



Food

SALADS

Chicken Caesar Salad (M) (F) (MU) (E) (G)	€15.00
250gr grilled chicken breast set on a bed of mixed lettuce, cherry tomatoes, Parmesan shavings, garlic croutons, and finished with our homemade Caesar dressing	
Roasted Salmon Greek Salad (F)	€16.00
200gr grilled salmon fillet served on a bed of mixed leaves, marinated olives, cucumber, sliced green apples, and roasted cherry tomatoes, finished with fresh dill and a lemon oregano dressing	
Asian Tuna Salad (F) (SES) (SY)	€16.00
150gr Tuna steak with spring onions, cherry tomatoes, black sesame seeds, leeks, mix of fresh green lettuce and kale tossed in a honey, mango and lemon dressing	
Mozzarella di Bufala Salad (M)	€15.00
Tomato and buffalo mozzarella salad with mixed lettuce leaves, baby spinach and fresh basil, black olives, drizzled with a light herbed olive oil	
Watermelon Feta Salad (M)	€13.00
Watermelon, cucumber, feta cheese, red onions, and fresh mint tossed in a light lime dressing with parsley	

BURGERS & Bread

Crispy Chicken Burger (G) (CL) (E)	€14.00
250gr paprika-marinated chicken thighs, crispy fried, with chipotle mayo and red cabbage slaw in a brioche bun, served with French fries	
Jack Burger (SFH) (G)	€15.00
170gr homemade beef patty, grilled and topped with streaky bacon, curried onions, lettuce, tomato and Jack Daniel's sauce in a brioche bun, served with French fries	
Mozzarella Rucola Burger (M) (G) (E)	€14.00
170gr homemade beef patty, grilled and topped with fresh mozzarella di bufala, rocket leaves and garlic mayo in a brioche bun served with French fries	
Ciabatta (G) (M)	€12.00
Stone baked Ciabatta with herb oil, Rucola, Parma ham and Mozzarella di Bufola, served with French fries	
Hot n' Spicy Burger (G) (M)	€15.00
170gr homemade beef patty, grilled and topped with spicy jalapeno cheese and homemade hot sauce in a brioche bun served with French fries	
Urban Hot Dog (G) (MU) (SFH)	€12.00
Grilled sausage served in bread roll with English mustard, ketchup and fried onions, served with French fries	

— MAINS —

Calamari (G) (M) (E) (MOL) (F)	€20.00
300gr fried calamari, served with homemade tartare sauce, lemon wedge and French fries	
Mussels (MOL) (G) (F) (SFH) (CR)	€19.00
500gr mussels cooked in white wine with garlic, onions, and cherry tomatoes, served with toasted bread, lemon wedge and French fries	
Swordfish (F) (G)	€23.00
250gr grilled swordfish marinated in lemon and garlic, served with cherry tomatoes and French fries	
Tuna Steak (F) (G)	€24.00
300gr tuna marinated in ginger, sesame oil and lemon, served with roasted cherry tomatoes, fresh herbs and French fries	
Chicken Breast (G) (E)	€20.00
280gr grilled chicken breast marinated with citrus and garlic, served with Asian slaw and French fries	
Beef Ribeye (G)	€29.00
300gr grilled beef rib-eye cooked to your liking, served with mushrooms, cherry tomatoes and French fries	

PASTA

Linguine (G) (MOL) (CR) (SFH)	€18.00
Mussels and clam meat cooked in white wine with onions, cherry tomatoes and garlic, tossed in herb oil	
Ravioli (G) (M)	€15.00
Pasta stuffed with ricotta cheese, tossed in a homemade Maltese-style tomato purée salsa with fried garlic, finished with freshly chopped parsley	
Casarecce (G) (M) (SFH)	€15.00
Chicken pieces cooked with onions, garlic, and mushrooms in white wine, finished with cream and Parmesan shavings	
Tagliatelle (G) (M)	€15.00
Slow cooked Maltese sausage ragu, cooked with onions and garlic, finished with tomato sauce	
Penne (CR) (F) (G)	€16.00
Tail on prawns with roasted peppers, ginger, garlic, cherry tomatoes, and fresh basil leaves	
Rigatoni (G) (M)	€14.00
Pasta with roasted eggplant cooked in a rich tomato fondue, fresh basil, and topped with Parmesan shavings	

