Classic COCKTAILS

APEROL SPRITZ €7.75 Aperol, Prosecco and Soda Water

NEGRONI €7.95 Gordon's London Gin, Sweet Vermouth and Campari

DAIQUIRI €7.75 Bacardi, Lime Juice and Sugar Syrup Available in strawberry, mango, peach and raspberry flavours

MARGARITA €7.75 Teresa de Castillo Tequila, Triple Sec and Lime Juice Available in strawberry, mango, peach and raspberry flavours

LONG ISLAND ICED TEA €7.95 Smirnoff Vodka, Rum, Gordon's London Dry Gin, Tequila, Triple Sec. Coca Cola

> MOSCOW MULE €7.95 Smirnoff Vodka, Lime Juice, Ginger Beer

Mocktails

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HEAVENLY ANGEL €5.50 Strawberry, Mango, Banana Purée and Pineapple Juice

CENERENTOLA €5.75 Orange Juice, Pineapple Juice, Lemon Juice, Grenadine Syrup or Pomegranate Syrup, Soda Water

CARIOCA €5.50 Passion fruit, Lime Juice, Grated Apple

VINTAGE COCKTAILS

OLD FASHIONED €8.25 Jim Beam Bourbon or Jameson Scotch Whisky, Angostura Bitters and Soda

MANHATTAN SWEET €8.25 Vermouth, Jim Beam Bourbon or Whiskey

TOM COLLINS €8.25 Gordon's London Dry Gin, Club Soda, Lemon Juice, Sugar Syrup

SIGNATURE COCKTAILS

MALIBU SUNRISE €8.25 Smirnoff Vodka, Malibu Rum, Triple Sec, Granadine Syrup, Pineapple Juice, Cranberry Juice, Lime Juice

BOURBON SMASH €8.25 Jim Beam, Peach Liquor, Lime, Peach Syrup

STRAWBERRY TEASER €8.25 Havana or Bacardi Rum, Triple Sec, Lime Juice, Strawberry

SUNNY PUNCH €8.25 Bacardi, Captain Morgan Spiced, Mango, Lemon Juice, Orange Juice

DETOX DRINKS - €6.00

RADIANT LEMONADE Apple, Carrot, Beetroot, White Radish, Lemon Juice

FRED AND GINGER Carrot, Oranges, Raw Turmeric, Ginger, Lemon Juice

GREEN DAY Cucumber, Mint Leaves, Lemon Juice, Orange Juice

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

COLD BEVERAGES

SOFT DRINKS Regular Large

JUICES Regular

Large Orange, Pineapple, Apple, Cranberry, Tomato, Grapefruit

Fresh Orange Juice Iced Tea Peach or Lemon Red Bull

€4.25 €3.10 €5.70

€3.10

€4.85

€2.90

€4.50

€2.50

€4.00

€3.45

€5.00

€5.50

€6.70

€4.50

€3.75

€5.95

€4.50

€6.20

€620

WATER Local Water 25cl Local Water 75cl Imported Water 25cl Imported Water 75cl

LOCAL BEERS

IMPORTED BEERS

Corona

Guinness

Heineken

CIDERS

Woodpecker

Strongbow

Carlsberg Small

Carlsberg Large **Budweiser**

€3.70 Cisk Lager Small €6.00 Cisk Lager Large Cisk Excel (Low carbohydrate) €3.95 Hopleaf Pale Ale €3.45 Blue Label Ale €3.85 Cisk Lager 0.0 (Alcohol Free) €3.85

Maroo Irish Baile Jama COLI

Espre

Infused Gin & Tonic €8.50

Rosemary, Lemon Strawberry, Mint, Lemon Orange, Local Honey

COFFEES AND TEAS

COFFEES	
Espresso	€2.50
Double Espresso	€3.50
Espresso Lungo	€2.75
Espresso Ristretto	€2.50
Espresso Macchiato	€2.75
Decaf Espresso	€3.00
Espresso Corretto	€3.00
Americano	€3.00
Latte	€3.00
Cappuccino	€2.95
Hot Chocolate	€3.25
TEAS	
Selection of Herbal Teas	€3.00
SPECIAL COFFEES	
Flat White - Espresso, Milk	€3.25
Dalgona Coffee - Whipped Coffee, Milk	€3.25
Marocchino - Espresso, Hot Chocolate, Milk	€3.25
Irish Coffee - Irish Whiskey, Coffee, Cream	€6.50
Baileys Coffee - Bailey's Coffee, Cream	€6.50
Jamaican Coffee - Dark Rum, Coffee, Cream	€6.50
COLD COFFEES	
Espresso Freddo (Iced Coffee)	€3.50
Cappuccino Freddo	€3.50

