



XARA

COLLECTION





OWNING FAMILY

The Zammit Tabona family

had a love for Mdina and especially The Xara Palace; so much so that on 6th April 1996 they acquired the stunning 17th century palace. It took them 3 years to restore the premises to its former glory and opened its doors in June 1999.

The Xara Collection is now in its second generation run by, Nicola and Justin. The values of 'tender loving care' and 'family spirit', are essential in the way things are done within the company.

Sustainability

We hold the culture of sustainability close to heart. This core value is reflected in all practices adopted throughout the vast portfolio of the Xara Collection. This is also reflected in the buying behaviour of all demographics, which is showing a shift in favour of environmentally conscious businesses and brands; in particular those with a tangible commitment to safeguarding future generations.

OUR VALUES

Quality

The Xara Collection strives for quality in every aspect of the group whether in the décor of the rooms and outlets, the locally-grown ingredients and the service provided by the staff, all aimed at providing memorable experiences.

Curating Heritage

Heritage plays a leading role in The Xara Collection. We are curators of heritage in a physical and abstract sense, as we curate the thoughts, methods, ways of life of our predecessors adapting them for future projects, as well as preserving the hand-picked antiques which are proudly displayed at our properties

Family

The Xara Collection is a family run business that upholds the values of community, responsibility, integrity and empathy on a pedestal. The Xara Collection is our second home, and our colleagues are our family with whom we find respect, recognition, and reliability

THE XARA PALACE RELAIS & CHÂTEAUX

A 5-star boutique escape

Enchanting Escapes are what you expect from a 5-star hotel housed in a beautifully restored 17th century palazzo. The Xara Palace Boutique Hotel is a unique 17th-century palace hidden away in the medieval fortified city of Mdina, the old capital of Malta. Perched on centuries-old bastions, surrounded by stunning baroque architecture, The Xara Palace Relais & Châteaux, with its luxurious accommodation and award-winning haute cuisine, is truly a haven in which to pause and be pampered.



THE XARA PALACE
♦ XARA ♦



RELAIS &
CHATEAUX

ROOMS AND SUITES

Our seventeen individually designed, luxurious rooms and suites have a light and intimate ambiance and comfortable and traditional.





OUR CULINARY JOURNEY

An Ever Evolving journey.

The group's diversified portfolio comprises of One Michelin star and multiple award-winning flagship restaurant de Mondion, Michelin Guide listed Rosami at The Villa, the chic OKA's at the Villa, the family friendly Trattoria AD 1530 and recently refurbished Medina restaurant.



DE MONDION RESTAURANT

One MICHELIN Star Restaurant

This One MICHELIN Star restaurant is enhanced by truly spectacular panoramic views of the island from the terraces and charming features served in elegant surroundings. Consistently rated amongst the top restaurants in Malta for the soul nourishing cuisine, refinement and excellence, the de Mondion restaurant promises discreet yet impeccably attentive service thus allowing patrons the time and privacy to savour the cuisine, the company and the view.





TRATTORIA AD 1530

Charming Trattoria

Trattoria AD 1530 is a charming eatery that prides itself in serving traditional and tasty food typical of the name 'Trattoria'.

Trattoria celebrates over 250 years of knightly administration, a force that has contributed to the character development of Modern day Mdina, and a celebration of Mediterranean lifestyle and cuisine.



TRATTORIA A.D. 1530

◆ XARA ◆



OKA'S AT THE VILLA

Cool and Chic

OKA's at The Villa is located within the historic building of The Villa, an imposing 19th century palazzo, what used to be the summer residence of one of Malta's leading 20th century industrialists and one of the oldest structures in the Balluta area.

OKA's was inspired by the famous oak trees overlooking Balluta Bay which symbolise strength, wisdom and endurance.





