



Food Menus for Groups (10+)

Air Malta is pleased to offer specific food menus to groups. Our produce is fresh and made by our local chefs.

Terms and Conditions of Group Request Meals

- *Group must be a minimum of 10 people*
- *Orders must reach Air Malta minimum of 7 working days prior to the flight departure*
- *Special meal requests can be accommodated at a separate price depending on the type of meal*
- *Hot meals can only be offered on certain flights, depending on length. Such requests will be reviewed on a flight by flight basis.*
- *Meal orders must be the same for all the group unless guests have special requirements such as vegan/ vegetarian, gluten free etc.*

Drink Packages for guests

Package A

Tea or coffee at €2 per guest.

Package B

Soft drink or still water at €2.50 per guest.

Package C

Small bottle of Cabernet / Chardonnay wine at €5 per guest.

Package D

Local Beer – Cisk @ €4.00

Package E

Prosecco 200ml @ €7.00



SANDWICHES AND ROLLS

Price:

EUR6.00 / GBP6.00 / CHF7.00 / NOK61 / USD7.50 / SEK62 / RUB530 / CZK155 each

Smoked Turkey Ciabatta

Ingredients Include :

Smoked Turkey, Guacamole paste, plum tomato, baby spinach leaves, mustard mayo



Pumpkin seed brown Ciabatta



Ingredients Include :

Buffalo mozzarella, plum tomato, baby rocket leaves, nut pesto dressing



Vegetable baguette

Ingredients Include :

Roasted Mediterranean vegetables, Leicester cheese, basil olive tomato salsa

Rosemary focaccia



Ingredients Include :

Italian salami with slices of boiled egg, plum tomato, cucumber, baby rocket leaves



Warm sesame ciabatta

Ingredients Include :

Grilled smoked bacon, Maltese cheeselets, onion marmalade, plum tomato



2 COURSE MEALS

(MAIN AND DESSERT)

Price:

EUR18.00 / GBP18.00 / CHF20.00 / NOK182.00 / USD22.00 / SEK182 / RUB1600 / CZK458



Senglea Menu

Main:

Mini beef bragioli Maltese style
Roasted potato, cabbage with onions and fried bacon.

Dessert:

Kannoli with ricotta, dried fruit, roasted almonds, chocolate drops (Maltese delicacy)

Cospicua Menu



Main:

*Stuffed chicken breast stuffed with pistachio and Maltese sausages farce
Aubergine Parmigiana, crushed tomato brandade*

Dessert:

Profiterole with crème patisserie



Cottonera Menu

Main:

*Pan seared fillet of sea bass with caper olive tomato basil salsa
Mashed potato, buttered broccoli*

Dessert:

Panna cotta with fruit forest compote

St. Julian's Menu

Main:

Chicken chasseur

Buttered French beans with almonds, mash potato

Dessert:

Warm apple crumble



Gozo Menu

Main:

Seared pork medallions

Grilled zucchini and peppers, boulangere potatoes, red wine thyme jus

Dessert:

Baked cheesecake, Forest fruit compote



3 COURSE MEALS

FULL SET MENUS

Price:

EUR23.00 / GBP23.00 / CHF26.00 / NOK232 / USD29.00 / SEK232 / RUB2019 / CZK585



Senglea Menu

Starter:

Traditional Tuna niçoise salad.

Tuna fish, onions, tomato, French beans, boiled potato, anchovy fillets, basil, olive oil

Main:

Pan seared sea bass.

Creamy spinach leaves, parsley boiled potato, caper olive basil tomato salsa

Dessert:

Burned lemon meringue.

Mgarr Menu

(Vegetarian)

Starter:

Quinoa Greek salad

Quinoa with onions, plum tomato, grilled artichoke, cucumber, roasted pepper, fetacheese

Main:

Baked wild mushroom and goat cheese lasagna

Dessert:

Profiterole with crème patisserie, chocolate sauce, dipped in roasted almonds



Mdina Menu

Starter:

Prawn Caesar salad

Prawns, romaine lettuce, anchovy fillets, cherry tomato, toasted ciabatta, shaving of Parmesan cheese, Caesar dressing

Main:

Beef Stroganoff

Sautéed beef strips with mushroom, gherkins, paprika, rich mustard sauce, buttered vegetable rice

Dessert:

Carved fruit with mango puree



The Three Cities Menu *(Vegetarian)*

Starter:

*Roulade of grilled aubergine with mozzarella,
red tomato pesto, salad leaves, slices of plum tomato*

Main:

Lasagna wafer with roasted pumpkin, goat cheese, spinach leaves, roasted hazelnuts

Dessert:

Profiterole with crème patisserie, chocolate sauce, dipped in roasted almonds

BREAKFAST

Price:

EUR18.00 / GBP18.00 / CHF20.00 / NOK182.00 / USD22.00 / SEK182 / RUB1600 / CZK458

BREAKFAST OPTION 1



- Mushroom & leek Tart, sautéed potatoes, broccoli and cherry tomatoes
- Fruit Yogurt
- Croissant & fruit Jam



BREAKFAST OPTION 2

- Vegetable Frittata with pumpkin seeds, grilled tomato, sautéed potatoes and broccoli floret -
- Fresh Fruit Salad -
- Croissant & fruit Jam -