



SNACKS

THE CORINTHIA BURGER €15.25

Grilled 225g Aberdeen Angus beef burger served with pickled cucumber, mustard mayo, dressed salad and fries.

With bacon €16.50

With cheese €16.00

With bacon & cheese €16.75

THE CHICKEN BURGER €14.25

Grilled 225g chicken breast topped with bacon, melted cheese and BBQ sauce served with mustard mayo, pickled cucumber, dressed salad and fries.

VEGETARIAN LOVERS GRILLED HALLOUMI BURGER V €15.95

Served with spinach, tomato chutney, dressed salad and fries.

MOVING MOUNTAINS VEGAN BURGER V €15.95

Grilled to perfection, all leaf no beef burger! Made with plant protein, mushrooms, coconut oil and beetroot, herbs and spices, in a sesame bun, served with pickled cucumber, dressed salad and fries.

With vegan cheese €16.95

TOMATO, BASIL & MOZZARELLA BAGUETTE V €13.25

Served with dressed salad and fries.

SMOKED TURKEY, BRIE & BACON BAGUETTE €14.95

Served with dressed salad and fries.

TUNA & CAPER BAGUETTE €12.95

Served with dressed salad and fries.

CHICKEN, PARMESAN, AVOCADO, ROCKET & TOMATO WRAP €15.25

Served with dressed salad and fries.

STARTERS & SALADS

SWORDFISH CARPACCIO €14.95

With lemon, salad leaves & extra virgin olive oil.

IRISH BEEF CARPACCIO €14.95

With lemon, salad leaves, parmesan cheese & extra virgin olive oil.

LOCAL OCTOPUS SALAD €15.50

With garlic, basil, olive oil, salad leaves & garlic croutes.

CAESAR SALAD €10.75

Iceberg lettuce, croutons, anchovy fillets with Caesar dressing & parmesan shavings.

With chicken €14.75

With salmon €15.95

With shrimps €15.95

With grilled halloumi €15.95

FRESH CHEESELETS SALAD V €14.50

With cherry tomatoes & avocados.

PARMA HAM & SWEET MELON SALAD €15.95

With caramelized walnuts.

LEMON MARINATED TOFU SALAD V €14.50

Marinated tofu, salad leaves, cucumber and cherry tomatoes, pistachios and cherry vinegar.

MIXED SALAD V €11.50

With cherry tomatoes, bell peppers, capers, rocket leaves & olives.

CHILDREN’S MENU

CHICKEN NUGGETS €8.95

(8 pieces) with salad and fries.

PENNE WITH TOMATO SAUCE €8.95

FISH FINGERS €8.95

(6 pieces) with salad and fries.

PASTA

PENNE ARRABIATA V €13.25

With tomato sauce, basil and chilli.

SPAGHETTI AGLIO, OLIO E PEPERONCINO €13.25

With garlic, chilli, parsley and extra virgin olive oil.

With bacon €13.75

With chicken €13.95

With prawns €15.45

OASIS RAVIOLI CARBONARA WITH GUANCIALE & PECORINO CHEESE €17.50

With pecorino cheese and parsley cream.

PENNE MALTESE €15.50

With garlic, sundried tomatoes, Maltese sausage, peppered cheese, thyme and tomatoes.

RAVIOLI FILLED WITH LOBSTER & PRAWNS €18.95

With a lemon, asparagus creamed sauce and lobster bisque.

SPAGHETTI ALLO SCOGLIO RICCO €16.75

With prawns, octopus, calamari and basil oil.

MUSHROOM RISOTTO €16.50

With porcini, oyster, portobello mushrooms, cream and truffle oil.

PRAWN AND BABY SPINACH RISOTTO €16.75

With prawns, spinach, prawn stock, cherry tomato cream and basil oil.

SIDE ORDERS

FRENCH FRIES €4.50

GRILLED VEGETABLES €4.50

GREEN SALAD €4.50

TOMATO SALAD €4.50

MARINATED OLIVES €4.75

FROM THE GRILL

FISH

GRILLED SALMON FILLET €24.50

GRILLED SEA BREAM FILLETS €24.95

GRILLED KING PRAWNS €27.50

MEAT

GRILLED 250g IRISH BEEF FILLET MEDALLIONS €29.50

GRILLED 300g ARGENTINIAN BEEF RIB EYE STEAK €29.95

GRILLED CHICKEN BREAST €25.95

BRAISED PORK BELLY €25.95

All of the above are served with dressed salad and fries

DESSERTS

TRIPLE CHOCOLATE MOUSSE €5.95

White, milk and dark chocolate.