Cappuccino Frappe

€3.50

Special Frappes €6.95

Almond Butter Frappe Unsweetened Almond Milk, Cold Coffee. Cocoa Powder

Berry Caramel Frappe Strawberry Lemonade, Apple Juice, Strawberry Puree, Dragonfruit Syrup, Caramel

Affogato Frappe Vanilla crème, Espresso Shot, topped with Whipped Cream

Raspberry Cheesecake Frappe White Chocolate, Raspberry Syrup

BREAKFAST

Served daily 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

BREAKFAST FTIRA €9.25 With pickles, bacon, Cumberland sausage and eggs

SMOKED SALMON AND 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



Local Lampuki fish and anchovy pie €10.25 Beef steak and onion pie €10.50

Local pork, Maltese sausage and roasted apple pie €10.25

Chicken, mushroom and spinach pie €10.25

The vegan pumpkin, broccoli and tofu pie (V) (VG) €9.50

Quiche of the day €7.50

Served with salad and crisps or opt for salad and french fries for €2.85

Home-made Maltese cheesecakes €1.95 Each Home-made Maltese pea cakes €1.95 Each

— Go Fast Breakfast —

HAM AND CHEESE TOASTED SANDWICH €6.75 Including one hot beverage

MUESLI AND YOGURT JAR €6.95 With fresh berries, toasted coconut flakes and granola

> AMERICAN PANCAKES €5.50 With chocolate, nuts and maple syrup

BLUEBERRY, PINEAPPLE AND GRAPEFRUIT SALAD (VG) €7.95 With Acacia honey and rosemary

THE BAKERY

Or opt for salad and french fries for €2.85

Served with salad and crisps

Wholemeal wrap with red quinoa, cauliflower, broccoli, grilled halloumi cheese and pistachios €13.75

Crispy baguette with Parma ham, tomatoes, Mozzarella di Bufala, rucola and basil leaves €12.95

Toasted vegan panini with red chia, tofu pudding, grilled asparagus, yellow tomatoes and local extra virgin olive oil (V) (VG) €10.95

Sunflower seed ciabatta with chicken mayo and mango chutney €9.95

Brown bread, cream cheese, smoked salmon and baby spinach **€14.95**

Maltese traditional Ftira with tuna and capers €7.95

GUILT FREE SALADS

ROASTED YELLOW AND RED BEETROOT €13.75

Barley, chickpeas and Belgian endive salad, coriander and chilli dressing (V) (VG)

BABY KALE AND SPINACH SALAD €13.75

Citrus segments, avocado, pumpkin seeds and local honey dressing (V) (VG)

PURPLE CHICKEN SALAD €13.95

With steamed chicken, red cabbage, carrots and fresh daikon, black sesame seeds and ginger vinaigrette

GRILLED SALMON €13.95

Red chard and lamb's lettuce leaves, pickled cucumber and toasted oats salad, raspberry vinaigrette

Soups

CLASSIC FRENCH ONION SOUP Gruyere cheese

€10.50

ROASTED PARSNIP AND CELERIAC SOUP

Finished with coconut cream (VG) €9.00

PASTA AND RISOTTO

PENNE With tomatoes, aubergine, marrow, baby spinach and ricotta salata **€13.75**

PANCOTTI Filled with prawns and scallops served with light prawn bisque cream €15.50

RISOTTO Pumpkin puree, cream cheese, artichokes, broad beans and dried cranberries finished with herbs and pumpkin seeds **€13.75**



The below grills are served with daily vegetables and potatoes

SEABASS FILLET €25.50 SCOTTISH SALMON €26.50 BEEF RIBEYE 300g €29.50 VEAL RIBEYE 300g €28.50 CHICKEN BONELESS THIGHS €23.95

Additional Sauces €2.50 Mushroom jus or peppercorn sauce

CAFÉ 24 BURGER €15.50

Applewood cheese, forest mushrooms, house relish, topped on a 225g beef patty closed in brioche bun, served with chard salad and potato wedges

DESSERTS

FROM OUR PASTRY CHEF DISPLAY Kindly, ask your server for our delicious dessert of the day

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