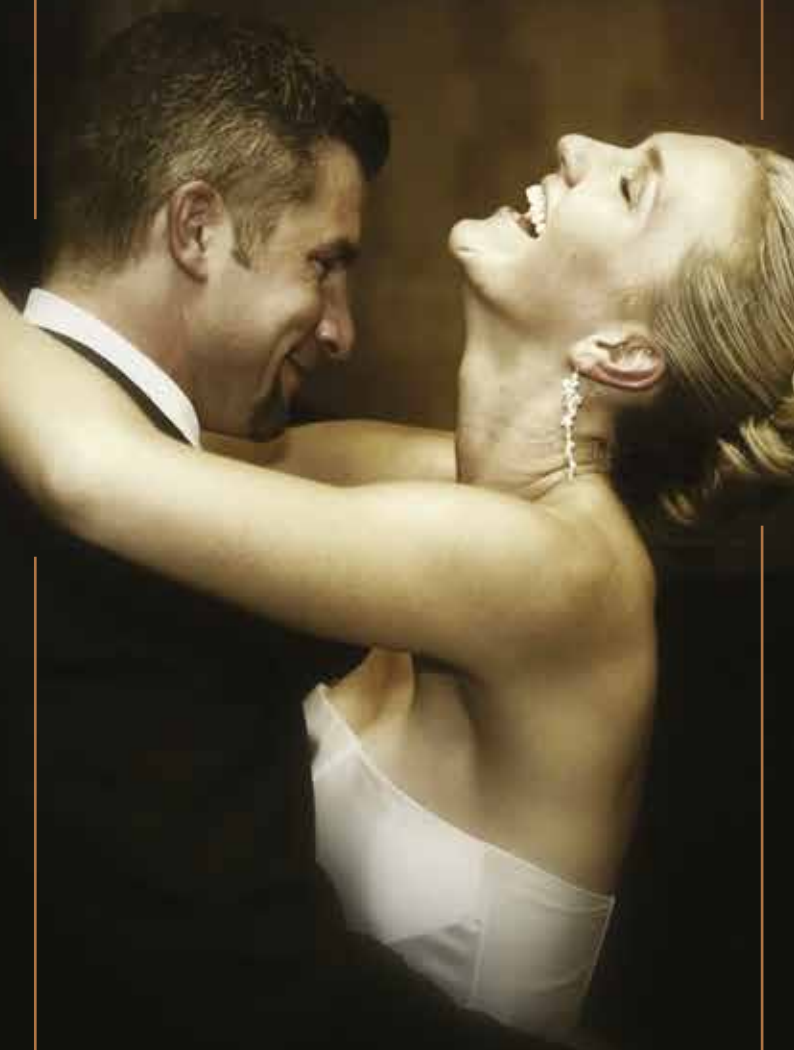




MENU



Pasticceria - Gelateria - Picecolateria



ARE YOU GETTING

Married?

Villa Mdina

THE IDEAL VENUE FOR YOUR WEDDING

OPEN FOR VIEWING

EVERY TUESDAY & THURSDAY EVENING
BETWEEN 5.30PM AND 8.00PM



Villa Mdina, Triq il-Qoton, Naxxar
T: 21 340 400 E: info@busybee.com.mt
www.busybee.com.mt



Our Story...

The bee's first humble buzz made itself heard in 1933 when Vincent Friggieri, affectionately known as Censu, took the plunge to set up his own business armed only with NAAFI discipline which he had absorbed over the years working there, a talent for preparing rikotta-filled 'kannoli', pastini, krustini and almond pastries, as well as a catchy brand name. Indeed he is said to have still been at school when he shared his dream with his class mates of one day opening a shop and naming it 'Busy Bee'.



When his time came, Censu's son Edwin was not going to be put off by the extremely hard work he had seen his dear father put in day in day out. Instead he very eagerly took over the reins himself in 1974 and soon showed his intentions to galvanise his father's values whilst stepping cautiously out of his comfort zone to try new things. It was Edwin who savoured Italian sweet specialties, hand-crafted torroncini and luscious ice creams in his travels and made sure that even the Busy Bee's customers back home would be able to enjoy such locally-made goodness. In 1987, Edwin wrote the next important chapter of the Busy Bee's success story as he bought the house next door and refurbished the entire shop setting it up to serve wholesome meals in the new cafeteria-cum-tavola calda eatery whilst also gearing up for larger-scale wedding reception catering. This line was further consolidated by the acquisition of the wedding hall Villa Mdina in





Naxxar a year later, cementing the Busy Bee's thriving reputation for offering quality outside-catering still very much sought after decades later.



