



LOUNGE BAR & RESTAURANT

Menu FOR TAKE-AWAY

Soups

PRAWN BISQUE SOUP **€14.50**

Light Starters

GRILLED ASPARAGUS & FRENCH BRIE **€9.95**
Grilled & wrapped asparagus with Parma ham deep fried breaded wedges of brie cheese, rucola & tomato served with warm cranberry sauce

BUFALA MOZZARELLA (GF) (V) **€9.95**
Roasted pine nuts basil oil, tomatoes & balsamic pearls

BURRATA MOZZARELLA (150G) **€12.95**
Burrata mozzarella da Puglia, cradle of tomatoes fresh lemon served on rucola

Antipasto

MIXED PLATTER (SHARING FOR 2PERSON) **€26.85**
Gourmet curated cheeses, cold cuts, smoked fish, sundry tomato, olives & grissini

Fresh Pasta

GARGANELLI AL FILETTO ** **€14.95**
Fresh penne pasta tossed with cuts of beef fillet, fresh ginger, red peppers, mushrooms, garlic & herbs, tomato concasse, finished with cream

Fresh Filled Pasta

GIGANTI NERO CON RICOTTA E' SALMONE **	€14.95
A house smoked salmon, onions, garlic & herb finished with a fresh cream	
PANCIOTTI CON CAPPESANTE E GAMBERI	(MAIN)€15.95
Fresh ravioli filled scallops and prawn, garlic & herb, cherry tomato & calamari	
BALANZONI AL PARMIGIANO REGGIANO (V)	(MAIN)€15.95
24 month aged parmigiano, pecorino, Gozo extra virgin olive oil, rucola & mint	
PANZEROTTI CON RICOTTA DI PECORA (V) **	(MAIN)€13.95
Finished with tomato concasse, herb, garlic & basil	
TORTELLO CON RAGU DI CINGHIALE (LF)	(MAIN)€15.95
Fresh homemade ravioli filled with wild boar ragu tossed with extra virgin olive oil, cherry vine tomato & sage	

GLUTEN FREE PASTA IS AVAILABLE **

Baked Pasta

LASAGNE	€11.00
Thin layered fresh pasta with bechamel in a tomato concasse, finish with a grated Parmeggiano reggiano	

Salads

CAJUN CHICKEN SALAD	€15.00
Thin strips of corn fed chicken breast, blanched with Cajun spice, cherry tomato, pickled onions, pink peppercorn, mixed leave salad	

SALMON & FETA SALAD	€12.00
In house smoked salmon, with feta cheese set on mixed leave salad cherry tomato, onions, cucumber	

EXTRA SAUCES	MAYO	
	TARTAR SAUCE	€0.50
	CAESAR SAUCE	€0.50
	SWEET CHILLY	€0.30
	AMERICAN BBQ	€0.30
	CARIBBEAN EXOTIC	€0.30
	TURKISH STYLE GARLIC SAUCE	€0.30
	FRENCH STYLE 3 PEPPER SAUCE	€0.30

<i>ADD YOUR DAIRY</i>	FETA	€1.00
	BUFALA MOZZARELLA	€4.00
	SHAVINGS OF GRANA	€1.00
	LEICESTER CHEESE	€0.50
<i>ADD EXTRA</i>	OLIVE OIL	
	BALSAMIC VINEGAR	
	CROUTONS	€0.50
	NOCARELLA OLIVES	€0.60
	TUNA IN BRINE	€2.50
	SMOKED SALMON	€3.00
	FETA	€1.00
	FRIED EGG	€1.00
CHIPS	€2.00	
POTATO WEDGES	€2.50	
<i>ADD YOUR VEG</i>	AVOCADO	€1.20
	CHERRY TOMATO	€0.80
	RUCOLA	€0.20
	SLICED CUCUMBER	€0.50
	RED ONION	€0.25
	RED BELL PEPPER	€0.50

