

media release

Talbot & Bons – where every product has a story

The new multi-faceted deli-café that has just opened at SkyParks Business Centre, Malta International Airport, is out to tell a story of its own.

Named after its owners, Alan Mercieca Bons and Amy Talbot, Talbot & Bons aims to offer healthy, home-style, wholesome cooking accompanied either by drinks such as their home made fresh lemonade, wines or coffee. Faithful to the coffee culture, Talbot & Bons will be offering a different blend of coffee depending on the time of day.

The morning Moak Brasilea blend consists of 80% Arabica fine coffee (for taste) with 20% Robusta (for texture and frothiness); in the evening, you get a stronger, more consistent taste with 98% Arabica and 2% Robusta, the Aromatik blend.

This is coffee you absolutely have to taste, with Moak having sent over their representatives to train the local staff at Talbot & Bons to prepare, for example, tasty, beautifully decorated iced cappuccino and Frangelico iced cappuccino. Their technicians also come out once a week to calibrate the grinder and ensure the coffee machines are in optimum condition.

Talbot & Bons takes its inspiration from the latest London and Milan trends, with venues being adaptable and an attraction – a destination in themselves. “We believe that this is an entirely new concept for Malta,” Mr Mercieca Bons said. “We want to offer the best coffee locally and give our clientele added reasons to return.”

All the food at Talbot & Bons is freshly prepared and made solely with natural ingredients with no artificial colourings or additives. The bakery range and pies

are baked on site. You can take your pick from the *salumeria* and they will prepare a baguette or sandwich to your specification.

Apart from the standard items on the menu, including salads, wraps, baguettes and pies, there is a choice of specials, including Indian butter chicken and in the evening, Tapas and platters to accompany the extensive wine list.

For as day gives way to evening, and the sun goes down, so does Talbot & Bons transform itself into a stylish venue for an aperitivo, and a wine and tapas bar.

Talbot & Bons are so keen to tell a story that they have also hung them up on the walls of their stunning premises, that take up some 380 m² of the spanking new SkyParks.

You will be able to read the baguette story, the pie story and the croissant story. Not content, they also narrate the coffee bean story, the cigar story and the wine story.

Designed by Carlo Schembri, the Talbot & Bons deli-café has lots of interesting features, with the designer having gone into a lot of detail to create unique spaces. The features include a white upright piano on which live music is played, the large temperature-controlled red wine room, a large Moak coffee writers' wall, a clock wall showing different time zones, a variety of seating options and a host of light fittings, from teapots to the giant angle poise.

There are two large tables for 'communal' dining (or flirting), comfortable armchairs and intimate spaces for one-to-one meetings.

The delicatessen includes the newly launched Giraudi range of hand-made Italian chocolate, locally made products and a selection of wines that are on sale to be consumed at home.

"The feedback we have had in the first few weeks since we have been open has been fabulous," Ms Talbot remarked. "We were also pleased that quite a few of those who dropped by actually chose to return more than once!"

Talbot & Bons is open from 7 a.m. to 1 a.m. from Monday to Sunday. It can be booked for private functions or morning meetings. For more information call 9925 8258/2123 4834 or visit them on Facebook, www.facebook.com/talbotbons.

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