

triBistro

STARTERS

Spicy Goat's Cheese Bites (G, M) €9.00

Deep fried spicy golden local 'gbejna' cheeselet accompanied with sour cream, freshly chopped dill, yoghurt, and lemon zest

Chef's Bruschetta (G, M) €8.00

Feta cheese, roasted cherry tomatoes, capsicum, red onions and marinated black olives on grilled rustic Maltese bread, finished with a drizzle of herb oil

Smoked Octopus (SFH, MOL) €13.00

Applewood smoked tender octopus served with pineapple chutney, fresh cilantro, and red onions

PASTA

Linguine Allo Scoglio (G, N, CR, N) €18.00

Linguine with fresh prawns, vongole, black mussels, cherry tomatoes, garlic, onions, fresh herbs, lemon zest and white wine

Ravioli Burrata (G, M) €18.00

Pasta stuffed with burrata cheese, tossed in a cherry tomato confit and topped with mozzarella fior di latte, herb oil drizzle

Porcini Tortelli (G, SFH) €17.00

Tortelli filled with porcini mushrooms, finished in a truffle and sage cream sauce, with fresh rosemary and Parmesan shavings

Bucatini Octopus (G, MOL, SFH) €17.00

Bucatini with slow cooked octopus in a home-made tomato sauce with fresh herbs, black olives and finished with freshly chopped chives

Asparagus and broad bean risotto (M, SFH) €17.00

Asparagus and broad bean risotto with lemon zest, white wine, local 'Ġbejna' cheeselet Shavings, finished with herb butter

SALADS

Greek Salmon Salad (F, M, SFH) €16.00

Crispy salmon fillet, feta cheese, cucumber, local cherry tomatoes, red onions, fresh lemon juice and herb oil dressing

Butternut Squash and Artichoke Salad (SFH) €14.00

Roasted butternut squash, garlic marinated artichokes, baby potatoes, black olives, cherry tomatoes and topped with roasted pumpkin seeds

Crunchy Chicken Salad (N, SFH) €15.00

Marinated chicken breast set on crispy greens, pickled red cabbage, roasted almonds, finished with a drizzle of honey and mandarin orange vinaigrette

MAINS

Angus Beef Tagliata (M) €27.00

Grilled to your liking and served with Rucola, cherry tomatoes, and Parmesan shavings Or

'Agli Agrumi' Homemade lime, grapefruit and rosemary side dressing (SFH)

Beef Rib-eye €29.00

Chargrilled to your liking and served with roasted cherry tomatoes and lemon wedge

King Prawns (CR, M, SFH) €25.00

Argentinian king prawns chargrilled with garlic, leeks, ginger zest, herbed butter, finished with white wine and freshly chopped parsley

Sea Bream (F, SFH) €26.00

Mediterranean bream baked 'al cartoccio' with white wine, fresh herbs, cherry tomatoes, and black olives

Pina Colada Chicken (SFH, M) €23.00

Marinated Pina colada chicken breast served with grilled pineapple, cilantro, sweet corn and a hint of chilli

Eggplant Parmigiana (G, SFH, M) €18.00

An Italian classic dish made with thinly sliced floured and fried eggplant layered with tomato sauce, cheese and baked in the oven

Spiedini Ai Ferri 'Trio of kebabs' (M, SFH) €24.00

Boneless chicken thighs with curry, yoghurt, lemon zest, smoked paprika and fresh parsley.

Tender beef chunks with ginger, garlic, dill and lemon.

Glazed pork with honey, apple juice, coriander and anisette.