Burgers

THE ALL-TIME CLASSIC	€10.00
7oz homemade black beef angus burger, mayo & mustard sauce, gherkins, red onion, tomato & lettuce served in a brioche bun with sesame seeds	
THE CLASSIC AND EGG CHEESE BURGER	€12.00
7oz homemade black beef angus burger, mayo & mustard sauce, fried egg, crispy bacon, red onion, red Leicester cheese, lettuce, in a brioche bun sesame seed	

ALL BURGERS ARE SAVED BY FRIES

<i>EXTRA SAUCES</i>	KETCHUP	
	MAYO	
	SWEET CHILLY	€0.30
	AMERICAN BBQ	€0.30
	CARIBBEAN EXOTIC	€0.30
	TURKISH STYLE GARLIC SAUCE	€0.30
FRENCH STYLE 3 PEPPER SAUCE	€0.30	
<i>ADD EXTRA</i>	CRISPY BACON	€1.00
	CAMELIZED ONIONS	€1.00
	FRIED EGG	€1.00
	RED ONION	€0.25
	RED LEICESTER CHEESE	€0.50
	GHERKINS	€0.50
	SLICED TOMATOES	€0.25
	CHIPS	€2.00
POTATO WEDGES	€2.50	

Sliders

PULLED CHICKEN SLIDER **€6.00**
Mini Brioche bun, pulled chicken BBQ By 3 pieces
Add with fries

Asian delights - light snack

MENU A 2 PIECES EACH **€8.00**
Mini BBQ Chicken Bell Beber Wrap
Cheese Pillows
Duck Spring Rolls
Tempura Prawns

MENU B 2 PIECES EACH **€8.00**
Pulled Pork Bites
Cheese & Tomato Arancini
Vegetables Spring Rolls
Crab Claws

ADD EXTRA	MINI BBQ CHICKEN BELL	€1.00
	BELL PEPPER WRAP	€1.00
	CHEESE PILLOWS	€1.00
	DUCK SPRING ROLLS	€1.00
	TEMPURA PRAWNS	€1.00
	PULLED PORK BITES	€1.00
	CHEESE & TOMATO ARANCINI	€1.00
	VEGETABLE SPRING ROLLS	€1.00
	CRAB CLAWS	€1.00
	CHIPS	€2.00
	POTATO WEDGES	€2.50

EXTRA SAUCES	KETCHUP	
	MAYO	
	SWEET CHILLY	€0.30
	SOY SAUCE	€0.30
	AMERICAN BBQ	€0.30
	CARIBBEAN EXOTIC	€0.30
	TURKISH STYLE GARLIC SAUCE	€0.30
	FRENCH STYLE 3 PEPPER SAUCE	€0.30

Beef

BEEF FILLET (SCOTTANA 300 GR) **€29.95**
Grilled fresh heifer Italian Piemontese beef fillet

AAA BLACK ANGUS RIB EYE (GF) (LF) **€25.85**
Flamed grilled Irish prime rib eye steak (350 Gr)

BEEF 'TAGLIATA' (300G) **€27.95**
(Please note not more than medium cooked)
Grilled UMI AAA Black Angus flank steak served with shavings of Parmigiano & rucola

BEEF WELLINGTON (300G) **€33.00**
(Please note medium rare or medium cooked)
Seared New Zealand beef fillet nestled in parma ham & mushrooms, puff pastry & sesame seed, reduction green pea & coconut puree

BEEF CAN BE SERVED WITH EITHER •RED & BLACK PEPPERCORN SAUCE
•GORGONZOLA SAUCE
•MUSHROOM SAUCE

FILLET MIGNON **€27.95**
(New Zealand fillet of beef prime strip) 300 g (GF)
Pan seared carved fillet of beef, flamed with cognac, port wine, mushrooms, herb & garlic, Parma ham

WE DO NOT RECOMMEND STEAKS COOKED MORE THAN MEDIUM.
IN SUCH CASE WE DO NOT TAKE RESPONSIBILITY FOR SHRINKAGE,
TOUGHNESS AND DRYNESS