Edwin watched with bursting pride and satisfaction as his own children, Geoffrey, Brian and Diane showed tremendous promise in their desire to pick the baton in full belief in the Busy Bee philosophy. They pooled their strengths to inject more fantasy, creativity and investments to make sure that the Busy Bee would keep merrily buzzing well into the new millennium. Catapulted by the passion and energy of their dear father and grandfather, the third generation applied new techniques, new visions as well as new products such as their very own Gelateria, using the finest of materials they could source and even further specialising in top notch almond specialties.



Situated just a few metres away from Msida Parish Church



From Nannu Censu's solitary beginnings, to their father Edwin and his single full-time employee to help him on, Busy Bee is significantly known for much more than its legendary kannol, and even more than being a mere caterer. Busy Bee is a monument to belief, hard work and uncompromising consistency which the Friggieri family is intimately entwined with, taking one man's humble dream and making of it a brand synonymous with quality whose very mention begets generous nods of approval and indeed affection from one and all.





Hot Snacks

	€
Cheese Cake or Pea Cake	0.60
Arancini Bolognese	3.00
Arancini Chicken	3.00
Chicken Vol au Vents	3.20
Tavola Calda (selection from the counter)	4.25
Pizza (selection from the counter)	4.50
Quiche Lorraine	5.50
Timpana	6.50
Baked Macaroni	6.50
Baked Rice	6.50
Lasagne	7.00

Pies

Ricotta (Qassata)	1.80
Spinach & Anchovy (Qassata)	1.80
Meat	5.00
Tuna	5.00
Chicken	6.00
Lampuki (available only in season)	6.50

Sandwiches

Plain	1.00
Ham or Cheese	1.70
Egg Mayonnaise	2.00
Ham & Cheese	2.20
Tuna	2.80
Chicken	2.80
Roast Beef	2.80
Smoked Salmon	2.90

Toasted Sandwiches € 0.35 extra
Brown Bread € 0.15 extra

Club Sandwich	4.95
A three layered toasted sandwich with chicken, bacon, boiled eggs, tomatoes and garlic butter.	

Maltese Ftira, Baguette or Ciabatta

Ham or Cheese	3.20
Ham & Cheese	3.50
Egg Mayonnaise	3.40
Omelette	3.40
Tuna	4.00

Toasted € 0.35 extra

Busy Bee treats food allergies & intolerances seriously.

If you suffer from any of these
please read note on menu
or consult with our staff.





Ciabatta Specials

€

Poulet

5.95

Chicken breast, crispy bacon, sun dried tomatoes, green leaves, dressed with our home-made dressing.

Dublin

5.95

Slices of roast beef, caramelised onions, plum tomatoes, gherkins, French mustard and onion leaves.

Norwegian

6.25

Smoked Salmon, cucumbers, pitted olives, plum tomatoes, mixed green leaves with mayonnaise and herb oil dressing.

Breakfast

6.25

Omelette, crispy bacon, sausages, mushrooms, cheese and tomatoes.

✓ Vegetarian

5.95

Aubergines, zucchini, Emmental cheese, tomatoes, baked potato slices, with a herb dressing.

All our specials are garnished with couscous & crisps.

Wraps

Teriyaki Beef

7.50

Beef strips, stir fried vegetables and cream cheese.

Sweet Chilli Chicken

7.50

Chicken breast with mature cheddar cheese and sweet chilli sauce.

Salmon

7.50

Salmon fillet, cucumbers, plum tomatoes, rucola, and our home-made tartar sauce.

✓ Veggie

6.95

Bell peppers, zucchini, mushrooms, Emmental cheese and home-made pesto.

Salads

Chicken Caesar

7.95

Chicken breast, cherry tomatoes, garlic croutons, crispy pancetta, quail eggs, parmesan shavings, iceberg lettuce with home-made dressing.

Salmon

7.95

Fresh Salmon, garlic croutons, cherry tomatoes, cucumbers, herb oil and mixed greens.