All mains include French fries or sea salt and rosemary roasted potatoes and fresh mixed salad or roasted seasonal vegetables

SAUCES

Merlot and mushroom sauce (SFH, M) €3.50

Creamy peppercorn sauce (SFH, M) €3.50

Honey mustard sauce (MU, SFH) €3.50

BURGERS

Provolone and Mushroom Burger (G, M) €15.00

180gr homemade beef patty, grilled and topped with a Portobello mushroom, grilled onions, smoked provolone cheese, iceberg lettuce, and sliced tomato, in a brioche bun, served with French fries

Homemade Fish burger (SFH, F, E, G) €16.00

Homemade Beer-battered chunky fish burger topped with sliced tomato, iceberg lettuce, and tartar sauce, in a brioche bun, served with French fries

Crispy Chicken Burger (G, 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

PIZZA

Margherita (G, M, SFH) €10.00

Tomato sauce, mozzarella fior di latte, fresh basil leaves, olive oil

Margherita Bufala (G, M, SFH) €15.00

Tomato sauce, mozzarella di Bufala DOP, fresh basil leaves, olive oil

Capricciosa (G, ME, SFH) €14.00

Tomato sauce, mozzarella fior di latte, gammon, mushrooms, garlic marinated artichoke hearts, black olives, eggs, and oregano

Maltese (G, M, SFH) €14.00

Tomato sauce, Maltese sausage, sliced potatoes, onions, black olives, and local goat's cheese

Vegetarian (V, SFH, G) €13.00

Green pesto sauce, cherry tomatoes, red onions, dried apricots, caramelized walnuts, chili herb oil

UV Special (G, M, SFH) €15.00

Tomato sauce, mozzarella fior di latte, truffled ricotta cheese, crispy guanciale, mushrooms, fresh rosemary

Crudo e Grana (L, M, SFH, G) €15.00

Tomato sauce, mozzarella fior di latte, Parma ham, Parmesan shavings, fresh rucola, cherry tomatoes, herb oil

Al Tonno (F, G, SFH) €14.00

Tomato sauce, mozzarella fior di latte, flaked tuna, red onions, sweet pimentos and black olives

Pulled Beef (G, M, SFH) €15.00

Tomato sauce, slow cooked beef chuck, mushrooms, blue cheese cream, fresh arugula leaves, honey drizzle

La Bianca (G, N, M, SFH) €15.00

Mozzarella fior di latte, creamy ricotta, mortadella, crushed pistachios

DESSERTS

Homemade Tiramisù al Pistacchio (G, M, N, E) €7.00

Decadent caramel brownie (G, E, N, SFH) €6.00

served with Madagascar vanilla ice cream

Traditional honey drizzled Maltese date fritters (L, M, N) €6.00

served with local 'gelat tan-nanna' ice cream

'Gelāt tan-nanna' translates literally as grandmother's ice cream. It's an old recipe which uses condensed milk, cinnamon, nuts, and candied peel

Refreshing Sorbet €4.00 (each scoop)

Lemon, Mango or Strawberry

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.

MINERALS

Coca Cola, Coca Cola Zero 33cl	€3.00
Fanta, Kinnie, Kinnie Diet 33cl	€3.00
Sprite, Sprite Zero 33cl	€3.00
Ice Tea 33cl	€3.00
Slush 33cl	€3.00
Juices 33cl	€2.50
Fresh Orange 33cl	€4.00
Bitter Lemon, Ginger Ale 33cl	€3.00
Tonic Water 33cl	€3.00
Red Bull 25cl can	€4.50
Foreign Still/ Sparkling Water 50cl	€2.50
Foreign Still/ Sparkling Water 75cl	€4.00

SMOOTHIES

Coconut Crush	€5.50
Strawberry Delight	€5.50
Blueberry Bliss	€5.50
Cherry Buzz	€5.50
Passion Paradise	€5.50
Tropical Sunshine	€5.50
Superberry Heaven	€5.50
Go Green	€5.50
Detox Drive	€5.50
Cleanout Quench	€5.50
Açaí Magic	€5.50
Protein Booster	€5.50

FRAPPES

Cookies and Cream	€5.50
Strawberry and White Chocolate	€5.50
Caramel	€5.50
Iced Coffee	€3.00

COCKTAILS

Aperol Spritz	€7.50
Aperol, sparkling wine, soda water	
Campari Spritz	€8.00
Campari, sparkling wine, soda water	
Refreshing Summer	€8.50
Smirnoff vodka, Passoa, bitter lemon	
Flavoured Daiquiri	€8.50
Strawberry Passion Fruit Mango Kiwi Bacardi rum, lime juice, sugar syrup	
Margarita	€8.50
Tiscas tequila silver, Cointreau, lime juice	
Mojito	€8.50
Bacardi rum, mint leaves, lime juice, demerara sugar, soda water	
Sex On The Beach	€8.50
Smirnoff vodka, peach schnapps, orange juice, cranberry juice	
Negroni	€8.50
Gordon's gin, Campari, Martini rosso	

