

CULTIVATING CONNECTIONS

TA' LAZZRU



Ta' Lazzru Farm

Luqa, Malta

INTROD UCTION

Our farm has been a part of our family's story for over a century, and we're excited to share that tradition to life for you. We blend our long-standing farming heritage with a fresh, modern perspective, creating a welcoming space where learning and passion go hand in hand. We can't wait to share our passion and make your visit truly special!

- Joanne, Founder

talazzrufarm.com



ABOUT US



As a family-owned and women-run business in Luqa, Malta, we take pride in our rich heritage. Established 116 years ago, our farm boasts a historic farmhouse and well-preserved artifacts.

Our vision is to lead in educating youth about farming, modern food practices, and Maltese heritage, while showcasing women's excellence in these roles and paving the way for the future of urban farming.



Joanne Micallef
Founder and Farmer

Rhiannon Micallef
Co-Founder

THE TEAM

TA' LAZZRU

OUR CONCEPT

At Ta' Lazzru Farm, we create meaningful experiences that reconnect people with the land; a refreshing change from screens, schedules, and office walls.

Our farm offers a space where teams can slow down, breathe, and rediscover the simple power of working with their hands and minds in nature. Surrounded by open fields and fresh air, participants are invited to step out of their everyday roles and experience collaboration in its truest form — practical, creative, and human.

Teamwork lies at the heart of every farm. From planting to harvesting, every task depends on shared effort, trust, and rhythm. At Ta' Lazzru, we translate these values into immersive activities that strengthen communication and connection. Whether it's tending the soil, preparing a meal together, or tackling a hands-on challenge, each experience reminds participants that growth — in the field or at work — flourishes when we work side by side.



COMMUNITY FARMING

CONNECTING WITH THE LAND

Strengthen connections with a hands-on farm day. Engage in light tasks like weeding, planting, or harvesting—whatever the farm needs that day. A great way to step away from the office, foster teamwork, and reconnect with nature. Conclude your experience with a meal from our shared menu options.

€40 per person



ARTISANAL DELIGHTS

CRAFTING FRESH, HOMEMADE



Explore the world of farm-based culinary artistry with hands-on workshops. Our artisanal workshop focuses on traditional, sustainable techniques using fresh, natural ingredients straight from the farm.

The workshop also focuses on learning about food preservation without any artificial additives.

Workshop options include:

Seasonal farm preserves – learn the craft of pickling, jam-making, and more. The workshop concludes with a team meal.

Small group setting for an intimate learning experience (between 12- 25 guests)

€40 per person

FARM FRESH BEAUTY

PURE INGREDIENTS, NATURAL GLOW

Step into the world of traditional soap-making, an ancient craft that has long played a vital role in maintaining hygiene — especially for farmers working closely with the earth and natural elements. In this hands-on workshop, participants will use carefully selected natural plants, herbs, and other wholesome ingredients to create their own artisanal soaps.

Beyond simply making soap, the workshop will guide you through the fascinating process of saponification — the chemical transformation that turns oils and lye into cleansing bars. Along the way, you'll learn how different ingredients influence texture, fragrance, and skin benefits, and gain a deeper appreciation for how farmers historically combined science and nature to care for their hands and bodies while working the land. By the end, you'll take home not just your own handcrafted soap, but also a greater understanding of this timeless craft that blends tradition, chemistry, and creativity.

The workshop concludes with a team meal.

Small group setting for an intimate learning experience (between 12- 25 guests)

€45 per person

MENU OPTIONS

Savor the freshest, artisanal dishes made with authentic goodness and care, from
our farm to your heart.



DEGUSTAZZJONI

ARTISANAL STARTERS

Chunks of Bluefin tuna preserved in rich, house-pressed
olive oil

Marinated olives, sundried tomatoes and favetta beans,
gently seasoned to enhance natural flavours
Olives in oil, hand-cured to perfection

RUSTIC ELEGANCE BOARD

Cured hams, smoked sausage, and a variety of soft and
hard cheeses

Mixed nuts and dried/fresh fruits, balancing sweet and
savoury notes.

SIGNATURE TRIO OF DIPS

Creamy blue cheese dip

Fragrant apple cream dip

Traditional bigilla, crafted from broad beans

Perfectly paired with seasonal breads.

Softdrinks, water, teas and coffees are free flowing.



GHAGIN

STARTER

A selection of homemade delicacies and artisanal degustation items, such as: olives in oil, marinated olives, sun-dried tomatoes, marinated beans, Maltese gbejniet, fruit and nuts.

MAINS

Choose 2 types to share

Broccoli & Cream

Fresh broccoli blended into a silky cream sauce.
Served with penne or orecchiette.

Traditional Ragu

Slow-cooked minced beef chunks in a homemade tomato and basil sauce.
Served with tagliatelle or paccheri.

Zucchini Delight

Light sautéed courgettes with olive oil, garlic, and herbs.
Served with fusilli for a fresh, garden-inspired bite.

Aglio, Olio & Lemon Zest

A simple classic elevated with lemon zest and cracked pepper.
Served with linguine or spaghettini.

Rabbit Ragù

Tender rabbit stewed in rich Mediterranean flavors, served with spaghetti for a traditional Maltese touch.

DESSERTS

Homemade seasonal fruit pie
Selection of fresh seasonal fruits



XIWJA

STARTER

A taste of tradition with Maltese smoked sausage, a selection of homemade dips, and classic tomato bruschetta served on toasted bread.

MAINS

Choose from tender, grilled BBQ pork, beef, or chicken, expertly cooked to perfection over an open flame.

SIDES

Boiled Potatoes with Swiss Chard

perfectly seasoned with farm-fresh Swiss chard for a hearty, earthy flavour.

Rice Salad

a refreshing mix of seasoned rice, vegetables, and a light dressing.

Potato Salad

creamy, tangy, and rich, made with fresh local potatoes.

Vegetable Salad

a vibrant blend of seasonal, crisp vegetables tossed in olive oil and herbs.

DESSERTS

Selection of fresh seasonal fruits

Ice Cream

Home-made dessert

We accommodate groups of 10 to 30 people.

The venue is exclusively booked for your group, allowing private use of our space.

For decor and event setup, please contact us in advance, and we'll be happy to assist.

We offer set menus only, with bespoke options available for special events. The majority of the group must select the same set menu, as our kitchen cannot prepare individual plates (shared menu format).

Any dietary restrictions or allergies must be advised beforehand so we can make the necessary arrangements.

A 30% deposit is required based on the agreed number of attendees, and the full price will be charged for the confirmed guest count. In case of cancellation, the deposit is non-refundable.

We have both indoor and outdoor dining areas. Outdoor dining setups can be customized but are weather-dependent. Any changes to the setup must be agreed upon at least one week in advance. Please let us know if you have specific preferences.

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THANK YOU

For bookings, please reach out
to us on any of the below
channels:

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