

FOOD MENU

SNACKS

Greek vegetarian wrap Grilled Halloumi, black olive ketchup, rucola, cherry tomatoes, oregano, pickled red onions, served with fries (V, L, G)	€ 12.00
Pulled pork ciabatta Onion jam, rucola, cheddar emulsion, served with fries (L, G)	€ 12.50
Chicken focaccia Grilled chicken, bacon, smoked cheese, tomatoes, lettuce, mustard, mayonnaise, served with fries (L, G)	€ 13.50
Maltese ftira Tuna, tomatoes, pickled vegetables, olives, red onions, capers, Maltese gbejna, tomato paste, served with fries (L, G)	€ 9.00
Ftira full Fried eggs, minute steak, crispy bacon, pork sausage, Dijon mustard mayonnaise, Edam cheese, served with fries (L, G)	€ 16.00
Ham & cheese sandwich Smoked ham, Emmental cheese, served with fries (L, G)	€ 9.00
Soup & sandwich Daily soup served with a ham & cheese or cheese & tomato sandwich (L, G)	€ 10.50

A gluten-free option is available at a supplement of € 2.00

Snacks are served between 12:00 & 18.00

NIBBLES & STARTERS

Falafel Tahini dressing, lemon wedge (V, G)	€ 9.00
Fried Korean-style chicken wings Korean sweet & spicy sauce, spring onions, sesame seeds (G)	€ 9.50
Fried Thai chicken wings Thai peanut sauce,, spring onions, sesame seeds (G)	€ 9.50
Pork belly bites Fried pork belly bites, miso gastrique	€ 8.50
Trio of sausages Home-made lamb, beef and Maltese sausages, French mustard sauce (L, G)	€ 14.50
Baja prawn tacos Chilli, lime mayonnaise, cabbage, guacamole (G)	€ 14.50
Chicken momos Tomato chutney (L, G)	€ 13.50
Porcini & taleggio arancini Truffle mayonnaise (L, G)	€ 10.50
Loaded potato skins Cheese emulsion, cream cheese, crispy bacon, chives (L, G)	€ 9.00

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(G) – Contains Gluten*

SALADS

- Miso carrot & avocado salad € 15.50
Grilled miso carrots, avocado, edamame beans, baby spinach, corn, red bell peppers, pickled onions, cucumber (V)
- Grilled octopus salad € 19.50
Misticanza, black olives, cherry tomatoes, cucumber ribbons, oregano vinaigrette
- Greek chicken salad € 17.50
Grilled chicken, feta cheese, olives, red onion, oregano, cherry tomatoes (L)

PASTA

- Penne € 14.50
Basil pesto, sweet red peppers, asparagus tops, roasted pumpkin, zucchini, topped with pecorino shavings (L, G)
- Gemelli € 15.00
Prawns, clams, zucchini, lemon butter, mixed fresh herbs (L, G)
- Mezze luna ai funghi € 24.00
White wine, mascarpone, wild mushrooms, baby spinach (L, G)
- Rigatoni al ragù € 15.00
Beef cheek & root vegetable ragù (G)

A gluten-free option is available at a supplement of € 2.00

PINSA

- Pinsa pomodorini e mozzarella € 12.50
Cherry tomatoes, fresh mozzarella 'bocconcini', basil (V, L, G)
- Pinsa funghi e scamorza affumicata € 15.00
Grilled king oyster mushrooms, smoked 'Scamorza' cheese (L, G)

BURGERS & HOT DOG

- Classic burger € 16.50
Two home-made 150g Angus beef patties, garlic mayonnaise, tomatoes, iceberg lettuce, red onions, served with fries (G)
- Turkey burger € 15.50
Home-made fruity brown sauce, brie, baby spinach, served with fries (L, G)
- Chicken burger € 15.50
Creamy coleslaw, honey mustard sauce, pickles, served with fries (G)
- Portobello mushroom burger € 14.50
Grilled halloumi, beetroot jam, garlic mayonnaise, tomatoes, iceberg lettuce, pickled red onions, served with fries (V, L, G)
- Home-made Hawaiian hot dog € 16.00
Pineapple relish, teriyaki, cheddar cheese emulsion, served with fries (L, G)