Poultry

CHICKEN (GF) (LF) **€17.80**
Pan roasted corn fed chicken breast, garlic & herb, barbeque glaze

CHICKEN ROULADE **€19.95**
Pan seared, corn fed chicken breast, wrapped in pancetta, brie cheese & parsley. with cranberry sauce

Game

QUAILS (GF) (LF) **€19.95**
Pan roasted boneless quails served with aniseed & orange (300 gr)

DUCK (GF) (LF) **€19.95**
Pan roasted duck breast served wild berry, ginger & port reduction (390gr)

Lamb

LAMB SHANK (GF) (LF) **€19.20**
Braised New Zealand lamb shank mint & thyme, garlic & onions & tomato concasse

LAMB RACK (GF) (LF) **€26.95**
Pan roasted fresh New Zealand grilled lamb frenched rack seasoned with herb & coarsely cracked peppercorns served on a lessening of mint jus & tomato jus (350Gr)

Pork

PORK FILLET (GF) **€17.95**
Pan seared, flamed with pastis, sauvignon blanc, mustard, finished with a creamy lemon sauce

ALL DISHES ARE SERVED ENSEMBLE AND ARE NUTRITIONALLY BALANCED; AND ARE SERVED WITH A SELECTION OF LOCAL MARKET VEGETABLES & POTATOES

Fish

FRESH SALMON (NORWEGIAN) (GF) **€17.95**
Pan roasted, prawn & seafood bisque, herb & garlic, finished with creamy lemon sauce

FRESH LOCAL CALAMARI **€23.95**
Pan seared, flamed with cognac, chardonnay, herb & garlic, fresh tomato, finished with a fresh cream sauce

V= VEGETARIAN
GF = GLUTEN FREE
LF = LACTOSE FREE

OUR PRICES ARE INCLUSIVE OF VAT.
IF YOU HAVE ANY FOOD ALLERGIES OR FOOD INTOLERANCE,
PLEASE NOTIFY YOUR HOST IN ADVANCE.
ALL OF OUR MENU ITEMS ARE SUBJECT TO AVAILABILITY

Children's Menu

FISH BITES & POTATO FRIES (LF)	€6.95
SAUSAGES & POTATO FRIES (LF)	€6.95
CHICKEN NUGGETS & POTATO FRIES (LF)	€6.95
PENNE TOMATO (V) (LF) Finished with tomato concasse	€5.00
PENNE (V) Finished with cream	€5.00
GARGANELLI (V) (LF) Finished with tomato concasse, herb, garlic & basil	(MAIN) €10.95
TORTELLINI CON RICOTTA AND SPINACH Mushrooms, bacon, garlic & herb, finished with a fresh cream	(MAIN) €11.95

Dessert Menu

FUJI APPLE CHEESECAKE A shortcrust biscuit base, topped with Fuji apple cheesecake with some slow cooked apples in cinnamon and butter, dipped in white chocolate ganache and coconuts with a creamy piped Chantilly and a red dry microwave sponge cake		€6.00
DECONSTRUCTED RED VELVET Classic Red Velvet cake layered with creamy cream cheese and mascarpone cream, topped up with fresh forest fruits		€6.00
CHOCOLATE & HALVA Milk Belgian Chocolate Bavaois with halva glazed with a shiny dark natural mirror glaze on a base of chocolate sable		€6.00
CARAMELISED WHITE CHOC & AMARETTO Caramelized white chocolate & amaretto mousse with caramel. Glazed with shiny red glaze on a base of Californian almond biscuit		€6.00

Beverages

Soda & Mixers

COKE 25CL	€1.70
FANTA 25CL	€1.70
KINNIE 25CL	€1.70
SPRITE 25CL	€1.70
DIET KINNIE 25CL	€1.70
COKE ZERO 25CL	€1.70
SPRITE ZERO	€1.70
TONIC SCHWEPPE	€1.50
SODA SCHWEPPE	€1.50
BITTER LEMON SCHWEPPE	€1.50
GINGER ALE SCHWEPPE	€1.50
RED BULL	€3.00

