includes a Glass of Prosecco

GRANA CUCINA
VALLETTA

Starter (to share)

ANTIPASTO DELLA CASA

A selection of calamari fritti, funghi trifolati, mix bruschetta, Carpaccio di manzo and olives

Main (to choose one)

POLIPO ALLA GRIGLIA

Chargrilled octopus tentacles, crispy capers, Sicilian breadcrumbs served on creamy mash potatoes

SALMONE

Salmon fillet with a pistachio crumbs' crust, served with roasted potatoes and seasonal roasted vegetables

COSTOLETTE DI AGNELLO

Grilled lamb chops served with mashed potatoes, roasted seasonal vegetables and basil oil

TAGLIATA DI MANZO

Grilled beef bavette, topped with peppery rocket, cherry tomato and Grana D.O.P. shavings, served with fries and seasonal roasted vegetables

LINGUINE ALLO SCOGLIO

Linguine, mussels, clams, tiger prawns, leeks, tomato sauce and parsley

AGNOLOTTI AI FUNGHI

Egg pasta filled with wild mushrooms, ricotta, and mozzarella. Tossed in a creamy white mushroom and porcini sauce

Dolce

IMQARET

Crispy Imqaret, served with Vanilla ice cream, candied citrus peel and pistachio crumbs

TIRAMISÚ

Mascarpone cream, savoiardi biscuits, coffee

PANNA COTTA

Berry compote

Drink Packages

PACKAGE A 12€ pp

Soave Classico

Sangiovese

Still and Sparkling Water

PACKAGE B 18€ pp

Falanghina

Primitivo

Still and Sparkling Water

PACKAGE C 18€ pp

Gran Cavalier
Sauvignon Blanc

Gran Cavalier Syrah

Still and Sparkling Water

ADD-ONS

Aperitivo 7.00€

Glass of Mulled wine 5.00€

Coffee and Amaro 5.00€

Wine package is based on half a bottle per person and includes free flowing water based on one bottle per person. Any addition or any other drinks ordered will be charged accordingly on a consumption basis.

GRANA

trattoria • gzira



Festive Menus
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Bronze Set Menu

(€25) Includes a Glass of Prosecco

GRANA TRATTORIA
GZIRA

Starter (to share)

ANTIPASTO DELLA CASA

A selection of artisanal cold cuts and cheeses, served with olives, sundried tomatoes, homemade grissini and focaccia.

Main (to choose one)

LINGUINE ZUCCHINI E GAMBERI

Linguine, prawns, courgettes, cherry tomatoes, parsley and garlic

PAPPARDELLE ALLA BOLOGNESE

Pappardelle, homemade beef ragú, Grana Padano and Sicilian breadcrumbs

GNOCCHI ALLA SORRENTINA

Potato gnocchi, mozzarella fior di latte, tomato sauce, basil, Grana Padano

RISOTTO PORCINI E BRIE

Wild mushrooms, leeks, parsley, white wine and cream. Topped with Brie cheese

GRANA BURGER

Black Angus beef patty, cream bun, tomato, lettuce, bacon, caramelized onions and Grana secret sauce, Grana Padano shavings, crispy onions, served with fries

POLLO AL LIMONE

Lemon and honey marinated chicken thighs, served with roasted potatoes and salad

BRANZINO ACQUA PAZZA

Seabass fillets, cherry tomatoes, olives, parsley and white wine, capers served with rocket and roasted potatoes.

PIZZA TARTUFATA

Mozzarella fior di latte, Truffle cream, mushrooms, walnuts, rocket and truffle oil

PIZZA CAPRICCIOSA

San Marzano D.O.P. tomato sauce, mozzarella fior di latte, egg, ham, mushrooms, artichoke and basil

PIZZA DIAVOLA

San Marzano D.O.P. tomato sauce, mozzarella fior di latte, spicy salami and basil

Dolce

GNOCCHETTI DOLCI

Fried dough with Nutella and pistachio

Silver Set Menu

(€35) Includes a Glass of Prosecco

GRANA TRATTORIA
GZIRA

Starter (to share)

