GRANA

cucina • valletta

FESTIVE MENUS

Curated menus for
sharing and celebrating

FOR BOOKINGS AND ENQUIRIES

GRANA CUCINA | 113-114, St. John's Street, Valletta
valletta@granamalta.com

Cucina Classica

€25 per person
Includes a glass of Prosecco

IL PIATTO FORTE Choose one

GNOCCHI ALLA SORRENTINA [G] [MI] [CE]
Potato gnocchi, mozzarella fior di latte, tomato sauce, basil, and Grana Padano

PAPPARDELLE ALLA BOLOGNESE [G] [MI] [E] [CE]
Pappardelle, homemade beef ragù, Grana Padano and Sicilian breadcrumbs

BURGER POLLO CROCCANTE [G] [E] [MU] [MI]
Buttermilk-marinated fried chicken with crunchy salad, lettuce and creamy mayo, served in a toasted brioche bun, served with French fries

LINGUINE ZUCCHINI E GAMBERI [G] [C] [CE]
Linguine, prawns, courgettes, cherry tomatoes, parsley and garlic

RIGATONI CARBONARA [G] [MI] [E]
Rigatoni, cured guanciale, egg yolks, Pecorino Romano and black pepper

INSALATA GORGONZOLA E NOCI [N] [MI]
Mixed leaves, cherry tomatoes, cucumber, pears, pomegranate, walnuts and Gorgonzola piccante

IL DOLCE FINALE Choose one

AFFOGATO [MI]
Vanilla ice cream, espresso, whipped cream and cocoa

IMQARET [MI] [E] [G] [N] [S]
Fried Imqaret, served with vanilla ice cream and pistachio crumbs

Cucina Speciale

€32 per person
Includes a glass of Prosecco

DA CONDIVIDERE (TO SHARE)

A selection of:
Calamari Fritti, Funghi Trifolati, Bruschetta, Polpette di Neonata and Olives

IL PIATTO FORTE Choose one

GNOCCHI ALLA SORRENTINA [G] [MI] [CE]
Potato gnocchi, mozzarella fior di latte, tomato sauce, basil, and Grana Padano

AGNOLOTTI ALL'ARAGOSTA [G] [MI] [C] [F] [E] [CE] [S]
Egg pasta, filled with lobster meat, crab, ricotta and mascarpone cheese. Cherry tomato sauce, finished with black caviar

RISOTTO PORCINI E BRIE [MI] [S]
Wild mushrooms, leeks, parsley, white wine and cream, topped with Brie cheese

RISOTTO ALLA PESCATORA [M] [C] [S]
Mussels, squid, octopus, Tiger prawn, clams, cherry tomatoes, parsley and a touch of garlic

GRANA BURGER [G] [E] [SO] [MI] [MU]
Black Angus beef, brioche bun, tomatoes, lettuce, bacon, caramelised onions, Grana secret sauce, Provolone cheese and crispy onions, served with French fries

INSALATA CAESAR CON POLLO [G] [E] [MU] [MI] [F]
Breaded chicken breast, green leaves, crispy bacon, cherry tomatoes, croutons, Grana Padano shavings and Caesar dressing

IL DOLCE FINALE Choose one

MINI CANNOLI ALLA RICOTTA [G] [N] [MI]
Crispy Sicilian pastry shells filled with sweet ricotta cream and finished with pistachio

TIRAMISÚ [G] [E] [MI]
Mascarpone cream, Savoiardi biscuits, coffee

IMQARET [MI] [E] [G] [N] [S]
Fried Imqaret, served with vanilla ice cream and pistachio crumbs



Cucina Grande

€40 per person
Includes a glass of Prosecco

DA CONDIVIDERE (TO SHARE)

A selection of:
Calamari Fritti, Funghi Trifolati, Bruschetta, Carpaccio di Pesce, and Olives

IL PIATTO FORTE Choose one

SALTIMBOCCA ALLA ROMANA [MI] [G] [S]
Veal escalope with prosciutto and sage, finished in a white wine butter sauce, served with baked potatoes.

POLPO IN UMIDO [M] [G] [MI] [C] [S] [CE]
Tender octopus slowly simmered with cherry tomatoes, potatoes, carrots, celery, capers, olives and aromatic herbs

SALMONE [G] [F] [MI]
Oven baked salmon fillet, served with roasted seasonal vegetables and cauliflower puree

TAGLIATA DI MANZO [MI]
Grilled beef bavette, topped with peppery rocket, cherry tomatoes and Grana D.O.P. shavings, served with oven baked potatoes

CONIGLIO ALLA CACCIATORA [CE]
Stewed rabbit on the bone, bell peppers, olives, white mushrooms, onions and capers, served with roasted potatoes

PARMIGIANA [MI] [CE] [G]
Crispy aubergine layered with tomato, Fior di Latte and Parmigiano Reggiano, served with grilled Maltese bread

IL DOLCE FINALE Choose one

CUORE CALDO AL CIOCCOLATO [G] [E] [MI] [SO]
Warm chocolate fondant served with vanilla ice cream

TIRAMISÚ [G] [E] [MI]
Mascarpone cream, Savoiardi biscuits, coffee

IMQARET [MI] [E] [G] [N] [S]
Fried Imqaret, served with vanilla ice cream and pistachio crumbs

Cucina Bambini

€8 per child

IL PIATTO FORTE

Choose one

RIGATONI ALLA BOLOGNESE [G] [CE] [MI]
Rigatoni, Bolognese sauce and Grana Padano

RIGATONI POMODORO [G] [CE]
Rigatoni, tomato sauce and basil

CROCCANTE DI MERLUZZO [F] [G] [C] [E] [MU]
Breaded cod, served with fries

BOCCONCINI DI POLLO [G] [E] [MU]
Breaded chicken bites, served with fries

IL DOLCE FINALE

ICE CREAM [MI]
Choose one: Vanilla, strawberry, or chocolate



Beverage Packages

Choose one package, plus any desired add-ons.

Package A — €7 per person

Soft drinks
Juices
Still and sparkling water

Package B — €14 per person

Wine (Pinot Grigio, Sangiovese)
Local beer
Soft drinks, juices
Still and sparkling water

Package C — €16 per person

Wine (Falanghina, Primitivo)
Local beer
Soft drinks, juices
Still and sparkling water

Drinks Add-Ons

Aperitivo — €7 per person
Aperol Spritz / Limoncello Spritz

Glass of Mulled Wine — €5 per person

Caffè & Amaro — €5 per person
Limoncello / Grappa / Amaro

Spirits — €5 per person
Whisky, Rum, Gin, Tequila

TERMS & CONDITIONS

Minimum group size: 8 guests
Please contact us to check availability and to confirm your selection. Menu items are subject to seasonal availability and may be adjusted.

DIETARY & ALLERGEN INFORMATION

Our menu highlights the 14 allergens in each dish. However, please be aware that while we take utmost care, we cannot guarantee the absence of trace allergens in our kitchen. For any specific concerns or questions about allergen content, our team is more than happy to assist you. [G] Gluten, [E] Eggs, [MI] Milk, [C] Crustaceans, [CE] Celery, [F] Fish, [N] Nuts, [M] Molluscs, [S] Sulphites, [SO] Soya, [MU] Mustard, [SE] Sesame, [P] Peanuts, [LU] Lupins.