
MARSOVIN WINE & DINE TASTING MENU

Spiny lobster from the south coast in horseradish,
buckwheat blini, fermented radishes from Ta' Gużman

Truffle pudding glazed in lemon thyme honey, stout
from The Brew and Maltese pecorino

Cassar de Malte Brut 2023

Bream cured in mastic berries, whipped rock oysters,
smoked sea broth and marigold

Antonin Blanc 2024

Raw south coast Rossi prawn and sea jelly, whey and
smoked pike perch roe

Antonin Blanc Riżerva 2022

Red eye potatoes from Sandra's farm in onion ashes,
wood sorrel and black truffle from Umbria

Grand Maitre 2013

Dry aged pork neck grilled and glazed over embers,
caramelized black apple, charred fuseau artichoke
and vinegars

Grand Maitre 2023

Piglet from Ta' Gianninu farm, preserved Shiitake from
Mġarr, variegated kale and roasted bone sauce with
fermented garlic clove

Domina Malbec 2023

Frozen Benedettin cheese with quince jam,
caramelised soda bread and Maltija olives

Guże Zibibbo Passito 2024

Beef fat and Kojii waffle with sheep's yoghurt and
seasonal jam