

SOFT DRINKS

Regular	€3.10
Large	€4.85
Ice tea - Lemon or Peach	€3.10

JUICES

Regular	€2.90
Large	€4.50
Red Bull	€5.70

WATER

Local still*	25cl	€2.50
Local still / fizzy*	75cl	€4.00
Imported still / fizzy	25cl	€3.45
Imported still / fizzy	75cl	€5.00

DRAFT BEER

Cisk Lager Small*	€3.70
Cisk Lager Large*	€6.00

BEERS & CIDERS

Cisk Excel (Low carbohydrate)*	€3.95
Heineken	€4.50
Corona	€5.50
Carlsberg	50cl €5.95
Woodpecker	€6.20
Strongbow	€6.20

FROM THE HOT HOUSE

Espresso**	€2.50
Espresso Macchiato**	€2.75
Espresso Lungo**	€2.75
Americano**	€3.00
Cappuccino**	€2.95
Double Espresso**	€3.50
Hot Chocolate**	€3.25
Selection of Teas**	€3.00

SMOOTHIES

€6.50

ICE COFFEE

€4.50

THE CLASSIC COLLECTION

LONG ISLAND ICED TEA €7.95
Vodka, gin, rum, tequila, triple sec, lemon juice topped up with cola
TEQUILA SUNRISE €7.75
Tequila, triple sec, orange juice and grenadine syrup
APEROL SPRITZ €7.75
Aperol topped up with sparkling wine and soda
NEGRONI €7.95
Gin, sweet martini and campari
MARGARITA €7.75
Tequila, triple sec, lime juice and sugar syrup Available in strawberry, mango and peach
DAIQUIRI €7.75
Rum, lime juice and sugar syrup Available in strawberry, mango and peach
PINA COLADA €7.75
Rum, pineapple juice, coconut purée and cream
MOJITO €7.75
Rum, mint, lime, brown sugar and soda

NON-ALCOHOLIC COCKTAILS

VIRGIN COLADA €5.50
Pineapple juice, coconut purée and cream
CRANBERRY KISS €5.50
Cranberry juice, orange juice and lemonade
HEAVENLY ANGEL €5.50
Strawberry, mango, banana puree and pineapple juice

SPIRITS

STARTING FROM €4.80

House Brand Spirits
Extra Mixer €1.50

WINES

SPARKLING WINE & CHAMPAGNE

Marsovin Verdala Frizzante Gellewża Rosé - Malta*	Glass/ Bottle
Cielo Prosecco - Italy	€20.00
Cielo Prosecco Rosé - Italy	€6.75/ €23.00
Fontanafredda Moscato d'Asti Briccotonda - Italy	€25.00
Bollinger Special Cuvée - Italy	€32.00
	€105.00

WHITE WINE

J. Moreau & Fils Sauvignon Blanc Les Coches - France	€6.75/ €22.00
Gotto D'Oro Vermentino - Italy	€23.00
Marsovin Caravaggio Girgentina - Malta*	€6.75/ €23.00
Bolla Pinot Grigio delle Venezie - Italy	€25.00
Marsovin Ulysses White - Malta*	€30.00
Marsovin 1919 Chardonnay, Moscato, Girgentina - Italy	€30.00
Elena Walch Pinot Grigio Selezione - Italy	€37.00
Fontanafredda Gavi di Gavi - Italy	€38.00
Villa Maria Chardonnay Private Bin - New Zealand	€40.00

ROSÉ WINE

Marsovin 1919 Rosé - Malta*	€30.00
Chatelain Desjacques Rosé d'Anjou - France	€6.25/ €24.00

RED WINE

Marsovin Caravaggio Merlot - Malta*	€6.75/ €23.00
Marqués de Riscal Tempranillo - Spain	27.00
Ruffino Chianti - Italy	€ 6.75/ €27.00
Marsovin 1919 Red - Malta*	€30.00
Jacob's Creek Merlot Classic - Australia	€32.00
Tasca d'Almerita - Tenuta Regaleali Nero d'Avola Lamùri - Italy	€35.00
Castello Monaci Primitivo di Manduria Tautor - Italy	€40.00
Villa Maria Pinot Noir Private Bin - New Zealand	€40.00

**SUSTAINABLE PRODUCER *LOCALLY SOURCED

The products and ingredients purchased are made with a preference for local and certified suppliers, reflecting our commitment to the environment and sustainability.

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

GUILT FREE SALADS

[1] ROASTED YELLOW AND RED BEETROOT €13.75

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

[2] BABY KALE AND SPINACH SALAD €13.75

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

[3] PURPLE CHICKEN SALAD €13.95

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

[4] GRILLED SALMON €13.95

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

PASTA AND RISOTTO

[5] PENNE €13.75

With tomatoes, aubergine, marrow, baby spinach and ricotta salata

[6] PANCOTTI €15.50

Filled with prawns and scallops served with light prawn bisque cream

[7] RISOTTO €13.75

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

SAVOURIES

[8] Local Lampuki fish and anchovy pie €10.25

[9] Beef steak and onion pie €10.50

[10] Local pork, Maltese sausage and roasted apple pie €10.25

[11] Chicken, mushroom and spinach pie €10.25

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

[13] Quiche of the day €7.50

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

[14] Home-made Maltese cheesecakes €1.95 Each

[15] Home-made Maltese pea cakes €1.95 Each

[16] SEA SALT BURGER

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

€15.50

THE BAKERY

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

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

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

[20] Sunflower seed ciabatta with chicken mayo and mango chutney €9.95

[21] Brown bread, cream cheese, smoked salmon and baby spinach €14.95

[22] Maltese traditional Ftira with tuna and capers €7.95

All the above dishes are served with salad and crisps

DESSERTS

FROM OUR PASTRY CHEF DISPLAY

Kindly, ask your server for our delicious dessert of the day