Tuna Nicoise

7.95

Tuna chunks, black olives, French beans, new potatoes, anchovies, cherry tomatoes, hard boiled eggs and mixed salad leaves.

Caprese Salad

7.50

Sliced Mozzarella di bufala accompanied by fresh slices of tomatoes, a drizzle of olive oil, black olives and seasoned with fresh basil.



✓ denotes vegetarian dish



Pasta & more...

€

- ✓ Ravioli** 7.50
Home-made ricotta ravioli served with tomato and garlic sauce.
- ✓ Penne Norma** 7.95
Penne tossed in tomato sauce with marrows, aubergines, ricotta, olives, peppers & seasoning.
- ✓ Fusilli Siciliana** 7.50
Fusilli with ricotta, tomato sauce, garlic, basil and seasoning.
- Crunchy Beef Feast Baguette** 6.25
Stripped beef, onions, sweet corn, tomatoes, pickles and barbeque sauce.
- Tagliatelle Porcini** 8.25
Paglia e fieno, Porcini, fresh mushrooms, cream, pine nuts, roasted cherry tomatoes, parmeggiano shavings and a drizzle of truffle oil.
- Pumpkin Risotto** 8.25
Pumpkin, fresh cream, fresh rosemary, parmesan cheese, garnished with roasted pancetta and rucola

Any divided portion is subject to an extra charge of € 1.50

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- Omelette** 5.25
Three egg omelette
Add extra mushrooms / cheese / tomatoes / ham at € 0.50 each
- Full English Breakfast (Served till noon)** 5.75
Sausages, eggs, rashers of bacon, tomatoes, mushrooms and baked beans.
Served with toasted bread and butter.

PLEASE CHECK THE BOARD FOR TODAY'S SPECIALITY or ask your waiter for further assistance.

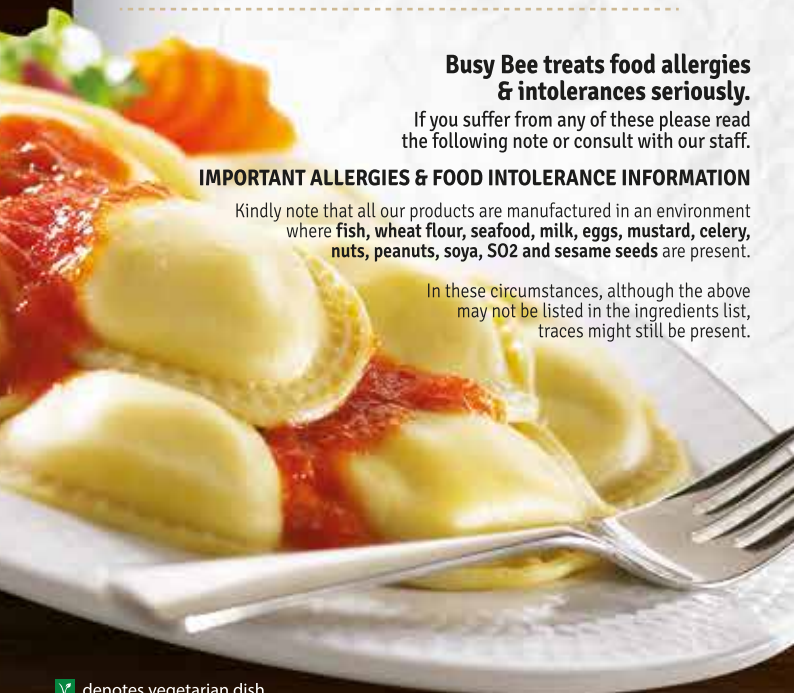
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If you suffer from any of these please read the following note or consult with our staff.

IMPORTANT ALLERGIES & FOOD INTOLERANCE INFORMATION

Kindly note that all our products are manufactured in an environment where **fish, wheat flour, seafood, milk, eggs, mustard, celery, nuts, peanuts, soya, SO2 and sesame seeds** are present.

In these circumstances, although the above may not be listed in the ingredients list, traces might still be present.





Ice Cream

Choose your flavours from the ice cream counter

€

one scoop	2.00
two scoops	3.00
three scoops	4.00

Tiramisu Ice 4.50

Tiramisu ice cream, with a touch of coffee and chocolate sauce, panna, Savoiardi finger, and finished with coffee liqueur.

