



## SALADS

**Chicken Caesar** (G)(F)(M)(E)(MU) €13.00  
250g grilled chicken on a bed of mixed lettuce, cherry tomatoes and parmesan shavings tossed in homemade Caesar dressing, topped with garlic croutons

**Roasted Salmon Salad** (F)(M) €13.00  
200g roasted salmon fillet, mixed lettuce leaves, feta cheese, marinated olives, cucumber ribbons and roasted cherry tomatoes, finished with lemon, oregano dressing

**Oriental Salad**  (N)(SES) €11.00  
Mixed shredded cabbage, spring onions, roasted bell peppers, green chilies, carrot ribbons, fresh coriander, roasted cashew nuts, tossed in a ginger, honey and sesame dressing


**Thai Beef Flank Salad** (P)(CL) €14.00  
100g grilled beef flank set on mixed salad leaves, red cabbage, capsicum, cucumbers, carrots, spring onions, roasted cherry tomatoes and fresh thyme, drizzled with lime juice, chili and honey dressing


**Asian Tuna Salad** (F)(SES) €13.00  
150g grilled tuna steak served on baby spinach leaves, kale, spring onions, leeks and cheery tomatoes finished with black sesame seeds and Asian dressing


## VEGAN

**Quinoa Salad**  €9.00  
Quinoa mixed with cucumber ribbons, carrots, spring onions and chickpeas, drizzled with a maple, lemon and ginger dressing

**Vegan Burger**  €12.00  
180g black bean, onion, carrots and bell pepper patty, grilled and topped with smashed avocado and fresh tomato slices, served in a gluten free bun with French fries

**Mushroom Risotto**  (SHF) €12.00  
Arborio rice cooked with caramelized onions, mushrooms, garlic and white wine, finished off with shredded vegan cheese

**Kerala Curry**  €14.00  
Chickpea and lentil stew cooked with Indian spices, finished off in a creamy tomato-based gravy, served with rice


**Vegan Pinza**  (G) €12.00  
Tomato sauce, vegan cheese, portobello mushrooms and artichokes, finished with vegan cream cheese and baby spinach leaves

 denotes Vegan dishes

 denotes Vegetarian dishes

## PINSA ROMANA

Authentic Italian Pizza

**Margherita**  (G)(M) €9.00  
Tomato sauce, mozzarella fior di latte, fresh basil leaves, olive oil

**Capricciosa** (G)(M)(E)(SFH) €11.00  
Tomato sauce, mozzarella fior di latte, arrosto ham, mushrooms, artichokes, hard boiled egg, oregano

**Diavola** (G)(M)(SFH) €9.00  
Tomato sauce, mozzarella fior di latte, spicy salami, fresh basil leaves, olive oil

**Parma Ham** (G)(M)(SFH) €12.00  
Mozzarella fior di latte, Parma ham, rucola, cherry tomatoes, extra virgin olive oil

**Pulled Pork** (G)(M)(MU)(SFH) €13.00  
Mozzarella fior di latte, BBQ pulled pork, roasted cherry tomatoes, coriander, spring onions

**Chicken Supreme** (G)(M)(SFH) €10.00  
Tomato sauce, mozzarella fior di latte, chicken breast, spicy salami, bell peppers and pitted olives, finished with fresh basil, tomato concasse and sour cream

**Maltese** (G)(M)(SFH) €12.00  
Tomato sauce, Maltese sausage, sundried tomatoes, goat's cheese, fresh basil, olive oil


## BURGERS & BREADS

**Crispy Chicken Burger** (G)(CL)(E) €13.00  
250g chicken thighs, marinated with paprika and crispy fried, chipotle mayo and red cabbage slaw in a brioche bun, served with French fries

**Smokehouse Burger** (G)(M)(E) €13.00  
170g homemade beef patty, grilled and topped with horseradish mayo, caramelized onions, applewood cheese, shredded bacon, and mushrooms, served in a brioche bun, accompanied with French fries

**Rucola Mozzarella Burger** (G)(M)(E) €13.00  
170g homemade beef patty, fresh mozzarella di bufala, rocket leaves and garlic mayo in a brioche bun, served with French fries

**Lamb Burger** (G) €13.00  
170g homemade lamb patty seasoned with Middle Eastern spices, topped with sauteed peppers in a brioche bun, served with French fries

**Portobello Mushroom Burger**  (M)(G) €12.00  
Portobello mushroom cooked in butter and thyme, topped with brie cheese and finished in the oven, served in a quark roll with French fries

**Pesto Parma Ciabatta** (G)(M)(N) €10.00  
Slices of Parma ham, mozzarella di bufala and fresh tomatoes with homemade basil pesto, served in a toasted ciabatta with quinoa salad

**Lamb Kofta** (G)(M) €13.00  
170g spiced minced lamb skewers, served on grilled pitta bread with fresh onions, tzatziki, couscous and mixed leaves


Food and Drink at the pool deck will be served in disposable containers.

## PASTA

**Paccheri** (G)(M)(SFH) €13.00  
Chicken pieces cooked with onion, garlic and asparagus in white wine, finished with cream and parmesan shavings

**Linguine** (G)(MOL)(SFH) €15.00  
Fresh clams cooked in white wine with onions and garlic, tossed in herb oil and topped with crispy guanciale

**Casarecce** (G)(M)(SOY) €12.00  
Pasta with rabbit confit and root vegetables tossed in soy sauce and butter

**Gnocchi**  (G) €12.00  
Pumpkin chunks cooked in a fresh puree of pumpkin, topped with pumpkin seeds

**Garganelle** (G)(M)(E)(SFH) €13.00  
Italian sausage, garlic, crushed chili, spicy tomato sauce, fennel seeds and Parmesan cheese

**Pappardelle** (G)(M) €13.00  
Slow cooked spicy pork ragu, cherry tomatoes, onions and garlic cooked in butter and thyme

## MAINS

**Calamari** (MOL)(F)(G)(M)(E) €18.00  
300g fried calamari served with homemade tartare sauce, lemon wedge and French fries

**Mussels** (MOL)(F)(G)(SFH) €16.00  
500g mussels cooked in white wine with garlic, onions and cheery tomatoes, served with toasted bread, lemon wedge and French fries

**Swordfish** (F)(G) €21.00  
250g grilled swordfish marinated in lemon and garlic, served with cherry tomatoes and French fries

**Tuna** (F)(G) €23.00  
300g grilled tuna steak, served with marinated tomatoes, herb oil and French fries

**Chicken Breast** (G) €18.00  
280g grilled chicken breast marinated in citrus and garlic, served with Asian slaw and French fries

**Beef Rib-Eye** (G) €25.00  
300g grilled beef rib-eye cooked to your liking, served with mushroom, cherry tomatoes and French fries

**Pork Collar** (G) €22.00  
200g char-grilled pork medallions marinated in salsa verde, served with fresh mixed salad leaves, lemon wedge and French fries

## SIDES

**Seasoned Fries** (G)  €3.00

**Sweet Potato Fries** (G)  €3.50

**Mixed Green Salad**  €3.50

### Food Allergens

Cereals containing gluten (G)  
Milk including lactose (M)

Crustaceans (CR)  
Tree nuts (N)

Fish (F)  
Lupin (L)

Sulphites (SFH)  
Mollusks (MOL)

Peanuts (P)  
Sesame (SES)

Soya (SY)  
Egg (E)

Celery (CL)  
Mustard (MU)

Please advise us of any dietary requirements. We will do our best to accommodate your needs. Kindly 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.