Additional toppings for burgers at € 1.50
Fried egg, Bacon, Cheddar cheese, Mushrooms

A gluten-free burger bun is available at a supplement of € 2.00

MAINS

Pan-seared seabass Fresh mango salsa	€ 15.90
Roasted Galletto Young chicken, sweet potato purée, sage butter (L)	€ 24.50
Flank steak Guacamole, coriander leaves, lime	€ 28.00

All mains are served with potatoes and vegetables of the day

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DESSERTS

Caramelised white chocolate delice	€ 5.90
Mango mousse & yuzu crémeux	€ 5.90
Pecan & honey tart	€ 5.90
Double chocolate brownie	€ 5.90

Nibbles, Pasta, Pinsa, Burgers & Hot Dog, Mains & Desserts are
served between 12:00 & 21.30

SWEET & SALTY SNACKS

Real's crisps Flavours Cheese & onion Salt & malt vinegar Sea salt Sea salt & black pepper Sweet Chilli	€ 2.60
Walkers Shortbread Fingers	€ 1.80
Walkers Chocolate Chip Shortbread	€ 1.80

COCKTAIL & BEVERAGE MENU

APERITIF COCKTAILS

Mimosa Prosecco, Orange juice	€ 5.50
Royale Prosecco, Creme de Cassis	€ 5.90
Negroni Sweet vermouth, Gin, Campari	€ 8.50
Classic Martini Gin, Martini Bianco	€ 8.50

SIGNATURE COCKTAILS

Blue Sky Homemade infused blueberry gin, Fresh mint, Fresh lime juice, Tonic water	€ 9.90
Strawberry Haven Homemade infused strawberry gin, Fresh mint, Fresh lime juice, soda water	€ 9.90
Pink Touch Pink gin, Cointreau, Fresh lime juice, Sugar syrup, Cranberry juice	€ 10.50
Maltesssser Smirnoff, Bajtra liqueur, Fresh lime juice, Sprite, Grenadine	€ 8.00
Chocolate Dream Frangelico, Cointreau, Kahlua, Baileys, Cream, Chocolate Sauce	€ 12.00
Elderflower Drop Smirnoff, Elderflower liqueur, Green Apple Syrup, Apple Juice, Tonic Water	€ 8.50
Hazy Days Bacardi,, Amaretto, Spiced Pumpkin Syrup, Lime, Soda Water	€ 9.90
Spring Vibes Smirnoff, Passoa, Strawberry Syrup, Lime, Peach Juice	€ 9.00

SPRITZ

Aperol Spritz Aperol, Prosecco, Soda water	€ 8.90
Bajtra Spritz Bajtra liqueur (local liqueur), Prosecco, Soda water	€ 8.90
Limoncello Spritz Limoncello, Prosecco, Soda water	€ 8.90
Campari Spritz Campari, Prosecco, Soda water	€ 8.90
Pimm's Spritz Pimm's, Prosecco, Soda Water	€ 8.90
Kinnie Spritz Aperol, Gin, Kinnie (local soft drink)	€ 8.90

