










Thistle
Lounge
Bar










Nibbles

- Fish goujons**     €8
Breaded fish strips served with tartare sauce.
- Chicken wings**   €8
Marinated chicken wings lemon, honey, paprika finished with white and black sesame seeds.
- Trio of mini burgers**   €8
Chicken, lamb and beef mini burgers with melted cheeses homemade burger Sause and pickles.
- Maltese platter**   €12
Local goat's cheeselet, sundried tomatoes, marinated black olives, pickled vegetables, 'bigilla' traditional bean paste, water crackers and Maltese bread.
- Baked brie**    €11
Baked brie cheese, caramelized walnuts and rocket salad, served with homemade jam and toasted baguette.
- Mussels marinières**     €16
500g mussels cooked in white wine, garlic and shallots with a touch of cream, served with toasted bread.
- Chicken liver pâté**    €9
Chicken liver pate served with house chutney and toasted bread.








Salads

- Gbejna salad**  €11
Local soft cheeselet, roasted sunflower seeds, bell peppers, zucchini and cherry tomatoes set on crispy salad leaves.
- Tofu and quinoa salad** €11
Grilled tofu on a bed of quinoa salad with cucumber, carrots, chickpeas and spring onions, drizzled with a maple, lemon ginger dressing.
- Salmon salad**   €14
Salmon fillet on mixed lettuce leaves, feta cheese, marinated olives, cucumber, and roasted cherry tomatoes with lemon oregano dressing.
- Chicken salad**     €13
Grilled chicken salad set on a bed of mixed lettuce tossed in homemade Caesar dressing, parmesan shavings and garlic croutons.

Pinsa Romana

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| Margarita   | €9 |
| Tomato sauce, mozzarella fior di latte, fresh basil, olive oil. | |
| Capricciosa    | €12 |
| Tomato sauce, mozzarella fior di latte, arrosto ham, mushrooms, artichokes, hard boil egg, oregano. | |
| Diavola   | €10 |
| Tomato sauce, mozzarella fior di latte, spicy salami, basil, olive oil. | |
| Maltese   | €13 |
| Tomato sauce, local Maltese pork sausage, sun dry tomatoes, goat cheese, basil, olive oil. | |
| Gozitana  | €11 |
| Sliced potatoes, local seasonal marinated vegetables, onions, garlic, black olives, fennel seeds. | |

Pasta and Rice

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| Garganelle Maltese   | €14 |
| Local sausage pork ragu cooked in a rich tomato sauce with fennel seeds, topped with goat's cheese shavings. | |
| Spaghetti rabbit  | €14 |
| Slow cooked rabbit ragu cooked with carrots, garlic, and onions in a tomato fondue with rabbit seasoning. | |
| Rigatoni Norma   | €13 |
| Pasta tossed in roasted eggplant cooked in a rich tomato fondant with fresh basil, topped with Parmesan shavings. | |
| Mushroom risotto   | €13 |
| Arborio rice cooked with caramelized onions, mushrooms, garlic and white wine, finished off with parmesan cheese. | |

Burgers and Bread

Crispy chicken burger 🍷 🌿

€13

220g chicken thighs, marinated with paprika and crispy fried, chipotle mayo and red cabbage slaw in a brioche bun, served with French fries.

Smokehouse burger 🌿

€14

170g homemade beef patty, grilled and topped with caramelized onions and bacon, served in a brioche bun with house sauce, accompanied with French fries.

Lamb burger 🌿

€15

170g homemade lamb patty seasoned with Middle Eastern spices, topped with sauteed peppers in a brioche bun, served with French fries.

Pesto Parma ciabatta 🍷 🍷 🌿

€10

Slices of Parma ham, mozzarella di bufola and fresh tomatoes with homemade basil pesto, served in a toasted ciabatta with quinoa salad.

Cheesy French toast 🍷 🍷 🌿

€9

Thick slices of French toast dipped in eggs and grilled with cheese, topped with chopped chives.



Food Allergens



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