Minerals

DECANTE STILL LARGE	€3.75
DECANTE SPARKLING LARGE	€3.75
DECANTE STILL SMALL	€1.75
DECANTE SPARKLING SMALL	€1.75
PANNA WATER LARGE	€3.75
SAN PELEGRINO FIZZY LARGE	€3.75

Artisan Beverages

BIO ARANCIATA ROSSA	€4.00
BIO CHINOTTO	€4.00
BIO COLA	€4.00
BIO TEA BIANCO	€4.00
BIO TEA LIMONE	€4.00
BIO TEA PESCA	€4.00
BIO CEDRATA	€4.00
POLARE ARANCIATA	€3.25
POLARE ARANCIATA ROSSA	€3.25
POLARE CHINOTTO	€3.25
POLARE GASSOSA	€3.25
POLARE LIMONE & ZENZERO	€3.50
POLARE MANDARINO	€3.25
POLARE CEDRATA	€3.25

Juices

PEACH JUICE	€1.75
APPLE JUICE	€1.75

Local Beers

CISK	€1.85 / PINT €3.80
CISK EXCEL	€1.85
CISK PILSNER	€2.50
CISK BERRY	€2.00
CISK GINGER	€2.00
CISK CHILL LEMON	€2.00
HOPLEAF	€1.85
BLUE LABEL AMBER BEER	€2.50
BLUE LABEL AMBER SMOOTH & CREAMY	€5.00
DOUBLE RED IPA	€2.50
DOUBLE RED IPA SMOOTH & CREAMY	€5.00

Imported Beers

BAVARIA SMALL	€1.85
HEINEKEN SMALL	€1.85
BUDWEISER SMALL	€1.85
GUINNESS STOUT BEER	€5.50
CORONA	€4.50

Non-Alcoholic Beer

	€1.95 / PINT €3.80
HEINEKEN 0.0 NON ALC	

Gozo Artisan Beers

LORD CHAMBRAY GRAND HARBOUR	€4.00
LORD CHAMBRAY CORAL CAVE	€4.00
LORD CHAMBRAY BLUE LAGOON	€4.00
LORD CHAMBRAY GOLDEN BAY	€4.00
LORD CHAMBRAY SAN BLAS	€4.00
LORD CHAMBRAY FUNGUS	€4.00
LORD CHAMBRAY FINDERS ROSE	€4.00
LORD CHAMBRAY SPECIAL BITTER	€4.00

Italian Artisan Beers

BAD BREWER AMBER	€4.00
BAD BREWER IPA	€4.00
BAD BREWER AMERICAN	€4.00
BAD BREWER MR WHITE	€4.00

Ciders

APPLE CIDERS FREE ALC	€3.50
APPLE CIDERS	€3.50
DRY APPLE CIDERS	€3.50
PEACH CIDERS	€3.50
PEAR CIDERS	€3.50
WILD BERRY CIDERS	€3.50
STRAWBERRY CIDERS	€3.50
STRONGBOW CIDERS	€4.95
WOOD PECKER	€4.95
SOMERSBY APPLE CIDERS	€3.50
SOMERSBY PEAR CIDERS	€3.50
SOMERSBY BLACK BERRY CIDERS	€3.50

Champagne & Sparkling Wine

001 NV CHAMPAGNE LALLIER BRUT R.013, Aÿ	FRANCE	€70.00
015 NV GIRGENTINA FRIZZANTE, DELICATA	MALTA	€14.00
016 NV SPUMANTE CUVÉE EXTRA DRY, BORGO MOLINO	ITALY	€17.00
017 NV PROSECCO EXTRA DRY, 075, PIERA MARTELLOZZO	ITALY	€17.00

