

SQUARE GASTRO BAR

BUŻBIEŻ FLYING MENU

16 Items | € 24.00 per person | Minimum of 35 persons



At the Bar

Classic Maltese Bigilla and water biscuits
Mixed salted nuts

Canapés

Salmon Gravlax on rye bread with sour cream
Cured duck and balsamic pears
Local fig and Camembert Roquefort biscotti 

Breads

Colourful buns filled with smoked salmon and dill mayo
Tramezzini with bacon, lettuce and tomatoes
Spiced lamb Fricassee wrapped in flour tortilla
Open face focaccia roast beef and Hollandaise

Cold Snacks

Salmon and Greek cheese roulade
Mozzarella Di Bufala and dry tomato cone 

Hot Snacks

Sticky pork belly kebabs
Beef patties and crispy onions sliders
Tomato and beef crusted arancini

From the Patisserie

Peanut mousse and toffee bar
Baileys mocha chocolate cup



 Denotes vegetarian dishes

FESTIVE SEASON 2026 - 2027

SQUARE GASTRO BAR

KOSBOR FLYING MENU

20 Items | € 27.00 per person | Minimum of 35 persons



At the Bar

Mix of stuffed olives
Mixed salted nuts

Canapés

Avocado, wakame and prawn tartlet
Soy beef tartare and cilantro wafer
Southern pepper tart filled with spiced ratatouille veggie 

Breads

Tramezzini with cured salmon, mayo and dill leaves
Chicken and local bacon flour tortilla
Teriyaki duck guo buns and sesame seeds
Brioche buns with crispy Camembert and tomato jam 

Cold Snacks

Salmon and Greek cheese roulade
Olive tapenade and basil cone 
Gorgonzola and caramelized onion tart 

Hot Snacks

Crispy tempura shrimps and sweet chilli salsa
Curry chicken samosas
Sticky pork belly kebabs
Beef patties and crispy onions sliders
Suppli rice balls with beef ragú and spiced tomato sauce

From the Patisserie

Cassatella tart
Creamy peanut mousse
Honey and hazelnut profiterole



 Denotes vegetarian dishes

SQUARE GASTRO BAR

SAGHTAR FLYING MENU

22 Items | € 32.00 per person | Minimum of 35 persons



At the Bar

Mix of stuffed olives

Mixed salted nuts

Canapés

Trio of caviar and wakame charcoal tart

Zakouski with prawns and pineapple

Tomato cone filled with cacio e pepe 

Breads

Apéritiquiche with caramelized onions and cured salmon

Spiced muffin and hand-cut salmon tartare

Teriyaki duck guo buns and sesame seeds

Tramezzini with grain fed beef carpaccio, mustard and Grana Padano

Cold Snacks

Smoked swordfish and white fish roulade

Sweet potato truffled injected with Gorgonzola dolce 

Melon, mini Mozzarella Di Bufala and balsamic cup 

Deville egg mousse in tartlets 

Hot Snacks

Crispy tempura shrimps and sweet chilli salsa

Marinated chicken tandoori kebabs

Local goats cheese and Italian sausage quiche

Assorted steamed Asian dim sum with soy sauce

Beef brisket and house made BBQ chutney sliders

Fried panzerottini mozzarella and tomato 

From the Patisserie

Classic ricotta cannoli

Fruit tart

Chocolate profiterole

Baked white chocolate cheesecake

