

HOT BEVERAGES

ESPRESSO	€2.50
ESPRESSO MACCHIATO	€2.75
ESPRESSO LUNGO	€2.75
POT OF INSTANT COFFEE FOR 1	€2.75
AMERICANO	€2.95
CAPPUCCINO	€2.95
DOUBLE ESPRESSO	€3.25
POT OF TEA FOR 1	€2.75
HERBAL TEA	€3.00
HOT CHOCOLATE	€3.25

HOT HOUSE specials

IRISH COFFEE	€6.75
Classic Recipe combining Irish Whiskey, Coffee and Cream	
BAILEYS COFFEE	€6.75
Baileys Liqueur, Coffee and Cream	
JAMAICAN	€6.75
Dark Rum, Coffee and Cream	

BEERS

LOCAL	
Cisk Lager 25cl	€3.50
Cisk Lager 50cl	€5.75
Hopleaf Pale Ale	€3.25
Blue Label Ale	€3.85
Cisk Excel	€3.75
IMPORTED	
Carlsberg 25cl	€3.75
Carlsberg 50cl	€5.95
Heineken	€4.25
Budweiser	€4.25
Corona	€5.30
Guinness	€6.50
Non Alcoholic Beer	€4.20
CIDERS	
Woodpecker	€6.00
Strongbow	€6.00

COLD BEVERAGES

SOFT DRINKS	
Regular	€2.90
Large	€4.50
JUICES	
Regular	€2.90
Large	€4.50
<i>Orange, Pineapple, Apple, Cranberry, Tomato, Grapefruit</i>	
Fresh Orange Juice	€4.25
Ice Tea Peach or Lemon	€2.95
Red Bull	€5.50
WATER IMPORTED	
Still or Sparkling Water 25cl	€3.25
Still or Sparkling Water 75cl	€5.00

SPIRITS

A selection of House Brand Spirits are available upon request (4cl)

*Add mixer top-up €1.00
Add energy drink mixer top-up €2.00*

Mocktails

€5.50

HEAVENLY ANGEL
Strawberry Purée, Mango Purée, Banana Purée and Pineapple Juice
VIRGIN COLADA
Coconut Purée, Pineapple Juice and Cream

If you have a food allergy or intolerance, please speak to our staff before selecting your food and drink

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Classic COCKTAILS

APEROL SPRITZ €7.50
Aperol, Prosecco and Soda Water
NEGRONI €7.75
Gin, Sweet Vermouth and Campari
MARGARITA €7.75
Tequila, Triple Sec, Lime Juice and Sugar Syrup
<i>Available in strawberry, mango, peach and raspberry flavors</i>
DAIQUIRI €7.75
Light Rum, Lime Juice and Sugar Syrup
<i>Available in strawberry, mango, peach and raspberry flavors</i>
PINA COLADA €7.75
White Rum, Coconut Purée, Pineapple Juice and Cream
LONG ISLAND ICE TEA €7.95
Gin, Vodka, White Rum, Triple Sec, Tequila, Sugar Syrup, Lemon Juice, and a dash of Coca Cola
COSMOPOLITAN €7.75
Vodka, Cointreau, Cranberry Juice and Lime Juice

WINES

WHITE WINES	Glass 17.5cl/Bottle 75cl
MALTA	
Cavalli Sauvignon Blanc	€6.00 / €20.00
Medina Girgentina Chardonnay	€21.00
ITALY	
Gavi di Gavi Umberto Fiore	€28.00
Terredora Greco di Tufo Loggia della Serra	€32.00
FRANCE	
Chablis J. Moreau & Fils	€8.00 / €34.00
SOUTH AFRICA	
Leopard's Leap Chenin Blanc	€26.00
RED WINES	Glass 17.5cl/Bottle 75cl
MALTA	
Medina Syrah	€6.25 / €21.00
Gran Cavalier Merlot	€30.50
ITALY	
Nero D'Avola Tasca D'Almerita	€28.50
Feudi Salentini Sassirossi Primitivo Di Manduria	€32.00
FRANCE	
Merlot Cabernet Sauvignon J. Moreau & Fils	€26.50
CHILE	
120 Carmenere St. Rita	€6.50 / €26.00
ROSÉ WINES	Glass 17.5cl/Bottle 75cl
MALTA	
Medina Grenache	€6.00 / €21.00
Victoria Heights Shiraz Rose	€22.50
FRANCE	
Rosé D'Anjou - Chatelain Desjacques	€6.25 / €22.50
SPARKLING WINES	Glass 17.5cl/Bottle 75cl
Umberto Fiore Moscato D'Asti - Italy	€26.50
Prosecco Bianca Nera - Italy	€7.50 / €27.50
CHAMPAGNE	Glass 17.5cl/Bottle 75cl
Moët & Chandon Imperial - France	€85.00
Drappier Rosé Brut - France	€70.00