ROSAMI

Unique dining experiences

The Rosami Brand Merges the power and glory of the Japanese Goddess who protects food Ukemochi no Kami, and the delicate nature of roses and florals. Located in an imposing, 19th century palazzo, what used to be the summer residence of one of Malta's leading 20th century industrialists and one of the oldest structures in the Balluta area, Rosami aims to offer unique dining experiences that excite guests' taste buds.

Rosami

AT THE VILLA

MICHELIN
2023



MEDINA

A Dining Experience that Harks Back to another Era

The Arabs of the Mediterranean and beyond carried with them an array of flavour in every place they settled or conquered. With Malta being in the crossroads of these lands, Medina has curated an array of flavour, ingredients and dishes over the years.



MEDINA



Extending
THE XARA
EXPERIENCE

With Xara Catering

Extending the cuisine and service to the venue of your choice.

XARA CATERING



XARA CATERING
♦ XARA ♦

Xara Catering is for those who wish to extend the finesse of Xara's cuisine to their own events, whether that may be a corporate function, a wedding in a dream venue, a family occasion, or any kind of celebration for that matter; however simple or complicated. Our range of exclusive venues include some of the most prestigious and historically significant locations on the island, and we can also extend our expertise to virtually any venue of your choosing.



THE XARA LODGE

Set in the unspoiled and secluded countryside beneath Mdina, The Xara Lodge is one of the only purpose-built multi-functional venue of its kind on the Maltese Islands.

As of recently, the Xara Lodge pool has rebranded to the Bollinger pool, allowing for an elevated pool side experience complemented by the finest champagne and nibbles as well as a varied selection of alcoholic and non-alcoholic drinks.

A versatile venue like no other

Spread over 5780m², The Xara Lodge offers a mix of interconnecting indoor and outdoor spaces of varying sizes that individually or jointly meet the brief – be it a corporate function, a dreamy wedding, a celebration of a special occasion, any incentive or event.