VEGAN

Quinoa Salad	€15.00
Quinoa mixed with chopped cucumbers, peppers, red onions, cherry tomatoes, black olives, crumbled tofu, drizzled with lemon, olive oil and fresh basil dressing	
Oriental Salad (N) (SES)	€13.00
Shredded cabbage and carrots mixed with roasted bell peppers, green chillies, spring onions, coriander, roasted cashew nuts, and black sesame seeds, finished with ginger, honey and sesame dressing	
Mushroom Risotto (SFH)	€14.00
Arborio rice cooked with onions, forest mushrooms, garlic and white wine, finished off with a truffle oil drizzle	
Penne Pesto (G)	€14.00
Red pesto made with roasted peppers, onions, garlic, tomatoes and fresh basil	
Vegan Burger (G)	€15.00
Chickpea and lentil patty, with red onions, garlic, tomato jam, and gherkins in a brioche bun served with French fries	
Vegan Pinsa (G)	€13.00
Mushrooms, peppers, onions, sliced tomatoes, oregano, olive oil	
Pinsa Norma (G)	€13.00
Tomato sauce, roasted eggplant, fresh basil, and crumbled tofu, finished with a drizzle of olive oil	
Focaccia (G) (SES)	€13.00
Focaccia stuffed with grilled vegetables, hummus spread, and fresh mixed salad leaves	

PINSA

Margherita (G) (M)	€10.00
Tomato sauce, mozzarella fior di latte, fresh basil leaves, olive oil	
Capricciosa (G) (M) (E) (SFH)	€14.00
Tomato sauce, mozzarella fior di latte, arrosto ham, mushrooms, artichokes, hard-boiled egg, oregano	
Diavola (G) (M) (SFH)	€13.00
Tomato sauce, mozzarella fior di latte, spicy salami, fresh basil leaves, olive oil	
Chicken Supreme (M) (G) (SFH)	€13.00
Tomato sauce, mozzarella fior di latte, chicken breast, spicy salami, bell peppers, olives, fresh basil leaves, tomato concasse, sour cream	
Maltese (G) (M) (SFH)	€14.00
Tomato sauce, Maltese sausage, goat's cheese, sundried tomatoes, fresh basil leaves, olive oil	

Chilli Prawn (G) (CR) (F)	€15.00
Red pesto sauce, spicy prawns, guacamole, spinach, roasted cherry tomatoes, red onions, herb oil	
Bianca (G) (M)	€14.00
Mozzarella fior di latte, ricotta salata, fresh basil leaves, olive oil	
Mortazza (G) (N) (M)	€15.00
Basil pesto, mortadella con pistacchi, mozzarella di bufala, olive oil, crushed pistachios	
Al Tartufo (G) (M)	€15.00
Truffle paste, cherry tomatoes, pecorino cheese, radicchio, truffle oil	
Additional Toppings	
Eggs, ham, chorizo, mushrooms, onions, peppers, artichoke, olives	€3.00
Parma ham, bacon, chicken, crumbled tofu, mozzarella di bufala, prawns, Maltese sausage	€4.50

SIDES

Seasoned French Fries (G)	€4.50
Spicy Potato Wedges (G)	€4.50
Mixed Green Salad	€4.50

Food Allergens: Cereals containing gluten (G), Crustaceans (CR), Fish (F), Sulphites (SFH), Peanuts (P), Soya (SY), Celery (CL), Vegetarian (V), Milk including lactose (M), Tree nuts (N), Lupin (L), Molluscs (MOL), Sesame (SES), Egg (E), Mustard (MU)

Please advise us of any dietary requirements. We will do our best to accommodate your needs. Please be advised that all our products are prepared in an environment where gluten, peanuts, nuts, dairy, eggs, shellfish and other known allergens are also being prepared.



Drinks

MINERALS

Coca Cola, Coca Cola Zero 33cl	€3.00
Fanta, Kinnie, Kinnie Diet 33cl	€3.00
Sprite, Sprite Zero 33cl	€3.00
Ice Tea 33cl	€3.00
Slush 33cl	€3.00
Juices 33cl	€2.50
Fresh Orange 33cl	€4.00
Bitter Lemon, Ginger Ale 33cl	€3.00
Tonic Water 33cl	€3.00
Red Bull 25cl can	€4.50
Foreign Still/ Sparkling Water 50cl	€2.50
Foreign Still/ Sparkling Water 75cl	€4.00

Smoothies

Coconut Crush	€5.50	Superberry Heaven	€5.50
Strawberry Delight	€5.50	Go Green	€5.50
Blueberry Bliss	€5.50	Detox Drive	€5.50
Cherry Buzz	€5.50	Cleanout Quench	€5.50
Passion Paradise	€5.50	Açaí Magic	€5.50
Tropical Sunshine	€5.50	Protein Booster	€5.50