BREAKFAST

Served from 8.00am till 10.30am

FULL ENGLISH BREAKFAST €10.50

Fried eggs, Cumberland sausage, streaky bacon, baked beans, hash browns, mushrooms, and grilled tomatoes served with toasted bread and butter

EGGS BENEDICT €9.00

Toasted English muffin, grilled gammon, poached eggs and Hollandaise sauce
Add smoked salmon €4.00

SMOKED SALMON & SCRAMBLED EGGS €12.50

Smoked salmon, scrambled eggs with chive cream, served on buttered toasted Maltese bread

STUFFED OMELETTE €8.50

Choose any two ingredients from the below:
Cheese, ham, mushrooms, tomatoes, coloured peppers
Served with a mixed side salad

Go Fast Breakfast

HAM & CHEESE TOASTED SANDWICH €6.75

Including one hot beverage (tea or coffee)

MUESLI AND YOGURT JAR €6.95

With fresh berries and granola

AMERICAN PANCAKES €5.50

With chocolate, nuts and maple syrup

Savouries

Lampuki fish & anchovy pie €10.25

Steak & onion pie €10.50

Pork, Maltese sausage & roasted apple pie €10.25

Chicken, mushroom & spinach pie €10.25

The vegan pumpkin, broccoli & tofu pie €9.50

Quiche of the day €7.50

Served with salad and crisps

Home-made cheese cakes €1.95 each

Home-made pea cakes €1.95 each

SALADS

CLASSIC CAESAR SALAD €10.75

Lettuce, Caesar dressing, croutons, Parmesan cheese and anchovies

With chicken €14.75

With smoked salmon €15.75

SMOKED SALMON €14.75

Served with salad leaves, cucumber, tomatoes, sour cream, and rye bread

PARMA HAM & MOZZARELLA €14.50

Buffalo mozzarella, Parma ham, rocket leaves, figs, herb salsa

THE BAKERY

All served with salad and crisps

Ciabatta with green pesto grilled vegetable & grana cheese shaving
€8.95

Ciabatta with Parma ham, tomatoes, mozzarella di buffalo, rucola & basil leaves
€12.50

Baguette with chicken mayo & mango chutney
€9.25

Breakfast ciabatta with ploughman's pickles, bacon, Cumberland sausage & egg
€8.50

Bagel with cream cheese, smoked salmon, and baby spinach
€12.95

Brown bread with smoked turkey, cranberry jam served with fresh salad leaves
€8.50

Maltese traditional Ftira (sourdough bread) with tuna and capers
€7.95

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(V: Vegetarian VG: Vegan)

SHARING is caring

SELECTION OF CURED MEATS AND CHEESE PLATTER €18.50

Selection of local and imported cured meats, marinated vegetables, cheese, chutneys and bread

EASTERN MEDITERRANEAN MEZZE PLATTER €13.50

Hummus, baba ganoush, tzatziki, fatoush, haydari, chilli marinated olive served with grilled flat bread

BURGERS

CLASSIC BURGER beef patty, gherkins, mix of lettuce, caramelised onions, mustard mayo served with salad and fries €15.25

Add cheese €0.75

Add bacon and cheese €1.50

Add bacon €1.00

Add fried egg €1.00

CHICKEN BURGER grilled chicken thighs, smoked cheese, gherkins, mix of lettuce and BBQ sauce served with salad and fries €14.25

BEYOND MEAT (VG) vegan burger, vegan cheese, beetroot pickle, mix of salad, hummus dressing served with salad and fries €16.95

PASTA DISHES

SPAGHETTI ALLO SCOGLIO

Traditional mixed seafood pasta with garlic, chilli, calamari, mussels, vongole sauce

€14.95

PACCHERI WITH RABBIT SAUCE

Pasta with local rabbit ragout cooked in red wine and garden flavours

€14.95

RAVIOLI FILLED WITH RICOTTA

Cheese and spinach, glazed with butter sage set on roasted cherry tomatoes, thyme and pecorino shavings

€12.50

MUSHROOM RISOTTO

With mushrooms, truffle paste, parmesan and truffle oil

€14.95

Mains

Served with salad and fries

ESCALOPE OF PORK FILLET €23.50

Breaded with panko served with peach chilli salsa with sauté summer vegetables & potato

GRILLED VEAL RIB EYE €29.00

Topped with mozzarella, mushroom and bean ragout

SEA BASS €25.50

Oven baked sea bass fillet set on roasted vegetables, pine nuts, tarragon, herb oil

DESSERTS

From our Pastry Chef display
Kindly, ask your server for our delicious dessert of the day

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