



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.
- Pulled chicken bao buns**      €9
Steamed bao buns filled with pulled chicken, cabbage and carrots marinated in ginger, sesame oil and lemon, and Asian barbecue sauce








Salads

- Gbejna salad**  €11.50
Local soft cheeselet, roasted sunflower seeds, bell peppers, zucchini and cherry tomatoes set on crispy salad leaves.
- Tofu and quinoa salad** €11.50
Grilled tofu on a bed of quinoa salad with cucumber, carrots, chickpeas and spring onions, drizzled with a maple, lemon ginger dressing.
- Salmon salad**   €15
Salmon fillet on mixed lettuce leaves, feta cheese, marinated olives, cucumber, and roasted cherry tomatoes with lemon oregano dressing.
- Chicken salad**     €14
Grilled chicken salad set on a bed of mixed lettuce tossed in homemade Caesar dressing, parmesan shavings and garlic croutons.











Pinsa Romana

Margherita  	€9
Tomato sauce, mozzarella fior di latte, fresh basil, olive oil.	
Capricciosa   	€13
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 	€12
Sliced potatoes, local seasonal marinated vegetables, onions, garlic, black olives, fennel seeds.	

Pasta and Rice

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  	€13.50
Pasta tossed in roasted eggplant cooked in a rich tomato fondant with fresh basil, topped with Parmesan shavings.	
Mushroom risotto  	€13.50
Arborio rice cooked with caramelized onions, mushrooms, garlic and white wine, finished off with parmesan cheese.	



Burgers and Bread



- Crispy chicken burger**   €14
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**  €15
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**  €16
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.



Classic Afternoon Tea

€16 per person



Savouries

Parma ham, cream cheese and rucola croissant  



Hummus and grilled Mediterranean vegetable focaccia  





Beef, bell pepper and English mustard wrap  


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

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


Sweets

Almond macaroon  

Victoria sandwich cake filled with strawberry jam    

Madagascar vanilla muffin     

Classic buttery scone served with crème chantilly, fruit jam and chocolate spread     

Homemade decadent chocolate brownie    

Beverages

Pot of tea or coffee per person


Served daily between 14.00hrs and 17.00hrs

GlutenFree AfternoonTea

€18 per person

Savouries

Parma ham, cream cheese and rucola bun 



Smoked salmon roll with avocado paste, dill and baby spinach 

Beef, bell pepper and mustard crêpe 

Chicken and porcini mushroom muffin  

Hummus and grilled Mediterranean vegetable tartlet




Sweets

Almond macaroon  

Homemade decadent chocolate brownie  

Almond cake   

Madagascar vanilla muffin  

Crème chantilly, fruit jam and chocolate spread   

Beverages



Pot of tea or coffee per person


Served daily between 14.00hrs and 17.00hrs



Vegan Afternoon Tea


€18 per person

Savouries

Mediterranean 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 



Beetroot tartlet with sweet potatoes and almond spread  

Sweets

Coconut and strawberry pannacotta

Homemade carrot cake  

Dates and mixed nuts protein ball  

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

Seasonal fresh fruit cuts

Beverages

Pot of tea or coffee per person

Served daily between 14.00hrs and 17.00hrs








Kids Afternoon Tea



€8 per person

Savouries

Pizza margherita  

Mediterranean tuna roll   



Ham and cheese sandwich  

Carrot sticks with an egg mayo dip  

Sweets

Mini vanilla muffin   

Petit doughnut  

Chocolate cake  

Beverages

Glass of milk or orange juice

Served daily between 14.00hrs and 17.00hrs



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