FRAPPES

Cookies and Cream	€5.50
Strawberry and White Chocolate	€5.50
Caramel	€5.50
Iced Coffee	€3.00

Cocktails

Aperol Spritz Aperol, sparkling wine, soda water	€7.50
Campari Spritz Campari, sparkling wine, soda water,	€8.00
Refreshing Summer Smirnoff vodka, Passoa, bitter lemon	€8.50
Flavoured Daiquiri Strawberry Passion Fruit Mango Kiwi Bacardi rum, lime juice, sugar syrup	€8.50
Margarita Tiscaz tequila silver, Cointreau, lime juice	€8.50
Mojito Bacardi rum, mint leaves, lime juice, demerara sugar, soda water	€8.50
Sex On The Beach Smirnoff vodka, peach schnapps, orange juice, cranberry juice	€8.50
Negroni Gordon's gin, Campari, Martini rosso	€8.50
Mai Tai Bacardi rum, Amaretto, triple sec, orange juice, pineapple juice, grenadine	€8.50
Pina Colada Bacardi rum, coconut syrup, pineapple juice, fresh cream	€8.50
Pimm's Spritz Pimm's, sparkling wine, lemonade	€8.00
Long Island Ice Tea Gordon's gin, Smirnoff vodka, Bacardi rum, Tiscaz tequila silver, triple sec, lime juice, cola	€9.00
Brain Freeze Gordon's gin, Bacardi rum, flavoured slush	€8.00
Slush Daiquiri Bacardi rum, flavoured slush	€7.50
Red Russian Smirnoff vodka, flavoured slush	€7.50

GIN SUMMER COCKTAILS

Pink Gin Spritz Gordon's pink gin, strawberry syrup, lemonade, sparkling wine	€8.50
Royal French 75 Sparkling wine, Tanqueray blackcurrant royale, lemon juice, sugar syrup	€8.00
Blossom Fizz Tanqueray flor de sevilla, orange juice, sugar syrup, sparkling wine, soda water	€8.50

BEERS & CIDERS

Cisk 33cl	€3.50
Cisk Excel 33cl	€3.50
Cisk Chill 33cl	€3.50
Blue Label 44cl	€5.00
Heineken 33cl	€4.00
Corona 35.5cl	€5.00
Budweiser 33cl	€4.00
Cisk 0.0 33cl	€4.00
Flavoured Cider 33cl	€4.50

Spirits

Gin, Vodka, Rum	From €3.00
Aperitifs, Digestives	From €3.50
Liqueurs	From €3.50
Whiskey	From €3.00

MOCKTAILS

Bora Bora Passion fruit syrup, grenadine, pineapple juice, lime juice	€5.50
Passion Colada Pineapple juice, coconut syrup, passion fruit syrup, fresh cream	€5.50

HOT BEVERAGES

Americano	€2.50	Hot Chocolate	€4.00
Espresso	€2.00	English Breakfast Tea	€3.50
Espresso Macchiato	€2.30	Fruit/ Herbal Tea	€2.50
Cappuccino	€3.00		
Latte Macchiato	€3.50		

Wines

WHITE WINE

Palatino Sauvignon Blanc	€24.00
Medina Girgentina Chardonnay	€24.00
Caravaggio Chenin Blanc	€24.00
Astarte Vermentino DOK	€32.00
Frescobaldi Vermentino Toscana	€20.00
Gavi di Gavi Tuffo DOCG	€29.00
Umberto Fiore Gavi di Gavi	€30.00
B&G Cuvée Spéciale Bordeaux Blanc	€22.00
Robertson Chenin Blanc	€24.00

RED WINE

Palatino Cabernet Sauvignon	€24.00
Medina Syrah	€24.00
Caravaggio Merlot	€24.00
Fenici Rosé Merlot & Cabernet Sauvignon DOK	€30.00
Umberto Fiore Barbera D' Asti	€22.00
B&G Cuvée Spéciale Bordeaux Rouge	€22.00
Robertson Pinotage	€26.00

ROSÉ WINE

Palatino Rosé	€24.00
Calafuria Rosato del Salento	€32.00

SPARKLING WINE

Brilla Prosecco	€28.00
Brilla Prosecco Rosé	€28.00
Gellewza Frizzante	€24.00

WINE BY THE GLASS

Palatino Sauvignon Blanc	€6.50
B&G Cuvée Spéciale Bordeaux Blanc	€6.50
Palatino Cabernet Sauvignon	€6.50
B&G Cuvée Spéciale Bordeaux Rouge	€6.50
Palatino Rosé	€6.50
Calafuria Rosato del Salento	€8.50