

EASTER

MENU

NORD

📍 Triq Burmarrad



FREE DELIVERY ON
ORDERS OVER €50

PURCHASE YOUR HAMPERS
AND GIFT VOUCHERS IN-STORE





TRADITIONAL CHICKEN (TAN-NANNA)

Easy-to-carve chicken, stuffed with a traditional filling made from our in-house Maltese sausage, pork mince, parsley, chopped bacon, and boiled eggs, then wrapped in smoked streaky bacon.

Price (/Kg): €11.25

INGREDIENTS

Maltese sausage, pork mince, boiled egg, fresh parsley, smoked bacon

COOKING INSTRUCTIONS

Preheat the oven to 175°C. Place the Chicken Ballotine in an oven dish on the middle shelf and roast for 40 minutes. Increase the oven temperature to 185°C and continue cooking for a further 15-20 minutes, until the bacon is crispy and infused with a smoked flavour. The internal temperature should reach 75°C.

Remove from the oven, cover with aluminium foil, and allow to rest for 15 minutes before carving. This helps the juices settle and makes carving easier.

Tip: For a less crispy finish, cover the chicken with a double layer of baking parchment and foil during cooking, then uncover for the final 15 minutes.

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RABBIT SADDLE (FENEK IL-FORN)

Deboned rabbit saddle stuffed with a peppery rocket and basil pesto, wrapped in pork belly slices. Perfect for roasting.

Price (/Kg): €18.75

INGREDIENTS

Homemade spicy chorizo sausage, rocket basil pesto, pork belly

COOKING INSTRUCTIONS

Preheat the oven to 160°C. Place the rabbit saddle over a bed of vegetables or potatoes and pour in enough stock to surround the base. Cover with a sheet of baking parchment followed by aluminium foil. Roast for 1 hour.

Uncover carefully and continue roasting for a further 20 – 35 minutes, until nicely browned. Let it rest for 15 minutes, then gently remove the twine with a sharp knife, taking care not to cut into the meat. Slice into 1-inch steaks and serve.

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PORK FILLET (A LA TALJANA)

Stuffed pork fillet with piquant gorgonzola and fresh baby spinach, wrapped in Parma ham.

Price (/Kg): €13.95

INGREDIENTS

Gorgonzola dolce, spinach, walnuts, Parma ham

COOKING INSTRUCTIONS

Preheat the oven to 220°C. Place the pork fillet on a tray lined with baking parchment. Once in the oven, reduce the temperature to 185°C and cook for 30 – 40 minutes.

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PORCHETTA (BUZBIEZ U SAGHTAR)

Slow-cooked fresh fennel bulbs in dry white wine, thyme, and sweet garlic confit.

Price (/Kg): €13.95

INGREDIENTS

White wine, stewed fennel bulb, garlic confit, thyme

COOKING INSTRUCTIONS

Preheat the oven to 190°C. Place the porchetta in a roasting dish, optionally over root vegetables or potatoes. Add enough liquid to cover the bottom of the dish (about 1 inch). Cover with foil and roast for 1 hour 30 minutes.

Reduce the oven temperature to 170°C, cook for another 1 hour, then uncover and roast for a further 50 minutes, or until the skin is crisp and golden. Let rest for 10 minutes before carving.

Tip: Rub the skin with vegetable oil before roasting for extra golden crackling.

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CHICKEN BREAST (TARTUFU)

Tender chicken breast stuffed with a mix of mushrooms, truffle, and cream cheese, wrapped in fragrant speck.

Price (/Kg): €13.95

INGREDIENTS

Truffled cream cheese, mushrooms, speck

COOKING INSTRUCTIONS

Preheat the oven to 200°C. Place the chicken breast on a parchment-lined tray. Once in the oven, reduce the temperature to 185°C and cook for 25 – 35 minutes. Let rest for a few minutes before serving, as the stuffing will be very hot.

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PORK LOIN (TAL-HOBZA)

Fresh Maltese bread stuffing blended with Grana Padano, garlic, onions, and soft herbs.

Price (/Kg): €13.95

INGREDIENTS

Maltese bread, Grana Padano, garlic, onion, parsley, tarragon

COOKING INSTRUCTIONS

Preheat the oven to 220°C. Arrange the pork loin in a dish over vegetables or potatoes. Roast on the lower oven shelf for 15 minutes, then reduce the temperature to 180°C and continue roasting for 1 hour 15 minutes, or until a thermometer inserted into the thickest part reads 65°C. Transfer to a carving board, loosely cover with foil, and rest for 15 minutes to allow the juices to settle.

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BRAISED LAMB SHANKS (GHAL-FORN)

Slow-cooked lamb shanks in a rich tomato and red wine jus.
Ready to serve - just reheat.

Price (/Kg): €15.95

INGREDIENTS

Lamb shanks, garlic, onion, red wine, tomato jus

COOKING INSTRUCTIONS

Preheat the oven to 160°C. Empty the lamb shanks and cooking liquid into an oven dish. Cover loosely with foil and heat for 30 minutes, or until the internal temperature reaches 75°C.

Stovetop method: Empty the contents into a deep, heavy-based pot. Cover with a lid and gently heat, simmering for 20 minutes once warmed through.

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LEG OF LAMB (TA' NHAR TA HADD)

Studded leg of lamb with sweet roasted garlic, rubbed with grain mustard, thyme, and rosemary.

Price (/Kg): €19.50

INGREDIENTS

Leg of lamb, mustard, thyme, rosemary, roasted garlic

COOKING INSTRUCTIONS

Preheat the oven to 175°C. Place the leg of lamb in a roasting pan with about 1 inch of stock, or over roasting vegetables and potatoes. Cover loosely with foil and cook for 1.5 hours.

Uncover and roast for a further 40 minutes until browned. Let rest before carving to allow the juices to settle.

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SMALL PLATTER

Small Platter to serve 2-4 people

Price: €16.99

CONSISTS OF

- 2 types of Salami of the Day
- 1 Mortadella
- 1 Speck
- 3 types of Cheese of the Day
- 1 portion of Olives or Dip
- 1 Feta Log
- Nuts, Grapes & Breadsticks

You can build your own platter in Small / Medium / Large
Dip platters for 4 - 6 people available at €11.99

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LARGE PLATTER

Large Platter to serve 6-8 people

Price: €24.99

CONSISTS OF

3 types of Salami of the Day

1 Mortadella

1 Speck

4 types of Cheese of the Day

1 portion of Olives

2 Dips

3 Feta Logs

Nuts, Grapes & Breadsticks

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VISIT US AT OUR GOURMET SHOP

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