



Fish goujons (a) (b) (b) (b)  Breaded fish strips served with tartare sauce.	€8
Chicken wings ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) (	€8
Trio of mini burgers (a) (b)  Chicken, lamb and beef mini burgers with melted cheeses homemade burger Sause and pickles.	€8
Maltese platter ( ) ( ) ( ) Local goat's cheeselet, sundried tomatoes, marinated black olives, pickled vegetables, 'bigilla' traditional bean paste, water crackers and Maltese bread.	€12
Baked brie	€II
Mussles marinières (a) (b) (b) (b) (b) (b) (c) (c) (c) (c) (d) (d) (d) (d) (d) (d) (d) (d) (d) (d	€16
Chicken liver pâté (i) (ii) (iii) (i	€9
Chicken liver pate served with house chutney and toasted bread.	€9 <b>€</b> 11
Chicken liver pate served with house chutney and toasted bread.  Gbejna salad	
Chicken liver pate served with house chutney and toasted bread.  Gbejna salad  Local soft cheeselet, roasted sunflower seeds, bell peppers, zucchini and cherry tomatoes set on crispy salad leaves.  Tofu and quinoa salad  Grilled tofu on a bed of quinoa salad with cucumber, carrots, chickpeas and spring onions, drizzled with a maple,	<b>€</b>



Margarita ( ) ( ) Tomato sauce, mozzarella fior di latte, fresh basil, olive oil.	€9
Capricciosa (a) (b) (b)  Tomato sauce, mozzarella for di latte, arrosto ham, mushrooms, artichokes, hard boil egg, oregano.	€12
Diavola ( ) ( )  Tomato sauce, mozzarella fior di latte, spicy salami, basil, olive oil.	€10
Maltese (i) (i)  Tomato sauce, local Maltese pork sausage, sun dry tomatoes, goat cheese, basil, olive oil.	€13
Gozitana (E)  Sliced potatoes, local seasonal marinated vegetables, onions, garlic, black olives, fennel seeds.	€II
Pasta and Rice	
Garganelle Maltese ( ) ( )  Local sausage pork ragu cooked in a rich tomato sauce with fennel seeds, topped with goat's cheese shavings.	€14
Spaghetti rabbit (§) Slow cooked rabbit ragu cooked with carrots, garlic, and onions in a tomato fondue with rabbit seasoning.	€14
Rigatoni Norma ( ) ( ) Pasta tossed in roasted eggplant cooked in a rich tomato fondant with fresh basil, topped with Parmesan shavings.	€13
Mushroom risotto (a) (b) (b) (b) Arborio rice cooked with caramelized onions, mushrooms, garlic and white wine, finished off with parmesan cheese.	€13

# Burgers and Bread

Crispy chicken burger ( ) ( ) ( ) 220g chicken thighs, marinated with paprika and crispy fried, chipotle mayo and red cabbage slaw in a brioche bun, served with French fries.	€13
Smokehouse burger   170g homemade beef patty, grilled and topped with caramelized onions and bacon, served in a brioche bun with house sauce, accompanied with French fries.	€14
Lamb burger (E) 170g homemade lamb patty seasoned with Middle Eastern spices, topped with sauteed peppers in a brioche bun, served with French fries.	€15
Pesto Parma ciabatta	€10
Cheesy French toast (a) (b) (b)  Thick slices of French toast dipped in eggs and grilled with cheese, topped with chopped chives.	€9



## Classie Afternoon Tea

## Savouries

Parma ham, cream cheese and rucola croissant (a)



Hummus and grilled seasonal vegetables focaccia (👂

Beef, bell peppers and English mustard wrap ()



Mini brioche with smoked salmon and avocado paste, dill and baby spinach (i)

Puff pastry case stuffed with chicken breast in a creamy porcini sauce (1)

## **Sweets**

Almond macaroon (i)

Victoria sandwich cake filled with strawberry jam (L)

Vanilla muffin (1)

Raisin scone (1) (2)

Homemade granola peanut butter bar 🌎 🎉 🕼

Fresh cream, fruit jam and chocolate spread (1)

## **Beverages**

Pot of tea or coffee per person

## Gluten- Free Afternoon Tea €17 per person

## Savouries

Parma ham, cream cheese and rucola bun

Smoked salmon roll with avocado paste, dill and baby spinach ( )

Beef, bell peppers and mustard wrap 🐯

Chicken and creamy porcini tartlet (1)

Grilled vegetables and hummus focaccia

## **Sweets**

Almond macaroon (1)

Coconut puff (1)

Almond cake (1)

Vanilla muffin 🔒 🔝

Fresh cream, fruit jam and chocolate spread (a)



## **Beverages**

Pot of tea or coffee per person



## Savouries

Grilled vegetables and homemade pesto wrap 🎉 👵

Bridge roll with avocado paste, baby spinach and chili 🎉

Focaccia with hummus and bell peppers 🎉

Portobello mushroom and rucola finger sandwich, sunflower seeds 🎉

Sweet potato tartlet, almond flakes 🎉 🕼

## **Sweets**

Homemade coconut and peanut butter bar 🎉 🕼 🦻

Carrot cake 🎉 🥱

Dates and mixed nuts protein ball 🥱

Vegan dark chocolate, oats and coconut bar, topped with apple compote 🌛 🥱

## **Beverages**

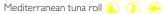
Pot of tea or coffee per person



## Savouries

Pizza margherita 🔒 🤌





Ham and cheese sandwich ()

Carrot sticks with an egg mayo dip (1)



## **Sweets**

Mini vanilla muffin 🦻 🎉 🔒





Petit doughnut 🎉 🔒



Chocolate cake 🔑 🔒

## **Beverages**

Glass of milk or orange juice















Eggs

Cereals containing gluten

Milk

Soy Beans

**Peanuts** 

Tree nuts

Lupins















Molluscs

Fish

Sulphites Crustacean

Celery

Sesame

Mustard

Please advise your server if you have any dietary requirements