



CAFFE CORDINA

SINCE 1837

Hampers
&
GIFTS
2019

Celebrate Christmas
with Caffe Cordina



CHRISTMAS AT CAFFE CORDINA WOULD NOT BE CHRISTMAS WITHOUT OUR SCRUMPTIOUS TREATS, AND THIS YEAR'S SELECTION IS BETTER THAN EVER!

**Take the stress out of Christmas this year and
delight your clients, friends and family by delivering
Christmas directly to their door!**

Discover our sparkling collection of luxurious Christmas hampers brimming with traditional Maltese sweets and gourmet items, as well as a vast selection of Christmas sweet confections. There is plenty to look through and something for everybody on your gift list.

As ever, we have made sure to include plenty of Christmas hampers which are perfect for corporate clients, and this year you can also create your own.

With decades of experience creating, packing and delivering Christmas hampers to some of the biggest companies in Malta, you can count on us when it really matters.

Our team are on hand to help with any queries by phone on 2065 0400 or you can drop us an email on info@caffecordina.com and we will be in touch to discuss your requirements.



THE CHRISTMAS EXPRESS

€25

Christmas Fruit Cake 550gr
Sea Salt infused with Gozo
Merlot Wine 60gr
Choice of Artigjan
Chardonnay, Merlot
or Rosé Wine 75cl



THE CHRISTMAS INDULGENCE

€75

Pastini 220gr
Perlini 65gr
Fig Jam 250gr
Gozo Aged Peppered
Cheese 200gr
Herbs for Fish or Meat 38gr
Johnny Walker
Black Label
Whisky 70cl

We wish you all the best for the Festive Season and beyond

THE MERRYMAKER

€100

Pastini 220gr	Nougat Delights 155gr
Honey Ring 285gr	Sundried Tomato Pate 225gr
Christmas Fruit Cake 550gr	Caper Pate 225gr
Mqaret 190gr	Olive Oil 200ml
Nougat 180gr	Selection of 2 Artigjan Chardonnay, Merlot or Rosé wines 75cl
Biskuttini Tar-Rahal 150gr	



CREATE YOUR OWN HAMPER

NOEL

€17

2 items from Selection A
(2 ITEMS)

NATALE

€45

2 items from Selection A
2 items from Selection B
(4 ITEMS)

NAVIDAD

€60

2 items from Selection A
2 items from Selection B
2 items from Selection C
(6 ITEMS)

SELECTION A



Premium Roast Coffee 100g

A unique blend of Arabica and Robusta coffee infused with chicory, cloves and aniseed



Biskuttini tar-Rahal 150g

Traditional clove and aniseed flavoured cookies covered in swirls of royal icing

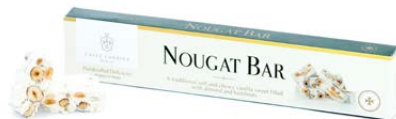


Honey Ring 285g

A traditional Maltese sweet made with black treacle (għasel iswed), marmalade, orange peel and spices

Herbs and Salts in Maltese Pottery

Herbs for Fish 38g
Herbs for Meat 38g
Aromatic Salts 60g
Sea Salt Flakes 60g
Sea Salt infused with Cinnamon and Orange 60g
Sea Salt infused with Gozo Merlot Wine 60g



Nougat 180g

A favourite sweet of the Maltese due to its popularity and association with local traditional 'festas'



SELECTION B



Krustini Almond 150g

Maltese biscuits made from pure almonds

Krustini Chocolate 150g

Maltese almond biscuits with chocolate pieces



Nougat Delights 155g

Selection of nougat delicacies in 4 flavours: chocolate, orange, lemon and vanilla



Helwa tat-Tork 250g

Maltese speciality made from sesame seeds, sugar and almonds



Chocolate Knights 130g

A selection of premium chocolate pralines



Pastini 220g

One of the most popular Maltese specialities made from pure almonds.

Mqaret 190g

Maltese sweet filled with dates



Pâtés 225g

Sundried Tomato, Caper, Green Olive, Black Olive

Jams 250g

Fig, Prickly Pear, Pomegranate, Carob Syrup

Cheeses 200g

Gozo Pepper Cheese in Oil, Gozo Natural Cheese in Oil, Tre Colori Pepper Cheese in Oil

Others 200g

Green Olives stuffed with Gozo Cheese, Sundried Tomatoes, Capers in Oil, Green Olives in Oil with Herbs, Green Olives stuffed with Sundried Tomatoes

SELECTION C

Honey

Bittersweet Honey
(Orange Blossom)
Multi Flora Honey
Thyme Honey



Olive Oil

Produced from Maltese
grown olives

Extra Virgin Olive Oil
Olive Oil infused with Chillies
Olive Oil infused with Herbs



Christmas
is like candy;
it slowly melts in
your mouth sweetening
every taste bud, making
you wish it could last
forever



It is Christmas
in the heart
that puts Christmas
in the air



ideal
for parties!