COCKTAILS

Bahama Mama	€ 8.90
Bacardi, Malibu, Orange juice, Lemon juice, Pineapple juice, Grenadine	
Bloody Mary	€ 8.90
Smirnoff, Tomato Juice, Lime, Worcester Sauce, Tabasco Sauce, Salt & Pepper	
Blue Hawaii	€ 8.50
Bacardi, Smirnoff, Blue Curacao, Pineapple juice, Lemon juice, Sugar syrup	
Cosmopolitan	€ 8.00
Smirnoff, Cointreau, Fresh lime juice, Cranberry juice	
Daiquiri	€ 8.00
Bacardi, Fresh lime juice, Sugar syrup	
Espresso Martini	€ 9.00
Smirnoff, Kahlua, Espresso Shot, Sugar syrup	
London Mule	€ 8.90
Gin, Ginger Beer, Lime	
Manhattan	€ 12.50
Bourbon, Sweet Vermouth, Angostura Bitters	
Margarita	€ 9.50
Tequila, Cointreau, Fresh lime juice	
Mai Thai	€ 10.50
Bacardi, Cointreau, Amaretto, Fresh lime juice, Sugar syrup, Pineapple juice, Grenadine	
Mojito	€ 8.50
Bacardi, Mint leaves, Lime wedges, Soda water	
Moscow Mule	€ 8.90
Smirnoff, Ginger Beer, Lime	
Old Fashion	€ 12.50
Bourbon, Brown Sugar, Angostura Bitters	
Pina Colada	€ 8.50
Bacardi, Malibu, Coconut syrup, Pineapple juice, cream	
Porn Star Martini	€ 12.00
Vanilla vodka, Passoa, Passion Fruit Purée, Vanilla Syrup, Prosecco shot	
Sex On The Beach	€ 8.00
Smirnoff, Peach schnapps, Cranberry juice, Orange juice	
Whiskey Sour	€ 12.50
Bourbon, Lemon Juice, Fee Foam (Vegan & organic egg white replacement)	

MOCKTAILS

Sunset	€ 4.50
Orange juice, Sprite, Grenadine	
Pineapple cobbler	€ 5.50
Pineapple juice, Strawberries, Lime juice, Soda water	
Cranberry scarlet	€ 5.50
Cranberry juice, Apple juice, Orange juice, Lemon juice, Ginger ale	
Hello summer	€ 6.00
Coconut syrup, Orange juice, Pineapple juice, Lime juice, Cinnamon powder, Panna cream	

COFFEES & TEAS

Espresso	€ 1.80
Espresso Lungo	€ 1.80
Double Espresso	€ 3.20
Espresso Macchiato	€ 2.00
Cappuccino	€ 2.50
Americano	€ 2.40
Americano with Milk	€ 2.60
Vienna Coffee	€ 3.20
Café Latte	€ 3.20
Flavoured Café Latte <i>(Vanilla, Chocolate Cookie, Caramel, Pumpkin Spice)</i>	€ 3.90
Tea	€ 2.60
Herbal Tea	€ 3.10
Iced Coffee	€ 3.40
Flavoured Iced Coffee <i>(Vanilla, Chocolate Cookie, Caramel, Pumpkin Spice)</i>	€ 4.00
Hot Chocolate	€ 3.70

SPECIALITY COFFEES

Baileys Coffee	€ 6.70
Baileys, caramel syrup, coffee, cream	
Irish Coffee	€ 6.70
Irish whiskey, coffee, cream	

SWEET TOOTH

Milk Shakes	€ 6.80
(Please ask your server for our selection of flavours)	

SMOOTHIES

Fruit Smoothies	€ 6.50
(Please ask your server for our selection of flavours)	

FRAPPES

Iced Frappe	€ 6.70
Coffee, milk, sugar, vanilla ice cream, whipped cream & chocolate syrup	
Hazelnut Frappe	€ 6.70
Coffee, milk, vanilla ice cream, roasted hazelnut syrup & vanilla syrup	
Kahlua Frappe	€ 7.00
Coffee, milk, Kahlua, vanilla ice cream, chocolate syrup & whipped cream	
Baileys Frappe	€ 7.00
Coffee, milk, Baileys, sugar syrup, chocolate syrup & whipped cream	

SOFT DRINKS & WATER

Coca Cola / Coca Cola Zero	25cl € 2.80	50cl € 4.80
Sprite / Sprite Zero	25cl € 2.80	50cl € 4.80
Fanta	25cl € 2.80	50cl € 4.80
Kinnie / Diet Kinnie	25cl € 2.80	50cl € 4.80
Iced Tea Peach	25cl € 2.80	50cl € 4.80
Iced Tea Lemon	25cl € 2.80	50cl € 4.80
Local Still Water		75cl € 3.75
Foreign Still / Sparkling Water	33cl € 2.95	75cl € 4.95

MIXERS

Tonic Water / Bitter Lemon / Ginger Beer	20cl € 2.95
Soda Water / Ginger Ale	20cl € 2.95
Red Bull	€ 4.80
Mixers with spirits	€ 0.95

