



ADDING FLAVOUR
TO LIFE'S MOMENTS

Easter 2026



PLACE YOUR ORDER ON
ELIA.COM.MT/SHOP
& BENEFIT FROM **FREE DELIVERY** WHEN
SPENDING MORE THAN €50.

ALL LENT & EASTER PRODUCTS ARE ALSO
AVAILABLE ON **BOLT & WOLT.**

Elia Borg Bonaci Ltd.,
📍 68, Villambrosa Street,
Hamrun HMR1129
☎ 2124 6920
✉ info@elia.mt

Elia Cafè,
📍 667, St Joseph High Street,
Hamrun
☎ 2123 7945 / 9930 0276
✉ cafe@elia.mt



Make an Impression!

Brand it - Gift It - Enjoy it!

Personalise our signature
figolla and Easter egg with
your **logo**, creating the
perfect treat for employees,
business partners, and
stakeholders. A delicious
way to leave a lasting
impression!

Contact our dedicated
corporate sales team
to guide you further:
celebrate@elia.mt

Lent

Kwareżimal	€4.40
Qassata tal-ħelu	€3.50
Qaghqa tal-appostli	€2.75
Easter ring	€5.00
Hot cross bun	€1.75





Easter Eggs

Decorated chocolate eggs

Small €11.00

Medium €32.00

Large €43.00

Extra Large €56.00

No added sugar Easter egg €16.00

Crunchy almond Easter egg €20.00

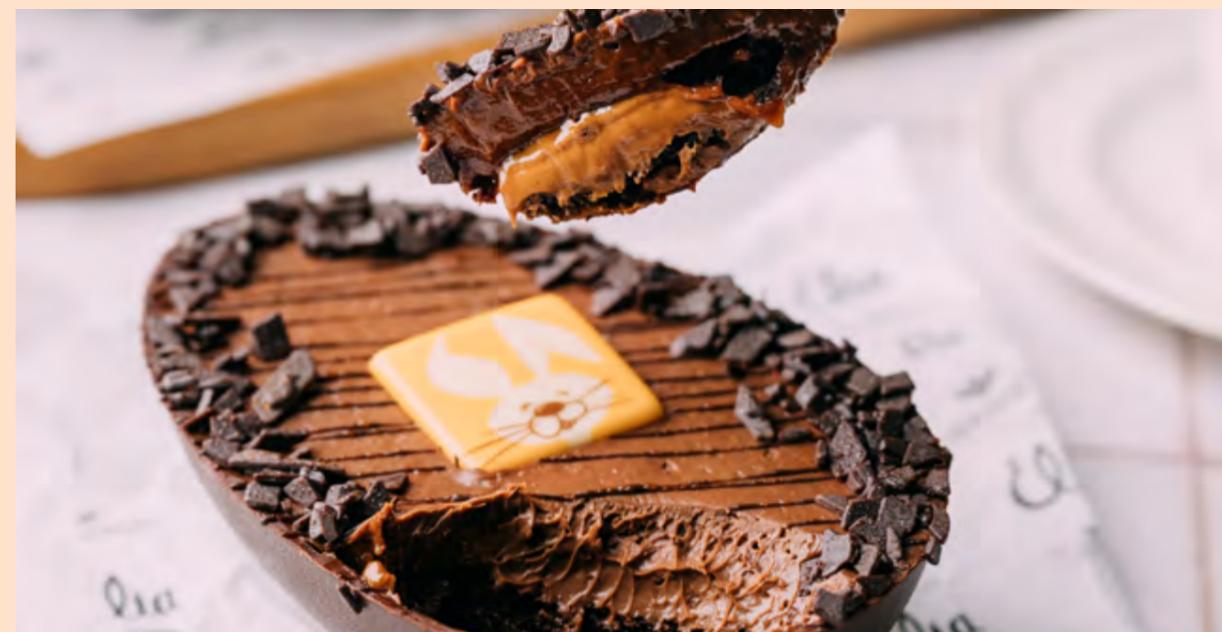
Pistachio Easter egg €20.00

Rich caramel Easter egg €20.00

Sticky praline Easter egg €20.00

Artistic chocolate egg €32.00

Easter egg with printed design €18.00





Chocolate Figures

Rabbit (Extra Large)	€58.50
Swan	€27.00
Rabbit leaning on basket (Large)	€21.00
Sitting Rabbit (Large)	€21.00
Rabbit standing on basket (Medium)	€6.15
Two rabbits and basket (Medium)	€6.15
Lamb (Medium)	€3.50
Lamb (Small)	€2.20
Rabbit on egg (Small)	€2.75
Geometric hen	€6.15