Mai Tai	€8.50
Bacardi rum, Amaretto, triple sec, orange juice, pineapple juice, grenadine	
Pina Colada	€8.50
Bacardi rum, coconut syrup, pineapple juice, fresh cream	
Pimm's Spritz	€8.00
Pimm's, sparkling wine, lemonade	
Long Island Ice Tea	€9.00
Gordon's gin, Smirnoff vodka, Bacardi rum, Tiscas tequila silver, triple sec, lime juice, cola	
Brain Freeze	€8.00
Gordon's gin, Bacardi rum, flavoured slush	
Slush Daiquiri	€7.50
Bacardi rum, flavoured slush	
Red Russian	€7.50
Smirnoff vodka, flavoured slush	

GIN SUMMER COCKTAILS

Pink Gin Spritz	€8.50
Gordon's pink gin, strawberry syrup, lemonade, sparkling wine	
Royal French 75	€8.00
Sparkling wine, Tanqueray blackcurrant royale, lemon juice, sugar syrup	
Blossom Fizz	€8.50
Tanqueray flor de sevilla, orange juice, sugar syrup, sparkling wine, soda water	

BEERS

Budweiser 33cl	€4.00
Cisk 33cl	€3.50
Cisk Excel 33cl	€3.50
Cisk Chill 33cl	€3.50
Cisk 0.0 33cl	€4.00
Blue Label 44cl	€5.00
Heineken 33cl	€4.00
Corona 35.5cl	€5.00
Budweiser 33cl	€4.00
Flavoured Cider 33cl	€4.50

SPIRITS

Gin, Vodka, Rum	From €3.00
Aperitifs, Digestives	From €3.50
Liqueurs	From €3.50
Scotch	From €3.00
Bourbons	From €3.50

MOCKTAILS

Bora Bora	€5.50
Passion fruit syrup, grenadine, pineapple juice, lime juice	
Virgin Colada	€5.50
Pineapple juice, coconut syrup, fresh cream	

HOT BEVERAGES

Americano	€2.50
Espresso	€2.00
Espresso Macchiato	€2.30
Cappuccino	€3.00
Latte Macchiato	€3.50
Hot Chocolate	€4.00
English Breakfast Tea	€3.50
Fruit/ Herbal Tea	€2.50

WHITE WINE

Palatino Sauvignon Blanc	€24.00
Medina Girgentina Chardonnay	€24.00
Caravaggio Chenin Blanc	€24.00
Astarte Vermentino DOK	€32.00
Frescobaldi Vermentino Toscana	€20.00
Gavi di Gavi Tuffo DOCG	€29.00
Umberto Fiore Gavi di Gavi	€30.00
B&G Cuvée Spéciale Bordeaux Blanc	€22.00
Robertson Chenin Blanc	€24.00

RED WINE

Palatino Cabernet Sauvignon	€24.00
Medina Syrah	€24.00
Caravaggio Merlot	€24.00
Fenici Rosé Merlot &	€30.00
Cabernet Sauvignon DOK	€22.00
Umberto Fiore Barbera D' Asti	€22.00
B&G Cuvée Spéciale Bordeaux Rouge	€22.00
Robertson Pinotage	€26.00

ROSÉ WINE

Palatino Rosé	€24.00
Calafuria Rosato del Salento	€32.00

SPARKLING WINE

Brilla Prosecco	€28.00
Brilla Prosecco Rosé	€28.00
Gellewza Frizzante	€24.00

WINE BY THE GLASS

Palatino Sauvignon Blanc	€6.50
B&G Cuvée Spéciale Bordeaux Blanc	€6.50
Palatino Cabernet Sauvignon	€6.50
B&G Cuvée Spéciale Bordeaux Rouge	€6.50
Palatino Rosé	€6.50
Calafuria Rosato del Salento	€8.50