COCONUT AND RASPBERRY CHEESECAKE €5.95

CLASSIC TIRAMISU €5.95

FRUIT SALAD €5.95

ICE CREAM €2.75 per scoop
With strawberries €5.50 / With mixed fruits €5.50

BANANA SPLIT €5.95

CHOCOLATE SUNDAE €5.95

PEACH MELBA €5.95

If you have a food allergy or intolerance, kindly speak to our staff before you order your food and drink. V Vegetarian

WATER

IMPORTED STILL / FIZZY (SMALL)	€3.50
IMPORTED STILL / FIZZY (LARGE)	€5.00

SOFT DRINKS & JUICES

SMALL	€3.00
MEDIUM	€4.50
ICE TEA	€3.20
JUICES	€3.00
FRESH ORANGE JUICE	€4.50
ENERGY DRINK	€6.00

BEERS1/2 PINTPINT

CARLSBERG	€3.75	€6.25
CISK	€3.75	€6.25
CISK CHILL	€4.00	
HOPLEAF	€3.60	€6.00
BLUE LABEL	€4.00	
HEINEKEN	€4.50	
BUDWEISER	€4.50	
CIDER SWEET/DRY	€6.25	
CORONA	€5.75	
GUINNESS	€6.75	

SPIRITS4CL

APERITIFS	Starting from €4.80
SPIRITS	Starting from €4.80
LIQUEURS	Starting from €5.40
Add 0.50c for a mixer top up	
Energy drink or fresh juice mixer top up – €2.00	

SELECTION OF MILK SHAKES

Choose your flavour from: Chocolate, strawberry, vanilla or banana.	€5.50
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SELECTION OF FRESH SMOOTHIES

Strawberry and banana	Pineapple, papaya and mango
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FROM THE HOT HOUSE

ESPRESSO, ESPRESSO MACCHIATO	€2.80
DOUBLE ESPRESSO	€3.80
AMERICAN COFFEE, CAPPUCCINO, HOT CHOCOLATE, CAFE LATTE, TEA AND HERBAL TEA	€3.20
AFFOGATO	€4.50
Scoop of vanilla Ice-cream drowned with a shot of espresso.	

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ALCOHOLIC COCKTAILS

ST. GEORGE'S BAY €7.95
Vodka, mango puree, apple juice and a dash of blue curacao.

LONG ISLAND ICED TEA €7.95
Vodka, gin, rum, tequila, triple sec, lemon juice, topped up with cola.

PIMM'S NO. 1 €7.95
Pimm's, lemonade, strawberry puree, mint and cucumber garnish.

SINGAPORE SLING €7.95
Gin, cherry brandy, lemon juice and soda water.

BLOODY MARY €7.95
Vodka, tomato juice, worchester sauce, lemon juice and tabasco.

PINA COLADA €7.95
Rum, coconut puree, pineapple juice and fresh cream.

BLUE LAGOON €7.95
Vodka, blue curacao and lemonade.

APEROL SPRITZ €7.95
Aperol topped up with sparkling wine.

MARGARITA €7.95
Choose your flavour from strawberry, peach, raspberry and mango. Tequila, triple sec, lime juice and sugar syrup.

DAIQUIRI €7.95
Choose your flavour from strawberry, peach, raspberry and mango. Rum, lime juice and sugar syrup.

MOJITO €7.95
Choose your flavour from strawberry, peach, raspberry and mango. Rum, lime wedges, brown sugar, mint leaves, topped up with soda water.

COSMPOLITAN €7.95
Vodka, triple sec, cranberry juice and lime juice.

GIN FIZZ €7.95
Gin, sugar syrup, fresh lemon juice, topped up with soda water.

PLANTER'S PUNCH €7.95
Dark rum, orange juice, pineapple juice, fresh lemon juice, grenadine syrup, sugar syrup and dashes of angostura bitters.

NON ALCOHOLIC COCKTAILS

CORINTHIA €6.00
A blend of strawberry puree, mango, pineapple and banana.

VIRGIN COLADA €6.00
Refreshing blend of coconut syrup, pineapple juice and fresh cream.

VIRGIN MOJITO €6.00
Choose your flavour from strawberry, peach, raspberry and mango. Lime wedges, brown sugar, mint leaves, topped up with soda water.

ICED COFFEE €6.00
Shot of espresso, sugar and milk.
With scoop of vanilla ice-cream – €6.50

CHAMPAGNE

DRAPPIER CART D'OR – FRANCE €60.00
“Champagne with a fine aromatic richness, it opens with aromas of stoned fruits such as white vineyard peach. A spicy hint announces a powerful complex palate.”

DRAPPIER ROSE BRUT – FRANCE €70.00
“Very well structured, with exemplary purity of red fruits. A striking Champagne on the nose offering similar sensations on the palate. Warm and satiny, lightly spiced with balanced hints of stoned fruits thanks to a lovely freshness in the finish.”

SPARKLING WINES

GIRGENTINA FRIZZANTE – MALTA €17.50
“This crisp, refreshing, fruity dry semi-sparkling wine is full flavoured with a creamy rich mouthful of fizz & fruit.”

