



Our friendly staff will make rure that you have an unforgettable experience



Cafe Rouge - Cospicua - Malta

Café Rouge Malta: Two ornately-decorated floors, situated opposite the newly-embellished Dock 1 in Cospicua.

An extensive and equally sublime menu of Mediterranean fusion dishes, a vast selection of sweets, coffees, fine whiskies and substantial selection of wines ensures that Café Rouge will suit your every fancy.

Our Food: Here at Café Rouge, our aim is to create innovative, healthy & delicious food using only the best and freshest ingredients available on the market. At Café Rouge we take great care and pride in preparing our food, coming up with the best standards at all times.





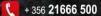
If it's a Baptism, Birthday, Anniversary, Reunion, Hens, Bachelors, Graduation, Staff, Baby Showers, Private Functions or a Retirement party, whether a sit down meal or a stand up reception, we can do it for you ...

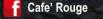
Seating over 150 persons, and standing over 200, one or both floors may be rented out exclusively for private functions. Each floor has its own bars and amenities, suitable for all types of parties, tailor-made to suit your budget.

CONTACT ONE OF OUR STAFF FOR MORE DETAILS ...



Cafe` Rouge • Triq Dom Mintoff • Cospicua • Malta







Menn A

STARTERS (to share)

Focaccia Barese

Focaccia, black olives, cherry tomatoes, baby spinach sundried tomatoes paste and parmesan shavings

Garlic Bread

Mediterranean Bruschetta
Local toasted bread topped with bruschetta mix

MAINS

Spaghetti Ragu

Beef ragu, chopped onions, garlic puree, red wine & tomato sauce

Penne Chicken

Chicken breast, bacon, smoked paprika, mushrooms, rose sauce

Pizza Margherita

Tomato sauce, mozzarella, oregano and basil oil

Pizza Capricciosa

Tomato sauce, mozzarella, mushrooms, ham, eggs, artichokes, olives & oregano

1 glass of Soft Drink or water





Menn B

STARTERS (to share)

Maltese Platter

Maltese sausage, stuffed olives, goat cheese, marinated broad beans, fried capers, sun dried tomatoes, broad bean dip (bigilla), galletti, grissini, maltese bread

Focaccia Italiana

Focaccia, cherry tomatoes, rucola, parma ham and parmesan shavings



Greek Salad

Mixed capsicum, feta cheese, Cherry tomatoes, Raw onions, calamata olives, oregano, cucumber, olive oil

or

The Hangover Burger

Lettuce, tomatoes, bacon, fried egg, caramelised onions, garlic mayo and Edam cheese

or

Mushroom Risotto

Mushrooms, porcini, chopped onions, thyme, truffle salsa, soya sauce, and mushroom jus

or

Pizza Quattro Stagioni

Tomato sauce, mozzarella, mushrooms, chorizo salami, peas, eggs & oregano

+

1 glass of Soft Drink or water







Spaghetti Ragu
Beef ragu, chopped onions, garlic puree, red wine & tomato sauce

Mushrooms in Garlic

Sauteed mushrooms, smuddered in garlic butter, fresh herbs and toasted bread on the side

Fried Calamari

Served with tartar sauce

MAINS

Chicken Mushroom

Chicken breast served with mushrooms, porcini. truffle salsa and cream

Full Rack Of Ribs

Smothered, in barbecue sauce. sesame seeds and petite salad

or

Swordfish

in white wine, Mediterranean dressing and soft herbs

or

The Patriot Burger

Home made pure beef patty, raw onions, tomatoes, Maltese sausage, goat cheese, mayo and sun dried tomato paste

1 glass of Soft Drink & Glass of house wine

Dessert from the counter



Price: £25 p.p. (Minimium -20 persons)

Menu D

STARTERS (to share)

Chicken & Bacon Skewers

Chicken Wings

Double jointed chicken wings served with chef's secret sauce

Onion Rings

served with blue cheese and chili dip

Chili con Carne
served with a side of nacchos

MAINS

or

Pulled Pork Burger

Pulled pork smuddered in Barbecue sauce, rucola, tomatoes, caramelised onions and edam cheese

Full Rack Of Ribs

Smothered, in barbecue sauce, sesame seeds and petite salad

Spicy Chorizo & Chicken Risotto

Chorizo, chicken, peas, chopped onions, garlic puree, fresh chillies, butter, turmeric spice and parmesan shavings

