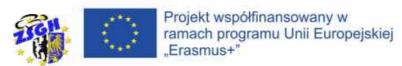
## PROJEKT KA1 MOBILNOŚĆ EDUKACYJNA

TYTUŁ PROJEKTU: INNOWACJE DROGĄ DO SUKCESU W TURYSTYCE, HOTELARSTWIE I GASTRONOMII



## Restaurants in Malta

# **AKI Malta**



#### #2 of 1,861 Restaurants in Malta

Japanese and Asian cuisine, seafood, sushi, vegetarian friendly place. AKI taking its name from akitsu, which means "dragonfly", AKI which is located in Valletta, Malta aims to reflect the elegance and sophistication this insect demonstrates in its sleek body and flying pattern.

Modern Japanese cuisine is prepared by our highly-trained and skillful chefs using the freshest and most seasonal ingredients. Savour our enticing selections of sushi, tapas-style dishes together with a selection of meat and fish dishes expertly grilled on our Japanese robata grill allowing you and your friends to feast on a variety of exiting dishes.







## PROJEKT KA1 MOBILNOŚĆ EDUKACYJNA

TYTUŁ PROJEKTU: INNOWACJE DROGĄ DO SUKCESU W TURYSTYCE, HOTELARSTWIE I GASTRONOMII



# Dinner in the Sky Malta

#### #3 of 1,861 Restaurants in Malta

Mediterranean and European cuisine, vegetarian friendly place, vegan options, gluten free meals.

Dinner in the Sky Malta elevates 22 guests to 40 meters above the rooftops of the island. Combining a perfect balance of fine dining, fun, and breath taking experience.

#### Is it safe?

Dinner in the Sky have been in operation for over 10 years and is turrently active in over 50 countries worldwide. There have never been any incidents as a result of safety and the entire system is checked before every flight. Just follow the rules, stay strapped in and you will have a fantastic experience





## PROJEKT KA1 MOBILNOŚĆ EDUKACYJNA

#### TYTUŁ PROJEKTU: INNOWACJE DROGĄ DO SUKCESU W TURYSTYCE, HOTELARSTWIE I GASTRONOMII



Projekt współfinansowany w ramach programu Unii Europejskiej "Erasmus+"

# Surf N Turf

#### #25 of 1,861 Restaurants in Malta

Seafood, Mediterranean, European and International cuisine, Fusion, vegetarian friendly place, vegan options, gluten free meals.

Our menu revolves around simplicity, strong flavours, fresh ingredients, and real passion whilst reflecting Chef Patron Kerstin Manicolo's creativity and dedication for exquisite cuisine.



We strive to propose a menu which is market-led, thus promising the freshest ingredients on a daily basis and excellent seasonal dishes.

Our menu alternates from day to day, making eating at Surf N Turf an innovative and different experience each time. Our guests have the possibility to delve into a wide range of recommended daily specials and homemade desserts, whilst topping off the experience with a glass of our fine selected wines, to further complement our dishes.