JUICES

Fresh Orange Juice	25cl € 5.70	
Orange Juice / Apple Juice	25cl € 2.80	50cl € 4.80
Pineapple Juice / Cranberry Juice	25cl € 2.80	50cl € 4.80
Peach Juice / Tomato Juice	25cl € 2.80	50cl € 4.80

BEERS & CIDER

Cisk Lager Draught	25cl € 3.80	50cl € 6.50
Carlsberg Draught	25cl € 3.40	50cl € 5.70
Cisk Lager / Excel Bottle	25cl € 4.40	
Budweiser		33cl € 4.40
Bavaria		33cl € 4.00
Bavaria Non-Alcoholic		33cl € 4.00
Corona Extra		33cl € 5.80
Guinness		50cl € 8.00
Somersby Cider Apple / Pear		33cl € 6.50
Strongbow		50cl € 7.50

APERITIFS

Aperol	€ 3.30
Campari	€ 3.30
Pernod Paris	€ 3.80
Martini Bianco/Extra Dry/Rosso/Rosato (40ml)	€ 3.30
Pimm's No.1	€ 3.30
Harvey's Bristol Cream Sherry	€ 3.30

GIN

Gordon's Dry Gin	€ 3.30
Gordon's Pink Gin	€ 3.30
Gordon's Mediterranean Orange	€ 3.30
Bombay Sapphire	€ 4.00
Bombay Bramble	€ 4.00
Hendrick's	€ 5.50
Tanqueray Special Dry Gin	€ 4.00
Tanqueray Non-Alcoholic	€ 4.00
Tanqueray 10	€ 7.00
Gunpowder Irish Gin	€ 6.50
Monkey 47	€ 7.50
Monkey 47 Sloe Gin	€ 8.50
Gin Mare	€ 6.00
The King of Soho	€ 5.00
Bulldog	€ 4.00
Ferdinand's Dry Gin	€ 9.00
Etsu Japanese Gin	€ 7.00
Badachro Scottish Coastal Gin	€ 6.00

BLENDED SCOTCH WHISKY

J&B Rare	€ 3.30
The Famous Grouse	€ 3.30
Johnnie Walker Red Label	€ 3.30
Ballantine's Finest	€ 3.30

PREMIUM BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	€ 5.50
Johnnie Walker Double Black	€ 7.00
Johnnie Walker Gold Reserve	€ 9.00
Johnnie Walker Green Label 15-Year-Old	€ 10.00
Johnnie Walker Blue Label	€ 31.00
Chivas 12-Year-Old	€ 5.50
Chivas 18-Year-Old	€ 11.00

SINGLE MALT SCOTCH WHISKY

Glenmorangie 12-Year-Old	€ 7.90
Talisker 10-Year-Old	€ 10.50
Dalmore 12-Year-Old Sherry Cask	€ 13.00
Douglas Laing OP Glen Garioch 12-Year-Old	€ 12.00
The Macallan 12-Year-Old	€ 14.50
Oban 14-Year-Old	€ 13.50
Glenlivet 15-Year-Old	€ 11.00
Singleton Dufftown 15-Year-Old	€ 11.00
Lagavulin 16-Year-Old	€ 15.50
Jura 18-Year-Old	€ 14.00
The Bad Na H-Achlaise Ruby Port Finish	€ 10.50
Lindores Abbey Core Expression	€ 9.00
Lindores Abbey Oloroso Sherry Butt	€ 9.50

IRISH WHISKEY

Jameson Irish Whiskey	€ 3.30
Jameson Black Barrel	€ 4.50
Bushmills The Original	€ 4.00
Writers Tears Double Oak	€ 6.80
The Irishman 12-year-old Single Malt	€ 7.00