White Wine

030 2018 CHARDONNAY, DONATO, DELICATA	MALTA	€13.00
028 2018 PINOT BIANCO, CARAVAGGIO, MARSOVIN	MALTA	€17.00
033 2017 CHARDONNAY, ISIS, MERIDIANA ESTATE	MALTA	€24.00
043 2017 GAVI DI GAVI, ROVERETO, MICHELE CHIARLO	ITALY	€35.00
052 2018 PINOT GRIGIO DELLE VENEZIE, CANTINE DELIBORI	ITALY	€15.00
065 2018 TREBBIANO, TREBI, AZIENDA TALAMONTI	ITALY	€16.00
068 2019 GRECO DI TUFO, ARIELLA, VINOSIA	ITALY	€21.00
075 2018 SANCERRE, PASCAL JOLIVET	FRANCE	€33.00
078 2018 CHABLIS, ROPITEAU PÈRE & FILS	FRANCE	€32.00
115 2018 SAUVIGNON BLANC, VILLA MARIA	NEW ZEALAND	€30.00
119 2018 CHENIN BLANC, SIMONSIG	SOUTH AFRICA	€17.00

Rose' Wine

125 2018 GRENACHE~SHIRAZ, ODYSSEY, MARSOVIN, GOZO	MALTA	€19.00
127 2018 ROSÉ D'ANJOU, DOMAINE BOUGRIER	FRANCE	€18.00

Red Wine

129 2017 CARISSIMI "CABERNET SAUVIGNON" DELICATA	MALTA	€17.00
132 2016 CARAVAGGIO "CABERNET SAUVIGNON" MARSOVIN	MALTA	€17.00
140 2015 MELQART "BORDEAUX BLEND" MERIDIANA ESTATE	MALTA	€29.00
145 2015 GABILLOTT "BORDEAUX BLEND" GAUDEX WINES	MALTA	€23.00
150 2018 BARBERA D'ASTI, SAN NICOLAO, VITE COLTE	ITALY	€20.00
152 2018 BARBERA D'ASTI "LE ORME" 16 MESI, MICHELE CHIARLO	ITALY	€24.00
177 2016 VALPOLICELLA RIPASSO, VILLA BELLA	ITALY	€29.00
180 2014 AMARONE DELLA VALPOLICELLA "COSTASERA" MASI	ITALY	€89.00
183 2015 CHIANTI CLASSICO "AZIANO" RUFFINO	ITALY	€20.00
188 2015 MORELLINO DI SCANZANO "BELLAMARSILIA"	ITALY	€24.00
207 2014 NEGROAMARO ROSSO, PIETRA PURA	ITALY	€20.00
213 2017 NERO D'AVOLA, CHIARAMONTE, FIRRIATO	ITALY	€18.00
238 2014 CHÂTEAU MANGOT, GRAND CRU	FRANCE	€39.00
254 2016 CHÂTEAU LE PETIT BOYER, CUVÉE ARMAND	FRANCE	€19.00
264 2016 BOURGOGNE PINOT NOIR, DOMAINE FAIVELEY	FRANCE	€26.00
279 2016 CÔTES DU RHÔNE "SAMORENS" FERRATON PÈRE & FILS	FRANCE	€25.00
288 2014 RIOJA CRIANZA "ARIENZO" MARQUÈS DE RISCAL	SPAIN	€19.00
305 2016 CHÂTEAU KEFRAYA "LES BRÉTECHES"	LEBANON	€22.00
317 2017 ALTOS LAS HORMIGAS, MALBEC CLÁSICO	ARGENTINA	€22.00
329 2015 SHIRAZ "THE LODGE HILL" JIM BARRY	AUSTRALIA	€30.00

Sweet Wine

344 2017 MOSCATO D'ASTI "NIVOLE" MICHELE CHIARLO 375ML	ITALY	€16.00
343 NV MOSCATO D'ASTI "LA GATTA" TERRADIVINO 750ML	ITALY	€22.00