PROSECCO BIANCA NERA – ITALY €27.50 / €7.50*
“Typical crisp and delicate. Pale light yellow colour with fruity notes that reminds of peach, green apple. Fresh and light on the palate.”

GELLEWZA FRIZZANTE – MALTA €17.50
“This crisp, refreshing, fruity dry semi-sparkling wine is full flavoured with a creamy rich mouthful of fizz & fruit.”

UMBERTO FIORE MOSCATO D'ASTI – ITALY €26.50
“Pale straw yellow. Heady perfume of fresh vine flower, peach and tropical fruits. Gently sweet, with restrained alcohol, the vibrant fruit flavours envelop the palate, underscored by a refreshing acidity.”

WHITE WINES

CAVALLI SAUVIGNON BLANC – MALTA €18.00 / €5.00*
“A fine sharp nose reminiscent of gooseberries. A herbaceous fruity dry white with the varietal characteristics.”

MEDINA GIRGENTINA CHARDONNAY – MALTA €19.00 / €5.00*
“Dry, light and fresh. Creamy favours and refreshing crispness.”

CHÂTEAU NICOT BLANC – FRANCE €24.00
“From the Dubourg family’s home vineyard for more than 200 years, this blend of Sauvignon Blanc, Sémillon and Muscadelle is concentrated and densely textured. Expressive nose with dominant floral and herbal notes. On the palate, the wine is very well balanced with nice freshness.”

SOAVE BOLLA – ITALY €25.50
“Bright, pale yellow colour; intense and fragrant bouquet of hedgerow and elderflower with notes of tropical fruit and candied apricot on the palate. The close is tangy, well balances and persistent.”

LEOPARD'S LEAP CHENIN BLANC – CHILE €26.00
“A medium to full-bodied wine made in a fresh and fruity New-world style. Tropical aromas of ripe guava and grapefruit supported by flavours of Golden Delicious apples. A lively combination of ripe summer fruit and subtle fynbos undertones, sustained by a firm acidity and a dry, lingering finish.”

GAVI DI GAVI UMBERTO FIORE – PIEMONTE – ITALY €28.00
“Cortese, Piedmont’s finest white grape, is at the heart of Gavi di Gavi and is distinguished by its crisp, floral, peachy, aromatic qualities. This wine is best enjoyed young.”

ROSÉ WINES

MEDINA GRENACHE – MALTA €19.00 / €5.00*
“A delightful, fruity rosé wine made entirely from hand-picked Malta grown red Grenache grapes, a variety that is renowned for producing top quality rosé wines with flavours reminiscent of black-pepper dusted strawberry fruit.”

VICTORIA HEIGHTS SHIRAZ – MALTA €21.00 / €5.00*
“This fruity, dry rose wine is made entirely from Gozitan Shiraz (Syrah) grapes vinified rosé. Ripe sweet fruit has given this wine concentrated red berry flavours with a slightly higher degree of natural alcohol. An easy drinking delicious rose.”

ROSÉ D'ANJOU – CHATELAIN DES JACQUES – FRANCE €22.50
“Bursting with red berry and fruit flavours, slightly sweet with lively acidity to keep them refreshing.”

RED WINES

MEDINA SYRAH – MALTA €19.00 / €5.00*
“The noble Syrah grape shows its true flavours in this easy drinking, unoaked red wine of great charm and finesse. The result is a light-bodied, juicy red wine that delivers fruit driven flavours followed by a soft, refreshing aftertaste that lingers attractively in the mouth.”

CARAVAGGIO MERLOT – MALTA €19.50 / €5.00*
“A young robust, vibrant full bodied fruity red wine made from Cabernet Franc grapes boasting intense red berry flavours and a long, broad finish.”

NERO D'AVOLA –TASCA D'ALMERITA – ITALY €28.50
“Bright ruby-red colour, this wine offers layered notes of cherry, mulberry and raspberry. On the palate, it is complex and supple, with ripe berry flavours framed by silky tannins.”

MERLOT-CABARNET SAUVIGNON J. MOREAU AND FILS €26.50
“Purplish red tinged with ruby. Seductive bouquet of black and red fruit combined with discreet notes of under-wood and liquorice on the nose. Open and balanced in the attack with notes of liquorice and strawberry, and a well-rounded finish hinting on jam on the palate.”

CHÂTEAU NICOT RED – FRANCE €24.00
“A fine line of acidity cuts through its core. The well balanced tannins act as ample support for the rich fruit flavours. A touch of earth and spice round out this palate pleaser.”

PRIMITIVO DI MANDURIA – ITALY €29.50
“The body is full and tasty with soft tannins and alcohol which create a good balance, the elegance is surprising. Very long finish with sweet cherries notes. After 12 months of aging in oak barrels, the wine reaches one of the most complex and sophisticated olfactory compositions while maintaining the taste of indigenous grapes.”

*By the glass