CHRISTMAS MINCE PIES (LARGE)

€2



CHRISTMAS BISCUIT LOG (PORTION)

€4



CHRISTMAS FRUIT CAKE (PORTION)

€4



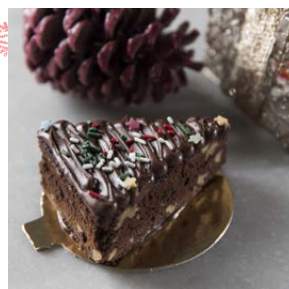
3 PROFITEROLES WITH CHESTNUT CREAM

€3.75



GINGERBREAD MAN (SINGLE COOKIE)

€1.80



CHRISTMAS TREE FUDGE BROWNIE

€3.75



**CHRISTMAS
BISCUIT
LOG**
€23.50



€9

**SMALL CHRISTMAS
FRUIT CAKE
(IN A BOX)**



€4.25

**GOURMET
MINCE PIES
(PACK OF 6)**

Love the giver
more than the gift



**GINGERBREAD
HOUSE**

Filled with
marshmallows & sweets

€35



TORTA PASTINA CLASSIC

regular €18.50 large €25.50



TORTA PASTINA COVERED WITH WHITE CHOCOLATE CREAM

regular €22



TORTA PASTINA DECORATED WITH WHITE AND MILK CHOCOLATE SHAVINGS

large €28

CROQUEMBOUCHE

made with profiteroles filled with vanilla cream

small €30 large €60





**CHRISTMAS
FRUIT CAKE COVERED
WITH SUGAR PASTE**

regular	large
€32	€40

**CHRISTMAS
PURE ALMOND CAKE
COVERED WITH SUGAR PASTE**

regular	large
€32	€40



SOUFFLE
regular
€19

Christmas is the day
that holds all time
together.





PARTY MENUS

Enjoy time with family, friends and co-workers whilst enjoying specially prepared party foods that appeal to all of your senses.

We have a passion for food and have built up a reputation for quality and service of which we are very proud. We take tremendous pride in our food and its delivery. We continuously create unique and sophisticated menus using the best ingredients. To show you our range in culinary style and flavour profiles, we have assembled the following three party menus, however we are also able to create a bespoke menu for your needs. We are also happy to accommodate any allergy or dietary requirement you or your guests may have.



Our team are on hand to help with any event catering queries by phone on 2065 0400 or you can send us an email at info@caffecordina.com and we will be in touch to discuss your requirements.

BRONZE MENU

Flower cuppy with
creamed feta and herbs

Blue cheese and
walnut profiteroles

Bridge rolls stuffed with
traditional tuna mix

Tomato, caper, olive, Parmesan
cheese and onion bruschetta

Arancini al ragù

Pizza ai quattro formaggi

Cocktail cheese cakes
and pea cakes

Qassatat (ricotta and spinach)

Liver wrapped in bacon

Salmon, olive and pumpkin
bouchée

Mini biscuit Christmas log

.....
€8.75 PER PERSON
.....





SILVER MENU

Tuna, shrimp and caviar
barquette

Selection of
tramezzini rolls

Smoked chicken tartlets
with mango chutney
and sweet corn

Smoked salmon
and dill profiteroles

Pulled pork sliders
with Applewood cheddar

Cornish pies
(selection of beef, rabbit
and lamb filling)

Shepherd's pie

Maltese sausage
in puff pastry rolls

Mini deep pan pizza
with pepperoni

Cocktail cheese cakes
and pea cakes

Mini beef burgers
topped with pickles
and cheese

Zucchini and carrots
mini quiche

Cauliflower, shrimp
and chorizo bouchée

Liver wrapped
in bacon

Sweet and sour
prawn tempura

Irish Cream mousse

.....
€16,50 PER PERSON
.....



GOLD MENU

Flower cuppy with creamed feta and herbs

Pear chutney, crispy Parma ham, rucola and Grana Padano served in a tart

Assorted bridge rolls stuffed with traditional tuna mix and smoked ham & buko cheese

Aubergine caviar, dehydrated cherry tomatoes and fresh ricotta on toast

Maltese sausage tartlet

Selection of open-faced sandwiches

Arancini al ragù

Tomato and mozzarella panzerotti

Chicken satay skewers

Pulled pork slider with Applewood cheddar

Deep fried camembert with red currant mayo

Cocktail cheese cakes and pea cakes

Mini hot dogs with onion and mustard dressing

Chicken wrapped in bacon

Fish twisters

Empanadas with olive tapenade, sundried tomatoes and local cheese

Lamb koftas with mint and yogurt sauce

Vegetable spring rolls with light soya sauce

Crispy chicken stuffed wonton served with oriental sauce

Mini Christmas fruit cake

Selection of macaroons



.....
€18.75 PER PERSON
.....



A minimum of 15 persons is required for the above prices to be valid.
All prices are inclusive of VAT. Food is prepared in a kitchen that handles nuts and gluten.
Please advise us should there be any specific food intolerances within your party.



CAFFE CORDINA

SINCE 1837



We
have arrived
at another much
anticipated festive season.
Our chefs at Caffe Cordina have
been busy mixing, measuring,
sifting and baking our traditional
favourites and new creations for
you and your loved ones to enjoy.
From all of us to all of you... we
wish you all the best for the
Festive Season, and
beyond.