

BARRACUDA

ESTABLISHED 1978

PASS AROUND MENUS



MENU A

Crostini alla Fiorentina

To serve 2 pieces per person

Avocado, kalamata olives and feta cheese

Cottage cheese, honey and lemon zest with sweet chilli jam

Marinated lamb loin on roasted pumpkin with cumin, garlic and chilli



Assorted Sushi Rolls

To serve 2 pieces per person

Dynamite Roll

prawn tempura and cucumber

Bonzai Roll

fresh tuna, avocado, rucola and wasabi mayo



Assorted Canapes

To serve 2 pieces per person

Foie gras parfait tartlets

Salmon and quail egg terrine on a croute

Baby baked potatoes, chive sour cream and caviar

Fish

Crab and avocado profiteroles

Filo case with mussels and Roquefort mousse

Coconut and almond crusted prawns satay

Salmon teriyaki kebab with ginger and soy

Lime marinated tuna with sweet cucumber dipping sauce



Meat

Filo tartlets with beef, mango and black bean

Smoked duck breast brushed with clementine honey, on thyme
scented focaccia

Rabbit livers wrapped with speck

Mini crudo and padano platter

Pistachio crusted pork belly caramelized Granny Smith
and calvados reduction

Vegetarian

Feta black olive and rosemary quichettes

Water melon with goat cheese and aged parmigiano

Jerusalem artichoke and truffle risotto

Tortellone with porcini mushroom and sage butter



Desserts

To serve 2 pieces per person

Fresh strawberry pannacotta

Crème brûlée

Cassatella

Lemon, mango and fresh raspberry tarts

MENU B

Cottage Cheese and salmon roe crostini

Caramelised prawn tart with dill mousse

Foie gras parfait quichette with beet pickled quail egg

Teriyaki marinated tuna with nori on a rice biscuit



Assorted Sushi

To serve 2 pieces per person

Beetroot rice, lemon & mascarpone cream towered with a grilled prawn, orange and saffron froth

Inside out crab roll coated with red tobiko and tempura batter

Squid ink sushi with chicken and mango topped with avocado, carrot & ginger puree



Fish

Soy and ginger marinated tuna skewers

Scottish scallop with sea urchin velouté (served in a spoon)

Almond and coconut crusted prawn skewers

Meat

Lamb fillet and mango satay

Pistachio crusted pork belly caramelized Granny Smith
and calvados reduction

Beef tenderloin on truffle potato mash

Chicken fillet satay with sweet chilli and peanut sauce



Vegetarian

Red passito wine and Roquefort risotto

Mignon Siciliana with burrata and taggiasca olives

Feta, black olive and rosemary quichettes



Desserts

Mini cassatella

Raspberry and white chocolate pannacotta

Mignon crème brûlée

MENU C

Crostini alla Fiorentina

To serve 2 pieces per person

Avocado, Kalamata olives and feta cheese

Cottage cheese, honey and lemon zest with sweet chili jam

Marinated lamb loin on roasted pumpkin with cumin, garlic and chili



Pass around items

Soy and ginger marinated tuna skewers

Pistachio crusted pork belly, caramelized Granny Smith
and calvados reduction

Camembert arancini with golden raisin marmalade

Mignon Siciliana with burrata and taggiasca olives

Chicken chutney club tramezzini



Pasta Station

Potato gnocchi

with gorgonzola, broccoli and cherry tomatoes

Paccheri with lamb ragu

*spiced Middle Eastern flavours topped with grated Maltese
cheeselets*

Assorted Sushi

To serve 2 pieces per person

Dynamite Roll

prawn tempura and cucumber

Bonzai Roll

fresh tuna, avocado, rucola and wasabi mayo



Main Course Station

Oven baked fresh salmon in dill sauce

Braised beef with a peppercorn cream sauce



Desserts

Mini Cassatella

Mini Belgian chocolate Mousse



Coffee Table

Coffee or teas and Imqaret

MENU D

Assorted Crostini

To serve 2 pieces per person

Avocado and feta pate, deep fried kalamata olive

Duck liver parfait and blueberries

Roquefort mousse, melon and speck



Pass around items

Foie Gras and salmon caviar tartlets

Anchovy mousse and pomegranate filo baskets

Wild boar bresaola, truffle cream and quail egg on savoury cake



Fish

Teriyaki marinated tuna skewers

Almond and coconut crusted prawn skewers

Filo basket with mussels and stilton mousse

Pan seared Scottish scallops, champagne veloute
(served on a spoon)

Meat

Lamb fillet and black bean skewers

Chicken satay with sweet chilli and peanut sauce

Pistacchio crusted slow cooked pork belly on
caramelized granny smith apples

Beef tenderloin on truffled potato mash



Risotto

Porcini mushroom and truffle risotto

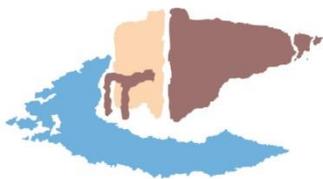


Desserts

Chocolate cases filled with raspberry ice cream
topped with wild berries

Mini cassatella in frolla case

Valhrona chocolate and clementine fondant



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CONTACT US



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