Big Joe Massive Burger

250g pure beef patty in a round loaf (ftira). lettuce, tomato, 2 sausages, caramelised onions, bacon, onion rings, garlic mayo, double cheese

Meat Feast Pizza

Tomato sauce, mozzarella, Minced beef, maltese sausage, Chicken, bacon, pepperoni

1 glass of Soft Drink or Half pint Cisk Lager Beer or Glass of house wine









Penne All Amatriciana

Bacon, mild chili & Tomato sauce

Spaghetti Bolognese Slow Gooked minced beef ragu in tomato sauce

Cream of Vegetables soup

Chicken Wings

Fried chicken wings in sticky barbecue sauce and sesame seeds

MAINS

300g Angus Ribey e Steak Angus Ribeye steak grilled to your liking

Fillet of Salmon

Pan seared fillet of salmon served with prawn risotto, cherry tomatoes and herbed oil

Full rack of Pork Ribs

Slowly cooked in barbecue sauce, sesame seeds

Chicken Mushroom

Slow cooked chicken breast in a mixture of mushrooms in a creamy sauce

All main course are served with Fries and seasonal vegetables

1 glass of Soft drink or water

Glass of Wine





Mushrooms in Garlic

Sauteed mushrooms, smuddered in garlic butter, fresh herbs and toasted bread on the side

or

Fried Calamari

Served with tartar sauce

or

Fried Goat Cheese

Fried goat cheese served with a petite salad and forest berries dressing

or

Penne Chicken

Chicken breast, bacon, smoked paprika, mushrooms, rose sauce



Chicken Mushroom

Chicken breast served with mushrooms, porcini, truffle salsa and cream

or

Full Rack Of Ribs

Smothered, in barbecue sauce, sesame seeds and petite salad

or

Swordfish

in white wine, Mediterranean dressing and soft herbs

or

300g Angus Ribeye Steak

Angus Ribeye steak grilled to your liking



1 glass of Soft Drink or Water & Glass of house wine

4

Espresso or Cappuccino or Liqueur



Price: €30 p.p.

20 persons)



Smoked Pork Belly Tortelloni

filled with Jack Daniel's caramelized onions & ricotta cheese with chopped onions, garlic puree, porcini, mushrooms, red wine reduction in a light cream sauce

Fresh Lasagna

Fresh lasagna sheets, beef ragu, cheese, homemade basamelle sauce

Coliflower & Bacon Soup

Pepata di Cozze

Black shelled mussels, garlic, white wine, cherry tomatoes, crushed pepper, fresh herbs and a touch of chili

MAINS

300G Fillet of Beef

Grilled Fillet of Beef cooked to your liking

300G Angus Ribeye Steak

Grilled ribeye cooked to your liking

Fillet Of Salmon

Served with prawn and mussels risotto, cherry tomatoes and herbed oil

Duck Breast

Pan seared duck breast, red curry sauce and infused basmati rice

1 glass of Soft Drink or bottle of Water

Glass of house wine

Dessert from the counter



Finger Good Tems

COLD ITEMS

- Parma Ham & Olive Paste Croute
 - Mini Caprese Skewers
- Smoked Salmon, Cream Cheese On Cucumber Croute
- Blue Cheese & Walnut Tartlets With A Hint Of Chili
 - Chicken & Chorizo Mini Wraps
 - Chicken Caesar Salad Cups
 - Glass Noddles Prawn Salad Cups
 - Vegetable Tramezzani Sandwiches
 - Tuna Bridge Rolls
 - Ratatouille Tart
- Fried Maltese Sausage Marinated In Barbecue Sauce Set On A Bed Of Caramelized Onions

HOT ITEMS

- Seafood Quiche
- Vegeterian Quiche
- Truffle Paste & Mushroom Volovant
 - Arancini
 - Homemade Mini Burgers
 - Asian Spicy Chicken Skewers
 - Lamb Koftas With Tzatziki Sauce
 - Bacon & Chicken Skewers
- Terriyaki Beef Skewers With Sesame Seeds
 - Chicken Wings With Chef's Special Sauce
 - Veg Samosas With Thai Red Curry Sauce
 - Spring Rolls With Sweet Chilli
 - Prawn In Filo Pastry With Soya Sauce
 - Pulled Pork & Barbeque In A Bun
- Jalapeno Poppers With Cream Cheese And Chives

DESSERTS

Assorted Desserts







66 We take catering with pride ,,





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Cafe' Rouge