Nocciolosa 4.50

Hazelnut ice cream with Amarena cherries, panna, caramelised hazelnuts, chocolate sauce and finished with Gran Mariner.

Chocolate Sundae 4.50

A delicious combination of chocolate ice cream, orange and chocolate sauce & panna enriched with cookie crumbs, profiterol and hazelnuts.

Amarena Sundae 4.50

Vanilla ice cream, Amarena cherries, panna and Cherry Brandy liqueur.

Kannolo 4.50

Kannolo ice cream, complemented with panna, hazelnuts, caramelised kannoli crust and chocolate sauce topped with a miniature of our famous ricotta kannol.

Kiss 4.50

Dark & white chocolate bacio ice cream, thick chocolate sauce, panna, hazelnuts and hazelnut liqueur.

Mr. Nico 4.50

An infusion of peanut and chocolate ice cream with salted peanuts, thick chocolate sauce and panna.

Kiddies 3.00

Two scoops ice cream of your choice with panna and Smarties.

Cookie Fantasy 4.50

Three scoops cookies ice cream topped with cookie biscuits accompanied by orange and chocolate sauce, panna and wafer.

Apple Pie Glory 3.50

Warm apple pie served with one scoop ice cream of your choice, topped with panna and a drizzle of chocolate sauce.

Yogo-Cherry 4.50

Three scoops of yogurt and cherry ice cream, with panna, Amarena cherries and chocolate sauce.

PinaColada 4.50

Pineapple and coconut ice cream, Amarena cherries, panna and fresh pineapple.



Sweets

	€
Mignon Tart	1.00
Apple Pie	1.70
Doughnut	1.80
Cream Cake	2.00
Cream Cake Delight	2.35
Kannoli	2.35
Chocolate Fudge	2.35
Carrot Cake	2.35
Gateaux (various)	2.35
Cassatella	2.35

A selection of sweets is also available from the counter

Pralines

A selection of exquisite fresh hand-made pralines is available from the chocolate counter
(Not available in Summer)

Fresh Chocolate Pralines	0.55 each
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Smoothies

Strawberry Fantasy Strawberry and Banana.	3.00
Pineapple Sunset Pineapple, Mango and Papaya.	3.00
Mandarin Pleasure Mandarin, Mango and Banana.	3.00
Mango Dream Mango and Pear.	3.00
Raspberry Heaven Raspberry, Blueberry and Mango.	3.00
Strawberry Delight Strawberry, Peach and Papaya.	3.00





Beverages

	€
Ice Tea Peach or Lemon	1.60
Glass of Fresh Milk	1.20
Milk Shake	1.70
Ice Cream Thick Shake	3.00
Minerals	1.60
Shandy	1.70
Beer Local (half pint)	1.80
Beer Local (pint)	3.50
Beer Foreign - Heineken	2.00
Sparkling Water (small)	1.50
Sparkling Water (large)	2.80
Mineral Water (small)	1.50
Mineral Water (large)	2.80
Fresh Orange Juice (small)	1.50
Fresh Orange Juice (large)	2.50
Fruit Juices	1.60
Ice Coffee	2.20
Ice Coffee with Ice Cream	3.50

Hot Beverages

Pot of Tea	1.80
Pot of Herbal Tea	1.80
Capuccino	1.80
Capuccino Decaffeinated	1.80
Espresso	1.00
Espresso Decaffeinated	1.00
Espresso Macchiato	1.10
Americano	1.15
Instant Coffee	1.15
Pot of Instant Coffee	1.80
Instant Coffee Decaffeinated	1.15
Latte Macchiato	1.80
Hot Chocolate	2.00

Spirits

Campari	1.50
Whisky	1.50
Single Malt	5.00
Black Label	2.50
Chivas	2.50
Cognac (Courvoisier)	1.75
Gin	1.50
Martini Rosso / Bianco	1.50
Bacardi	1.50
Negrone	3.60
Liqueurs	1.50
Sherries	1.50
Brandy (Remi Martin)	2.50