ARANCINI CAPRESE

Crispy breaded rice balls, filled with tomato sauce, basil, Grana Padano and mozzarella fior di latte. Served with a classic tomato sauce

BRUSCHETTA

Toasted bread topped with our three-cheese mix, tomato basil and garlic

OLIVE MARINATE & FOCACCIA ALL' AGLIO

A mix of olives with chilli and olive oil served with homemade pizza base baked with garlic butter

MAC SUPPLÌ

Pasta fritters with ham, Grana Padano and oozing mozzarella fior di latte. Served with spicy arrabbiata sauce

Main (to choose one)

PANCIOTTI GAMBERI E CAPESANTE

Egg pasta stuffed with prawns, scallops and ricotta, tossed in a light cherry tomato sauce with tiger prawns, leeks, garlic and flamed with brandy

AGNOLOTTI AI FUNGHI

Egg pasta filled with wild mushrooms, ricotta and mozzarella cheese, tossed in a creamy white mushroom and porcini sauce

RISOTTO PORCINI E BRIE

Wild mushrooms, leeks, parsley, white wine and cream. Topped with Brie cheese

POLLO AL LIMONE

Lemon and honey marinated chicken thighs, served with roasted potatoes and salad

SALMONE

Salmon fillet, aromatic breadcrumb crust, served with roasted potatoes and seasonal roasted vegetables

TAGLIATA DI MANZO

Grilled beef bavette, topped with peppery rocket, cherry tomatoes and Grana Padano shavings, served with fries and seasonal roasted vegetables

Dolce

TIRAMISÚ

Mascarpone cream, savoiardi biscuits, coffee

PANNACOTTA

Berry compote

Gold Set Menu

(€40) Includes a Glass of Prosecco

GRANA TRATTORIA
GZIRA

Starter (to share)

ANTIPASTO DELLA CASA

A selection of artisanal cold cuts and cheeses, served with olives, sundried tomatoes, homemade grissini and focaccia, calamari fritti, arancini caprese, mac suppli.

Main (to choose one)

RISOTTO ALLA PESCATORA

Mussels, squid, octopus, prawns, cherry tomatoes, parsley and a touch of garlic

AGNOLOTTI AI FUNGHI

Egg pasta filled with wild mushrooms, ricotta and mozzarella cheese, tossed in a creamy white mushroom and porcini sauce

COSTOLETTE DI AGNELLO

Grilled lamb chops served with mash potatoes, roasted seasonal vegetables and basil oil

TAGLIATA DI MANZO

Grilled beef bavette, topped with peppery rocket, cherry tomatoes and Grana Padanos havings, served with fries and seasonal roasted vegetables

BRANZINO ACQUAPAZZA

Seabass fillets, cherry tomatoes, olives, capers, parsley and white wine, served with peppery rocket and roasted potatoes

POLIPO ALLA GRIGLIA

Chargrilled octopus tentacles, crispy capers, Sicilian breadcrumbs served on creamy mash potatoes

Dolce

GNOCCHETTI DOLCI

Fried dough with Nutella and pistachio

AFFOGATO

Vanilla ice cream, espresso, whipped cream, cocoa

Drink Packages

GRANA TRATTORIA
GZIRA

Wine and Water Packages

Package A 12€ pp

Soave Classico

Sangiovese

Still and Sparkling Water

Package B 15€ pp

Falanghina

Primitivo

Still and Sparkling Water

Package C 18€ pp

Gran Cavalier
Sauvignon Blanc

Gran Cavalier Syrah

Still and Sparkling Water

ADDS-ON

Aperitivo

(Aperol Spritz / Limoncello spritzer / Negroni)

7.00€

Glass of Mulled Wine

5.00€

Coffee & Amaro

(Limoncello / Grappa / Amaro)

5.00€

Wine package is based on half a bottle per person and includes free flowing water based on one bottle per person. Any addition or any other drinks ordered will be charged accordingly on a consumption basis.



Festive Menus
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GRANA
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CHRISTMAS SET MENUS