












































Mezes

Euro

Artichoke hearts crusted with almonds and thyme      	8
Slow cooked artichoke hearts crusted with an almond and thyme crust, served on sourdough.	
Baked smoked scamorza cheese     	9
Smoked scamorza cheese baked on pancetta relish, finished with crispy onions, served with sourdough.	
Chorizo in tempranillo, honey and cilantro   	6
Fried chorizo tossed in a reduction of tempranillo finished with honey and fresh coriander.	
Lamb koftas     	7
A blend of lamb, ginger, garlic, chili and coriander served on a zesty garlic labneh.	
Lebanese meze      	15
Falafel, hummus, garlic dip, baba ganoush and tabbouleh served with flat bread.	
Mussels with soft herbs and garlic butter      	12
600g Mediterranean mussels tossed in garlic, cherry tomatoes and white wine, finished with soft herbs and lemon, served with herb focaccia.	
Oven baked olives served with rosemary focaccia     	6
Baked olives with ginger, chili, fennel and garlic served with rosemary focaccia.	
Wild elk carpaccio     	13
Pan seared elk fillet carpaccio served with horse radish, micro salad, maple and orange infused olive oil finished with crispy almonds.	

Food Allergens



Eggs



Wheat



Milk



Soy Beans



Peanuts



Tree nuts



Shellfish



Fish



Sulphites



Crustacean



Vegetarian




Sesame






Salads

Euro

Insalata alla Norma       11

Grilled aubergines, buffalo mozzarella, tomatoes, pine nuts and fresh pesto dressing served with grissini.

Mediterranean sundried tomato, french beans, feta and kalamata olive salad    11

Crispy lettuce tossed with sundried tomatoes, french beans, baked kalamata olives with D.O.P olive oil, finished with creamy feta cheese and oregano.

Moroccan bulgur wheat, lemon chicken and chia seed salad     13

Bulgur wheat infused with ras el hanout, marinated chicken in garlic and thyme, cucumber, mint and fresh cilantro finished with chia seeds and olive oil.

Oriental tuna salad        13

Sesame crusted tuna tossed with pickled carrots, ginger, sweet corn and mixed leaves, finished with roasted cashew nuts and soy glaze dressing.

Vegan charred tofu and walnut salad     9

Baby rocket leaves, candied walnuts, charred tofu, grilled pimentos and drizzled with smoked paprika infused oil.

Pasta

Euro

Gnocchi in pumpkin velouté with candied walnuts       11

180g fresh potato gnocchi tossed in a velvety pumpkin velouté topped with candied walnuts and D.O.P grana padano.

Grouper ravioli       13


180g cerna ravioli tossed in pink peppercorn and ginger velouté finished with crispy onions.

Linguine octopus and chorizo       13

160g linguine tossed in chorizo, ginger, garlic, chili and fish stock, finished with fresh marjoram.

Stozzapreti Toscani     12

180g fresh stozzapreti pasta tossed in spicy sausage ragu, sundried tomatoes and wild thyme, finished with buerre noisette and pecorino.















Truffled wild mushroom risotto    12

135g carnaroli rice cooked in a rich wild mushroom velouté, finished with truffle oil and grana padano.


































Flat Bread

	Euro
Caprese     <p>Tomato sauce, fresh buffalo mozzarella, cherry tomatoes topped with fresh basil and olive oil.</p>	9
Crudaiola    <p>Mozzarella fior di latte, fresh tomatoes, cured and smoked prosciutto, finished with baby rocket leaves, grana padano, olive oil and crispy sunflower seeds.</p>	12
Local       <p>Sliced potatoes, local cheeslets, sun dried tomatoes, local olives, capers, topped with fennel seeds and olive oil.</p>	10
Parmigiana      <p>Tomatoes, mozzarella fior di latte, aubergine, grana padano, oregano, olive oil and fresh basil.</p>	10
Spiced Salami     <p>Rich tomato sauce, cherry tomatoes, mozzarella fior di latte, spianata calabrese, chili flakes and fresh herbs.</p>	9
Truffled wild mushroom, grana padano and fresh buffalo mozzarella      <p>Fior di latte, wild mushrooms, fresh buffalo mozzarella, grana Padano and pine nut, drizzled with white truffle oil.</p>	13


