Figolli

Figolli bites pack x 10	€11.00
Figolletti	€4.50
Figolletta Nocciolina	€4.50
Figolla decorating pack	€13.50
Figolla large (icing)	€16.00
Figolla small (icing)	€10.50
Figolla small (chocolate covered)	€12.50
Vegan figolla	€16.00
Figolla pistachio	€16.00
Figolletta pistachio	€8.00
Figolla printed design	€12.00



Easter Treats

Almond tart	€12.00
Easter almond cake	€35.00
Colomba artigianale	
<i>Classic</i>	€20.00
<i>Plain</i>	€20.00
Qassatella marmorata	€5.00
Marzipan bowls	€9.00
Pasta di mandorla 200g	€5.50
Assorted cookie pack	€5.50
Bocconcini	€4.50



Hampers



Bunny Charm

Chocolate figure *
Qassatella marmorata
Figolletta*
Figolletta pistachio
Kwareżimal
Bocconcini

€34.95



Honey Bliss

Qaghqa tal-Qastanija
Chocolate figure*
Qassatella marmorata
Figolletta pistachio
Kwareżimal
Figolla

€40.95



Spring Time

Qaghqa tal-Qastanija
Qassatella marmorata
Figolla*
Colomba - Classic
Kwareżimal
Pasta di mandorla

€53.00



Sweet Blossom

Qaghqa Tal-Qastanija
Qassatella marmorata
Figolla*
Figolletta pistachio
Kwareżimal
Chocolate figure*
Bottle of wine
Limoncello

€65.95



Easter Indulgence

Bottle of wine
Figolla*
Colomba - Classic
Qassatella marmorata
Artistic Easter egg
Pasta di mandorla
Kwareżimal
Qaghqa tal-qastanija

€81.95

*Figolla shapes, chocolate figures and their design & toppings may vary from photo

Easter Packs



LENT CLASSICS

Kwareżimal
Qaghqa tal-qastanija

€7.50



LOCAL TREATS

Qassatella marmorata
Qaghqa tal-qastanija

€8.00



TASTE OF TRADITION

Qaghqa tal-qastanija
Qassatella marmorata
Pastini tal-lewż

€14.50



EASTER FAMILY COLLECTION

Figolla*
Qassatella marmorata
Kwareżimal
Qaghqa tal-qastanija

€24.00

*Figolla shapes, design & toppings may vary from photo

Set Menus

MINIMUM ORDER OF 10 QUANTITIES PER ITEM. PRICE INCLUSIVE OF 17% DISCOUNT & VAT

KIDS MENU

(€6.43 PER PERSON)

COLD CANAPES

Tuna breadrolls
Ham sandwich

WARM CANAPES

Chicken nuggets
Arancini filled with beef ragu
Cheesecakes
Cheese and olive pizza
Sausage rolls

FRENCH PASTRIES

Glazed mini donuts

SET MENU A

(€9.87 PER PERSON)

COLD CANAPES

Marinated shrimp and mussels on tuna mousse
barquettes
Tuna breadrolls
Ham and cheese sandwich

WARM CANAPES

Arancini filled with beef ragu
Chicken wontons served with sweet and sour sauce

PASTRIES & BAKES

Flaky cheesecakes
Peacake turnovers
Sausage Rolls
Mini meat pies
Pizza Romana
Timpana

FRENCH PASTRIES

Coconut chocolate profiterole

SET MENU B

(€12.74 PER PERSON)

