



Food

SALADS

- Chicken Caesar Salad (M) (F) (MU) (E) (G)** €14.00
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) (M)** €15.00
200gr grilled salmon fillet served on a bed of mixed leaves, feta cheese, marinated olives, cucumber ribbons, and roasted cherry tomatoes, finished with a lemon and oregano dressing
- Asian Tuna Salad (F) (SES) (SY)** €15.00
150gr tuna steak with spring onions, cherry tomatoes, black sesame seeds, leeks, mango, baby spinach, and kale tossed in an Asian dressing
- Pulled Beef Salad** €14.00
150gr pulled beef set on grilled mixed vegetables, crispy salad leaves, and cherry tomatoes, finished with a drizzle of olive oil and a hint of fresh coriander
- Watermelon Feta Salad (M)** €12.00
Watermelon, cucumber, feta cheese, red onions, and fresh mint tossed in a light lime dressing with parsley

PIZZA

- Margherita (G) (M)** €9.00
Tomato sauce, mozzarella for di latte, fresh basil leaves, olive oil
- Capricciosa (G) (M) (E) (SFH)** €12.00
Tomato sauce, mozzarella for di latte, arrosto ham, mushrooms, artichokes, hard-boiled egg, oregano
- Diavola (G) (M) (SFH)** €10.00
Tomato sauce, mozzarella for di latte, spicy salami, fresh basil leaves, olive oil
- Chicken Supreme (M) (G) (SFH)** €12.00
Tomato sauce, mozzarella for di latte, chicken breast, spicy salami, bell peppers, olives, fresh basil leaves, tomato concasse, sour cream
- Maltese (G) (M) (SFH)** €12.00
Tomato sauce, Maltese sausage, goat's cheese, sundried tomatoes, fresh basil leaves, olive oil
- Chili Prawn (G) (CR) (F)** €14.00
Spicy prawns, guacamole, spinach, roasted cherry tomatoes, red onions, herb oil
- Bianca (G) (M)** €13.00
Mozzarella fior di latte, ricotta salata, fresh basil leaves, olive oil
- Mortazza (G) (N) (M)** €13.00
Basil pesto, mortadella con pistacchi, mozzarella di bufala, olive oil, crushed pistachios
- Calzone (G) (M)** €14.00
Closed pizza with truffle paste, cherry tomatoes, pecorino cheese, and radicchio, finished with tomato sauce
- Additional Toppings** €1.50
Eggs, ham, chorizo, mushrooms, onions, peppers, artichoke, olives
- Parma ham, bacon, chicken, pulled beef, mozzarella di bufala, prawns, Maltese sausage** €3.00

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
- BLT Burger (G) (MU) (M) (E)** €14.00
170gr homemade beef patty, grilled and topped with streaky bacon, caramelized onions, lettuce, tomato and garlic mayo 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
- Lamb Burger (G)** €15.00
170gr homemade lamb patty seasoned with Middle Eastern spices, grilled and topped with sautéed peppers in a brioche bun, served with French fries
- Beef Parmesan Ciabatta (G) (M) (N)** €13.00
Grilled marinated beef served with mozzarella fior di latte, homemade tomato sauce, and fresh basil in a crispy ciabatta
- 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)** €18.00
300gr fried calamari, served with homemade tartare sauce, lemon wedge and French fries
- Mussels (MOL) (G) (F) (SFH) (CR)** €18.00
500gr mussels cooked in white wine with garlic, onions, and cherry tomatoes, served with toasted bread, lemon wedge and French fries
- Swordfish (F) (G)** €22.00
250gr grilled swordfish marinated in lemon and garlic, served with cherry tomatoes and French fries
- Tuna Steak (F) (G)** €23.00
300gr tuna marinated in ginger, sesame oil and lemon, served with roasted cherry tomatoes, fresh herbs and French fries
- Chicken Breast (G) (E)** €19.00
280gr grilled chicken breast marinated with citrus and garlic, served with Asian slaw and French fries
- Beef Ribeye (G)** €28.00
300gr grilled beef rib-eye cooked to your liking, served with mushrooms, cherry tomatoes and French fries