Bread

	Euro
Beef brisket ciabatta       <p>Home-smoked beef brisket, cabbage slaw, spicy siracha, served with wedges.</p>	11
Ham and cheese toastie      <p>Thick sliced brioche loaf with pulled ham hock and mature cheddar; topped with a fried egg, served with crisps.</p>	6
Smoked chicken bun      <p>Smoked and pulled chicken thighs, apple cabbage slaw, crispy onion, buttery brioche bun, served with fries.</p>	12
Truffled beef and brie burger       <p>Beef patty, truffled mayo, creamy brie and crispy onions, served with fries.</p>	13
Vegan avocado and charred pimento wrap      <p>Mixed green salad leaves, cherry tomatoes, pimentos, avocado, curried bulgur wheat, hummus, served with tortilla chips.</p>	10

Main Dishes

	Euro
300g grilled Argentinian rib eye    <p>Roasted portobello mushroom, served with fries or roasted potatoes.</p>	29
Local octopus stew       <p>Braised octopus with carrots, potatoes, garlic and black olives, braised in red wine and tomato sauce, served with sourdough.</p>	16
Sous vide chicken supreme with forest mushroom mousseline      <p>300g chicken supreme stuffed with wild mushroom mousseline set on creamy mash with pan jus.</p>	16
Sundried tomato crusted baked salmon       <p>250g baked crusted salmon served with creamed spinach potato.</p>	18
Traditional beef olives      <p>Maltese beef olives stuffed with local pork sausage cooked in a rich tomato gravy served with roast potatoes.</p>	16
Veal saltimbocca   <p>250g veal wrapped in prosciutto crudo and sage, cooked in pan with garlic, butter, white wine and lemon juice, served with roast potatoes or fries.</p>	21
Vegan curried spinach, chickpea and tofu pot pie       <p>Slow cooked authentic spinach curry with tofu and chickpeas topped with vegan crispy pastry, served with sourdough.</p>	13

Sides







	Euro
Crispy fresh salad 	3
House cut chips      	3
Roasted potatoes   	3
Seasonal roast vegetables 	3
Sweet potato fries      	3

Afternoon Tea

€12 per person




Savouries

Brie and prosciutto cotto in a butternut squash bun    

Gin-cured salmon and avocado open sandwich      




Marinated artichoke and bufala micro salad   

Prosciutto crudo, Grana Padano and tomato chili jam croissant     

Smoked cheese, tomato and rucola sandwich   

Sweets







Assorted macaroons      

Chocolate and Irish cream pannacotta      

French pralines    

Lemon and ricotta tart        

Pecan tart        

Pumpkin scones served with clotted cream and home-made jam      

Including a pot of tea or coffee

Served daily between 14.00hrs and 17.00hrs

Aperitivo

€13 per person

Italian Plate

Grissini        

Homemade focaccia        

House dry-cured speck 

Olives marinated in rosemary and chili  

Salami Milano 



Spianata Calabrese 

Three types of cheeses   

Maltese Plate

Aioli, sundried tomato and local cheeselet open sandwich        

Cheese and pea cake        

Smoked Maltese sausage  

Traditional bigilla on crostini        

Waterbiscuits   

Including an aperitif from the below selection

Chinotto amaro

Bourbon whiskey, lemon juice, honey and kinnie

Siciliano

Vodka, limoncello, lemon juice and sugar syrup

Zeppi

Pomegranate liqueur topped with bitter lemon

Zernieq

Malibu, pineapple, orange and cranberry juice

Served daily between 18.00hrs and 20.00hrs