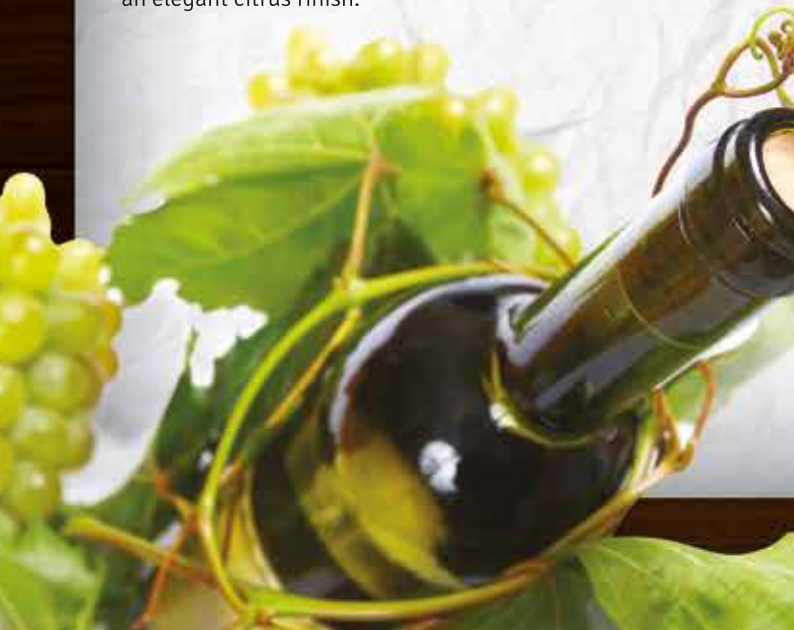


Wines by Delicata

	€
1/4 Bottles	
Green Label (White)	1.80
Donato Chardonnay (White)	2.30
Red Label (Red)	1.80
Carissimi Cabernet Sauvignon (Red)	2.30
1/2 Bottles	
Donato Chardonnay (White)	4.50
Carissimi Cabernet Sauvignon (Red)	4.50
Marenzio Merlot (Red)	4.50
Full Bottles	
Donato Chardonnay (White)	8.50
Landini Trebbiano (White)	8.50
Carissimi Cabernet Sauvignon (Red)	8.50
Marenzio Merlot (Red)	8.50

White Wines

	Half	Full
Maltese		
Medina' Chardonnay (Emmanuel Delicata) Unoaked full flavoured, dry white wine made entirely from the finest Malta grown, hand picked Chardonnay grapes.		9.90
Isis' Chardonnay (Meridiana Estates) Grapes grown, harvested and bottled at the Estate. Fresh, tropical fruit flavour.		22.80
Italian		
Gavi del Comune di Gavi (Enrico Serafino) Excellent in flavour, pleasant and long lasting It is dry, pungent and with a good after taste.		18.00
La Cala' Vermentino di Sardegna A light wine with nervous out burst of marine salt frames heralded fruit, to finish on a long drawn out not of softness.	7.50	14.00
Chilean		
35' South (Reserva Sauvignon Blanc) A lively flash and fruity wine with excellent body and structure. Exotic fruit flavours with an elegant citrus finish.		16.00





Rosé Wine

€

Medina' Grenache Rosé

10.00

Fruity and aromatic produced from local grown grapes. Refreshing and with a lush strawberry nose and a hint of cherry and forest fruit.

Sparkling Wine

Half Full

Prosecco di Conegliano (Veneto Italia)

10.00 17.00

On the nose is very delicate and fruity with a hint of apple. The taste is fruity and at the same time dry.

Red Wines

Full

Maltese

Medina' Vine Yards (Syrah)

9.90

A light bodied, juicy red wine that delivers fruit driven flavours to the nose and the palate and is followed by a soft, refreshing after taste.

Melqart

26.00

Grapes grown, harvested and bottled at the Estate. A ripe berry flavour which is enhanced by a light oak nuances.

Cheval Franc (Cabernet Franc)

26.90

A medium bodied red wine with pepper herbaceous aromas typical of the variety.

French

Couvent des Jacobins' (Pinot Noir)

17.00

Very typical of the grape with its style of little red fruits aromas becoming complex aromas of spices and undergrowth with age.

Chilean

35' South (Reserva Carmenere)

16.00

A wide well bodied wine with sweet tannins. A pleasant finish, giving off sweetness and touches of oak.

South African (Simonsig)

Cabernet Sauvignon-Merlot

14.00

A luscious easy drinking red wine. Layers of crushed berries and black cherry flavours unfold with subtle vanilla oak spiciness.