JAPANESE WHISKEY

Akashi Single Malt	€16.00
Togouchi Premium	€ 8.70
Nikka Coffey Grain	€ 9.90

BOURBON

Jack Daniel's	€ 3.40
Jack Daniel's Fire	€ 4.50
Woodford Reserve	€ 5.80

RUM

Bacardi	€ 3.30
Captain Morgan White	€ 3.30
Captain Morgan Spiced	€ 3.30
Captain Morgan Black	€ 3.30
Diplomático Mantuano (Aged 8 Years)	€ 7.50
Ron Zacapa Cent 23	€ 11.50

VODKA

Absolut	€ 3.30
Absolut Citron	€ 3.30
Absolut Vanilla	€ 3.30
Smirnoff Red	€ 3.30
Beluga	€ 7.50
Belvedere	€ 7.00
Ciroc	€ 7.50
Grey Goose	€ 7.00

BRANDY/COGNAC

Hennessy VS	€ 5.50
Hennessy VSOP	€ 9.00
Martell VSOP	€ 9.00
Rémy Martin VSOP	€ 8.50

TEQUILA

Jose Cuervo Silver	€ 3.30
Jose Cuervo Gold	€ 3.30
Tequila Rose	€ 3.30
Don Julio Blanco	€ 10.00
Don Julio Reposado	€ 12.00

PORT

Fonseca Ruby Port (50ml)	€ 4.50
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GRAPPA

Grappa Cellini Cru	€ 3.30
Nannoni Grappa di Brunello	€ 6.50

LIQUEURS & OTHER SPIRITS

Baileys	€ 3.30
Cointreau	€ 3.70
Drambuie	€ 4.20
Frangelico	€ 3.30
Malibu	€ 3.30
Passoa	€ 3.30
Southern Comfort	€ 3.30
Pitu Cachaca	€ 3.30
Blue Curacao	€ 3.30
Archers Peach Schnapps	€ 3.30
Chambord Black Raspberry	€ 5.00
Bajtra Liqueur (Local Liqueur)	€ 3.30
Madlien Liqueur (Local Liqueur)	€ 3.30
Galliano	€ 3.70
Midori	€ 3.30

DIGESTIVES

Amaretto Di Saronno	€ 3.30
Amaro Montenegro	€ 3.30
Amaro Ramazzotti	€ 3.30
Averna	€ 3.30
Branca Mentha	€ 3.30
Fernet Branca	€ 3.80
Grand Marnier Red	€ 5.00
Italicus	€ 7.50
Jägermeister	€ 3.30
Kahlúa	€ 3.30
Limoncello	€ 3.30
Sambuca Ramazzotti	€ 3.30
Sambuca Ramazzotti Black	€ 3.30
Tia Maria	€ 3.30

WINE LIST

CHAMPAGNE & SPARKLING WINE

1. Drappier Carte D'Or Brut € 120
Champagne, France
This Champagne boasts a golden hue with tinges of copper. A bouquet of stoned fruits, such as the white peach and pear, the palate is dominated by ripe fruits like apricot and red fruits like strawberry which are supported by a natural lively acidity and a long-lasting length.
2. Prosecco Extra Dry, Argento NV € 27
Val d'Oca, Treviso, Italy
A sparkling wine made in the extra dry style, with a long-lingering cascade of pin-point bubbles that create a rich, lively mousse in the glass. Rich bouquet and velvety smooth with a beautifully balanced crisp appealing palate.

WHITE WINES

10. Medina Chardonnay Girgentina, Delicata € 25
DOK Malta
Sun-kissed Girgentina grapes from bush-trained, native old vines have been skilfully blended with Chardonnay for fullness and fruitiness. This unoaked, light, and crisp dry wine allures subtle flowery scents and refreshing flavours of green apple.
11. Grand Vin De Hauteville Viognier, Delicata € 37
DOK Malta Superior
This aromatic dry white wine is made from Viognier grapes. It is delightfully fresh with an appealing floral and peachy nose. Delicately blossom-scented, this Viognier is ripe in the mouth with opulent apricot and exotic fruit flavours
13. Sancerre Beau Roy, Domaine Reverdy-Ducroux € 65
Loire Valley, France
Bright yellow colour, a bouquet of white and yellow fruits mixed with citrus fruits. Well-balanced on the palate, with undertones of mature fruitiness.
21. Pecorino, Terre di Chieti, Cantine Tombacco € 28
Abruzzo, Italy
Complex hues of exotic fruit and soft notes of spices. Good acidity, medium body, mineral notes and an explosion of exotic fruit.
24. Insolia, Cusumano € 25
Sicily, Italy
Invigorating aromas of the Mediterranean Sea, hazelnut, fresh pineapple, and hibiscus flowers provide a fresh, exotic palate in this well-balanced Insolia.
26. Sauvignon Blanc, Chilano € 23
Central Valley, Chile
Cheerful aromas of fresh citrus, like lime and pink grapefruit, accompanied by tropical fruit flavours and a well-balanced acidity.
28. Chenin Blanc, Hyacinth € 37
Coastal Region, South Africa
Dry, aromas of citrus and apple, stone fruits with hints of floral undertones. Lightly mineral, yeasty, medium body and a zesty fruity finish