COLD CANAPES

Artichoke and speck devilled eggs
Roquefort, apricot and caramelised walnut tartlets
Tramezzini - Galantina di pollo

WARM CANAPES

Arancini filled with beef ragu
Mini cheese burgers with onion relish

MEAT & POULTRY

Glazed Mongolian meatballs
Cheesy chicken Parmesan meatballs

PASTRIES & BAKES

Traditional Maltese pastizzi filled with ricotta (V)
Traditional Maltese pastizzi filled with peas (V)
Pizza Romana
Sausage rolls
Timpana

FRENCH PASTRIES

Milk chocolate crumble

SET MENU C

(€18.39 PER PERSON)

COLD CANAPES

Parma Ham and basil pesto barquettes
Goat's cheese parfait with red onion jam
Pistachio, Mortadella & Burrata tart
Savoury muffin assortment:

*Truffle and Parma ham / Beetroot, wasabi, and
smoked salmon*

WARM CANAPES

Leek and ham hock bouchée
Arancini filled with beef ragu
Mini cheese burgers with onion relish

MEAT & POULTRY

Glazed Mongolian meatballs
Chicken skewers with satay sauce

PASTRIES & BAKES

Spinach and feta spanakopitas
Sausage and fontina cheese filled croissant
Mini Siciliana pizza with truffle, mozzarella & four
cheeses
Chicken & mushroom tarts

FRENCH PASTRIES

Assorted French Pastries
Nocciolette

SET MENU D

(€24.24 PER PERSON)

COLD CANAPES

Goat's cheese parfait with red onion jam
Roquefort, apricot and caramelised walnut tartlets
Prawn tartar with lemon mayo brioche bun
Parma ham open sandwich

WARM CANAPES

Manchego, blueberry and pistachio bouchée (V)
Arancini with funghi porcini
Duck confit filled baskets
Smoked pulled pork mini ciabatta
Black truffle mozzarella balls
Chilli con carne and Red Leicester chimichangas

SEAFOOD

Panko coated prawn with Ponzu sauce

VEGAN & GLUTEN FREE MENU

(€10.91 PER PERSON)

COLD CANAPES

Stuffed olive with thyme and garlic tapenade
Vegan cream cheese tartlet with balsamic marinated
mushrooms
Aubergine caviar and tomato roll
Apricot and walnut croute with vegan cream cheese

WARM CANAPES

Grilled polenta with crushed hazelnuts
Ratatouille filled basket
Chickpea falafel with tahini dressing
Plant based meatball with sesame oil and garlic

FRENCH PASTRIES

Salted Caramel raw bites

Easter Lunch Set-Menu

(served at Elia Cafe - reserve your spot today, call on 2123 7945)

STARTER - SWEET POTATO & CARROT SOUP (D)

- A spiced smooth soup with a splash of cream

FIRST COURSES

- Pasta with Maltese Sausage and Ġbejna: A rich tomato sauce with traditional Maltese sausage and fresh ġbejna cheese. (G,D)

- Pea & Guanciale Risotto: Creamy risotto with sweet peas and crispy guanciale. (D)

- Ricotta and Spinach Lasagne: Layers of fresh pasta, ricotta, spinach, and béchamel sauce. (G,D,E)

MAIN COURSES

- Salmon with Lemon Butter and Dill: Oven-baked salmon fillet with a light citrus butter sauce. (F,D)

- Lamb Koftas with Hummus and Rosemary: Spiced lamb koftas served with creamy hummus and rosemary. (S)

All main courses are served with baked potatoes (D) and grilled vegetables.

DESSERTS

- Carrot Cake: Moist spiced cake with cream cheese icing. (G,E,D,N,SU)

- Lemon & Blueberry Cake: Light lemon sponge cake with blueberries & cream (G,E,D)

INCLUDES A GLASS OF WINE - BOOKING & DEPOSIT REQUIRED

Allergen: Gluten: G | Dairy: D | Eggs: E | Fish: F | Nuts: N | Sesame: S | Sulphites: SU

€45 PER PERSON



Elia
— CATERERS —

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