PASTA

- Linguini (G) (MOL) (CR) (SFH)** €15.00
Fresh clams cooked in white wine with onions and garlic, tossed in herb oil
- Ravioli (G) (M)** €13.00
Pasta stuffed with ricotta cheese, tossed in a homemade Maltese-style tomato puree salsa with fried garlic, finished with freshly chopped parsley
- Casarecce (G) (M) (SFH)** €13.00
Chicken pieces cooked with onions, garlic, and asparagus in white wine, finished with cream and parmesan shavings
- Pappardelle (G) (M)** €13.00
Slow cooked Maltese sausage ragu, cooked with onions and garlic, finished with tomato sauce
- Penne (CR) (F) (G)** €15.00
Tail on prawns with roasted peppers, ginger, garlic, cherry tomatoes, and fresh basil leaves
- Rigatoni (G) (M)** €12.00
Pasta with roasted eggplant cooked in a rich tomato fondant, fresh basil, and topped with Parmesan shavings

VEGAN

- Quinoa Salad** €12.00
Quinoa mixed with chopped cucumbers, peppers, red onions, cherry tomatoes, and black olives, drizzled with lemon, olive oil and fresh basil dressing
- Oriental Salad (N) (SES)** €12.00
Shredded cabbage mixed with roasted bell peppers, green chillies, spring onions, carrot ribbons, coriander, roasted cashew nuts, and black sesame seeds, finished with ginger, honey and sesame dressing
- Mushroom Risotto (SY) (SFH)** €13.00
Arborio rice cooked with caramelized onions, mushrooms, garlic and white wine, finished off with soy sauce and chopped parsley
- Fettuccine (G) (SY)** €13.00
Pasta tossed with spinach, zucchini, onions and garlic in a curried soy-based white sauce
- Penne Pesto (G) (N)** €12.00
Red pesto made with roasted peppers, onions, garlic, tomatoes, fresh basil and olive oil pesto, finished with fresh basil
- Gnocchi (G)** €12.00
Pumpkin chunks cooked in a fresh puree of pumpkin, topped with pumpkin seeds
- Vegan Burger (G)** €14.00
Vegan patty with red onions and garlic, served with tomato ketchup, lettuce, tomatoes and gherkins in a burger bun, served with French fries
- Vegetable Flat Bread (G)** €11.00
Pita bread stuffed with tomato salsa, onions, cucumbers, peppers, and coriander mixed with vegan sour cream
- Falafel Wrap (G)** €11.00
Spicy falafel wrap with lettuce, red onions, sliced tomatoes, roasted peppers, finished with a fresh tomato dressing
- Vegan Pizza (G)** €12.00
Mushrooms, peppers, onions, sliced tomatoes, oregano, olive oil
- Spicy Veggie Pizza (G)** €12.00
Vegetable ragu, fresh chili salsa, herb oil
- Focaccia (G)** €12.00
Focaccia stuffed with Mediterranean caponata and fresh mixed salad leaves
- SIDES**
 - Seasoned French fries (G) €3.00
 - Sweet potato fries (G) €3.50
 - Mixed Green Salad €3.50

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	€2.40
Fanta, Kinnie, Kinnie Diet 33cl	€2.40
Sprite, Sprite Zero 33cl	€2.40
Ice Tea 33cl	€2.40
Slush 33cl	€3.00
Juices 33cl	€2.40
Fresh Orange 33cl	€4.00
Bitter Lemon, Ginger Ale 33cl	€2.75
Tonic Water 33cl	€2.75
Red Bull 25cl can	€3.50
Foreign Still/ Sparkling Water 50cl	€2.10
Foreign Still/ Sparkling Water 75cl	€3.75

Smoothies

Coconut Crush	€4.75	Tropical Sunshine	€4.75
Strawberry Delight	€4.75	Superberry Heaven	€4.75
Blueberry Bliss	€4.75	Go Green	€4.75
Cherry Buzz	€4.75	Detox Drive	€4.75
Passion Paradise	€4.75	Cleanout Quench	€4.75

FRAPPES

Cookies and Cream	€5.00
Strawberry and White Chocolate	€5.00
Caramel	€5.00
Iced Coffee	€2.50