ROSE WINES

40. Medina Grenache Cabernet Rose, Delicata € 25
DOK Superior, Malta
This delightful, aromatic dry rosé is made from hand-picked red Grenache grapes, blended with Cabernet Sauvignon. This slightly spicy rosé has a nose and tastes of cotton candy, strawberries, and fresh red summer fruits.
41. Rosé d'Anjou, Domaine Tourville € 23
Loire, France
A bright medium dry rose made from the Groslot grape variety, A finely balanced sweetness with summer fruits and fresh, clean acidity.

RED WINES

50. Medina Syrah, Delicata € 25
DOK Malta Superior
The Maltese sunshine that blesses the vineyards shines through in the wine's intense plum and mulberry flavours. Hand-picked Syrah bunches, unoaked and fruit-packed ruby-red dry wine, is light to medium-bodied with a smooth finish.
51. Grand Vin De Hauteville Cabernet Sauvignon, Delicata € 38
DOK Malta Superior
This elegant oaky red wine is made from Cabernet Sauvignon grapes. It delights with scents of black forest fruit, graphite, and spice. This Cabernet tastes of blackcurrant, and its classic leafiness is supported by smooth tannins and a nuanced finish.
56. Châteauneuf du Pape, Victor Berard € 82
Rhône Valley, France
An elegant and easy-drinking wine with delicate aromas of dried herbs and spices, with a lovely floral bouquet. Subtle notes of red cherry with silky tannins.
61. Chianti Classico, Castello di Querceto € 30
Tuscany, Italy
A medium-bodied red with a fresh red-fruity character, hints of dried flowers and citrus peel. Well polished and textured with a crunchiness to the fruit and fine tannins.
64. Sàgana Nero d'Avola, Cusumano € 26
Sicily, Italy
The ruby red Cusumano Sàgana has smouldering aromas of pepper, crushed elderberries and dark cocoa. The smooth rich flavours of dry plums and figs wake the palate as vanilla oak lingers throughout the finish.
67. Carménère, Chilano € 23
Central Valley, Chile
Medium dry wine, fruit forward, easy drinking with aromas of plums, raspberries and strawberries. Smooth tannins and integrated alcohol.
69. Pinotage, Hyacinth € 28
Coastal Region, South Africa
Vibrant red fruit aromas of cherry, raspberry, and blackberry with subtle spicy notes. Medium-bodied with smooth and easy tannins, a nice balanced acidity, and light hints of chocolate.

WINES BY THE GLASS

Prosecco	€ 4.50
Medina Chardonnay Girgentina, Delicata, Malta	€ 5.00
Insolia, Cusumano, Sicily	€ 5.00
Sauvignon Blanc, Chilano, Chile	€ 4.50
Chenin Blanc, Simonsig, South Africa	€ 4.50
Medina Rose Grenache, Delicata, Malta	€ 5.00
Rosé d'Anjou, Domaine Tourville, France	€ 4.50
Medina Syrah, Delicata, Malta	€ 5.00
Nero d'Avola, Cusumano, Sicily	€ 5.00
Carménère, Chilano, Chile	€ 4.50
Cabernet Sauvignon & Shiraz, Simonsig, South Africa	€ 4.50