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Lounge

Bar








# Nibbles

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- 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 Sauce and pickles.
- Maltese platter**   €12  
Local goat's cheese, 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

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- Gbejna salad**  €11.50  
Local soft cheese, 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

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











# Pasta and Rice

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<b>Garganelle Maltese</b>  	€14
Local sausage pork ragu cooked in a rich tomato sauce with fennel seeds, topped with goat's cheese shavings.	
<b>Spaghetti rabbit</b> 	€14
Slow cooked rabbit ragu cooked with carrots, garlic, and onions in a tomato fondue with rabbit seasoning.	
<b>Rigatoni Norma</b>  	€13.50
Pasta tossed in roasted eggplant cooked in a rich tomato fondant with fresh basil, topped with Parmesan shavings.	
<b>Mushroom risotto</b>  	€13.50
Arborio rice cooked with caramelized onions, mushrooms, garlic and white wine, finished off with parmesan cheese.	

# Burgers and Bread

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- 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.

# 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