Cocktails

Aperol Spritz Aperol, sparkling wine, soda water	€8.50
Campari Spritz Campari, sparkling wine, soda water,	€8.50
Refreshing Summer Vodka, passoa, bitter lemon	€8.50
Flavoured Daiquiri Strawberry Passion Fruit Mango Kiwi Rum, lime juice, sugar syrup	€8.50
Margarita Tequila, cointreau, lime juice	€8.50
Mojito Rum, mint, lime juice, demerara, soda water	€8.50
Sex On The Beach Vodka, peach schnapps, orange juice, cranberry juice	€8.50
Negroni Gin, campari, martini rosso	€9.00
Mai Tai Spiced rum, coconut syrup, grenadine, orange juice, pineapple juice, lime juice	€8.50
Pina Colada Rum, coconut syrup, pineapple juice, fresh cream	€8.50
Infused Cucumber Gin Gin, lime juice, sugar syrup, fresh mint leaves	€7.50
Long Island Ice Tea Vodka, rum, gin, tequila, triple sec, lime juice, cola	€8.50
Brain Freeze Gin, rum, vodka, blueberry slush	€8.00
Slush Daiquiri Rum, strawberry slush	€8.00
Red Russian Vodka, strawberry slush	€8.00

GIN SUMMER COCKTAILS

Pink Gin Spritz Gordon's pink gin, strawberry syrup, lemonade, sparkling wine	€8.50
Royal French 75 Tanqueray blackcurrent royale, lemon juice, sugar syrup, sparkling wine, soda water	€8.75
Blossom Fizz Tanqueray flor de sevilla, orange juice, sugar syrup, sparkling wine, soda water	€8.75

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	€4.25
Budweiser 33cl	€4.00
Carlsberg 33cl	€4.00
Cisk 0.0 33cl	€4.00
Flavoured Cider 33cl	€4.50

Spirits

Gin, Vodka, Rum	From €2.50
Aperitifs, Digestives	From €2.50
Liqueurs	From €2.50
Scotch	From €2.50
Bourbons	From €2.50

MOCKTAILS

Bora Bora Passion fruit syrup, grenadine, pineapple juice, lime juice	€4.50
San Fran Grenadine, pineapple juice, orange juice, peach juice	€4.50

HOT BEVERAGES

Americano	€1.75	Hot Chocolate	€2.75
Espresso	€1.80	English Breakfast Tea	€2.00
Espresso Macchiato	€1.80	Fruit/Herbal Tea	€2.50
Cappuccino	€2.25		
Latte Macchiato	€2.25		

Wines

WHITE WINE

Isis Chardonnay	€32.00
Medina Sauvignon Blanc ✓	€22.00
Donato Chardonnay	€19.00
Gabrieli Pinot Grigio	€19.00
Frescobaldi Vermentino	€18.00
Poncho Criollo Chardonnay	€17.00
Finca Flinchman Sauvignon Blanc Roble	€17.00
Vinas de Barrancas Chardonnay	€18.00
Donnafugata Damarino	€29.00
Santa Cristina Bianco	€26.00

RED WINE

Palatino Cabernet Sauvignon	€24.00
Medina Syrah ✓	€23.00
Marenzio Merlot	€19.00
Pergolesi Primitivo	€19.00
Primitivo Di Manduria Sassirossi	€33.00
Santa Cristina Rosso	€29.00
Cape Heights Pinotage	€21.00

ROSÉ WINE

Medina Grenache ✓	€22.00
Masseria Altemura Rosato	€18.00
Alie Frescobaldi Rose	€18.00
By.OTT Rose	€17.00
Beringer Zinfandel Rose	€17.00

SPARKLING WINE

Brilla Prosecco	€26.00
Brilla Prosecco Rosé	€26.00
Martini Royale Bianco	€25.00

WINE BY THE GLASS

Poncho Criollo Chardonnay	€3.75
Finca Flinchman Sauvignon Blanc Roble	€3.75
Marenzio Merlot	€5.00
Pergolesi Primitivo	€5.00
Masseria Altemura Rosato	€3.75
By.OTT Rose	€3.75