THE XARA LODGE

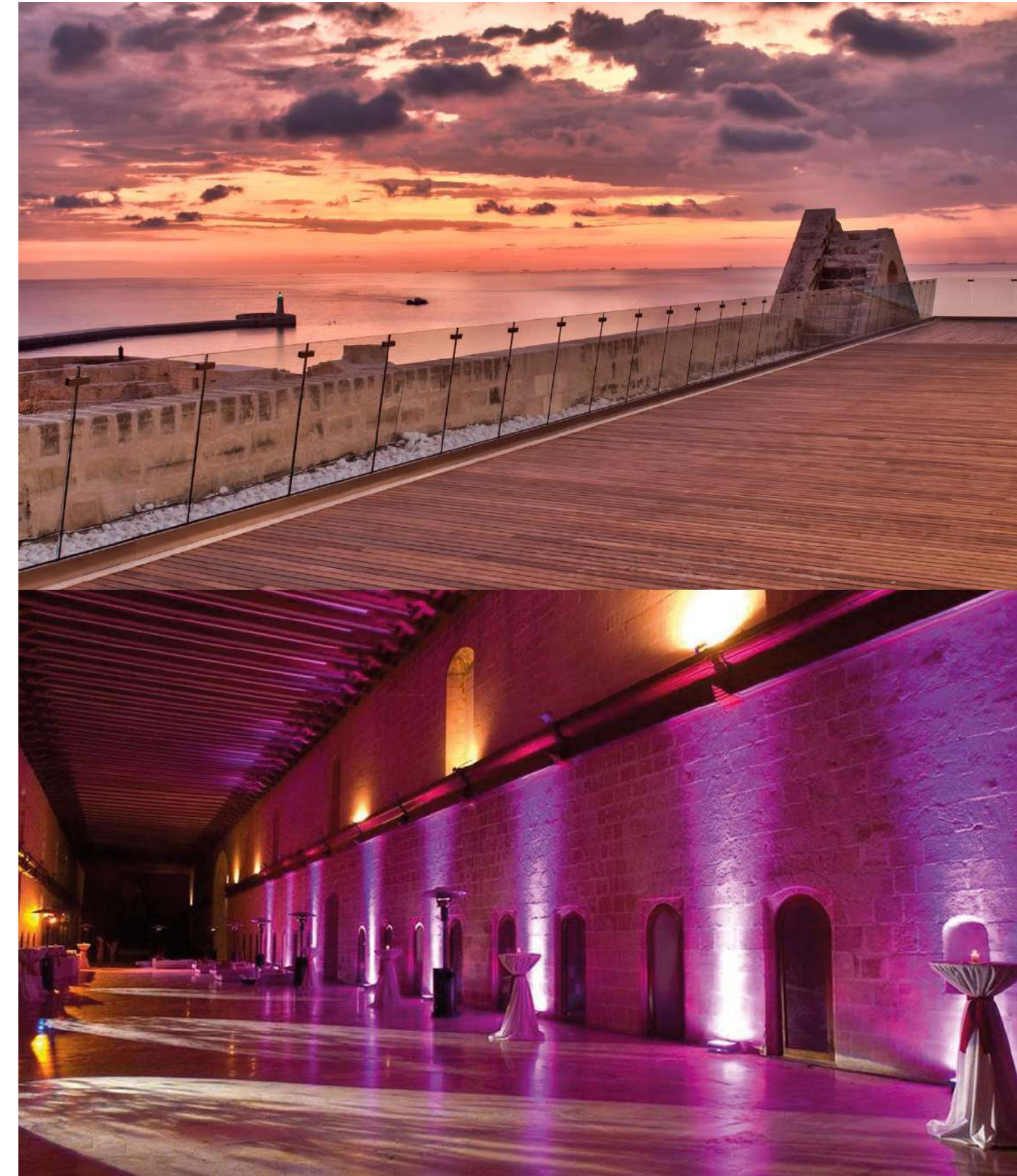
◆ XARA ◆

MEDITERRANEAN CONFERENCE CENTRE

Elegance, History, and
Class

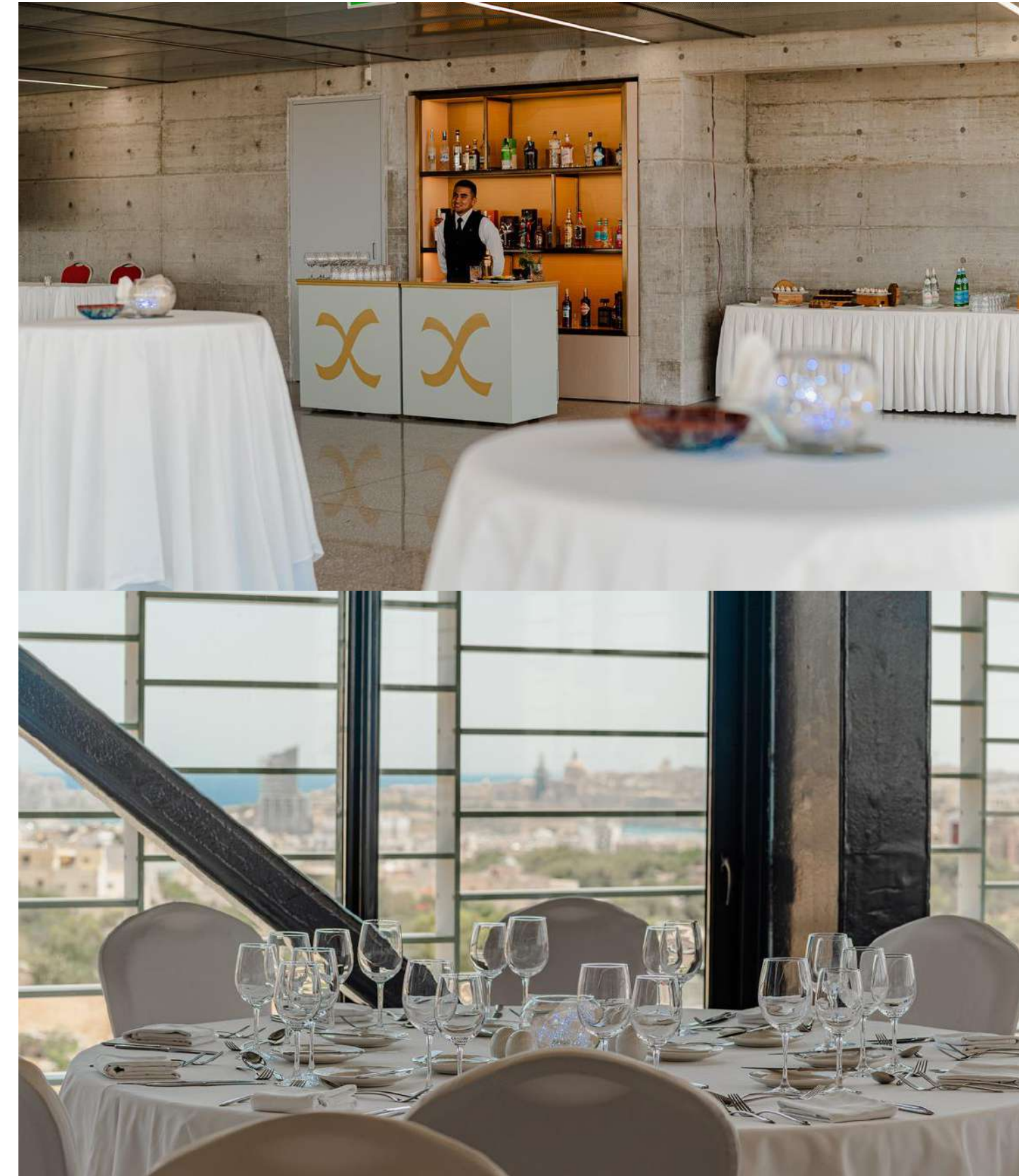
Surrounded by elegance,
history, and class, there is
nothing like the MCC, a
16th century building built
as the 'Sacra Infermeria' of
the Order of St. John

You can export the Xara experience to
the fabulous Grand Harbour terrace
where you can get host your event to
breath-taking views



STERLING

One may opt to host their event at the fabulous sterling headquarters in San Gwann with views extending to the Grand Harbour port.



— OTHER VENUES

Besides catering at our venues, we also cater at a plethora of other venues; namely, Ta' Betta, Garden of Eden, Mdina Ditch, and the list goes on.





XARA GARDENS

SUSTAINABILITY

Xara's efforts in sustainability manifest themselves through the Xara Gardens which include a regenerative farm manned by Regenerative farmers and the roof top aquaponics manned by Sustainable Resource Innovator Michael Bourne.

Both Operations are located within the Xara Lodge premises facilitating a true farm to fork experience.



REGENERATIVE FARM

Innovative practices in sustainable growth

Through Xara Gardens, a regenerative farm found a stone's throw away from the Xara Lodge; Our Regenerative farmers and chefs work together to establish which seasonal crops to grow that will ultimately find themselves on the menus of the various restaurants; be it restaurant, outside catering, or within the boutique hotel, guaranteeing not only the freshest of ingredients but also a solid reduction in fuel miles that would result from deliveries on trucks from third party suppliers.



ROOFTOP AQUAPONICS

Innovative practices in sustainable growth

Through the multitrophic aquaponic microfarm on the roof top of the Xara Lodge, food waste goes into the system, and high quality produce goes out.

This happens through a process where food waste is fed to the grubs of black soldier flies, and all the outputs of the black soldier fly lifecycle are inputs for the rest of the aquaponics operation.

Sustainable Resource Innovator Michael Bourne.

XARA COLLECTION

23 years of refinement in the culinary world and in the hospitality industry, and a constant effort in raising the bars and defining the standards in terms of an unparalleled experience created and curated with the customer in mind.