



Food

BURGERS & Bread

- Crispy Chicken Burger (G) (CL) (E)** €15.00
Crispy chicken fillet with chipotle mayo and homemade coleslaw in a brioche bun, served with French fries
- Jack Burger (SFH) (G)** €15.00
Homemade beef patty, grilled and topped with streaky bacon, curried onions, lettuce, tomato and Jack Daniel's sauce in a brioche bun, served with French fries
- Mozzarella Rucola Burger (M) (G) (E)** €15.00
Homemade beef patty, grilled and topped with fresh mozzarella di bufala, rocket leaves and garlic mayo in a brioche bun served with French fries
- Ciabatta (G) (M)** €12.00
Stone baked Ciabatta with herb oil, Rucola, Parma ham and Mozzarella di Bufola, served with French fries
- Hot n' Spicy Burger (G) (M)** €15.00
Homemade beef patty, grilled and topped with spicy jalapeno cheese and homemade hot sauce in a brioche bun served with French fries
- 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

SALADS

- Chicken Caesar Salad (M) (F) (MU) (E) (G)** €15.00
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)** €16.00
Grilled salmon fillet served on a bed of mixed leaves, marinated olives, cucumber, sliced green apples, and roasted cherry tomatoes, finished with fresh dill and a lemon oregano dressing
- Asian Tuna Salad (F) (SES) (SY)** €16.00
Tuna steak with spring onions, cherry tomatoes, black sesame seeds, leeks, mix of fresh green lettuce and kale tossed in a honey, mango and lemon dressing
- Mozzarella di Bufala Salad (M)** €15.00
Tomato and buffalo mozzarella salad with mixed lettuce leaves, baby spinach and fresh basil, black olives, drizzled with a light herbed olive oil
- Watermelon Feta Salad (M)** €13.00
Watermelon, cucumber, feta cheese, red onions, and fresh mint tossed in a light lime dressing with parsley

PINSA

- Margherita (G) (M)** €10.00
Tomato sauce, mozzarella fior di latte, fresh basil leaves, olive oil
- Capricciosa (G) (M) (E) (SFH)** €14.00
Tomato sauce, mozzarella fior di latte, arrosto ham, mushrooms, artichokes, hard-boiled egg, oregano
- Diavola (G) (M) (SFH)** €13.00
Tomato sauce, mozzarella fior di latte, spicy salami, fresh basil leaves, olive oil
- Chicken Supreme (M) (G) (SFH)** €13.00
Tomato sauce, mozzarella fior di latte, chicken breast, spicy salami, bell peppers, olives, fresh basil leaves, tomato concasse, sour cream
- Maltese (G) (M) (SFH)** €14.00
Tomato sauce, Maltese sausage, goat's cheese, sundried tomatoes, fresh basil leaves, olive oil

- Chilli Prawn (G) (CR) (F)** €15.00
Red pesto sauce, spicy prawns, guacamole, spinach, roasted cherry tomatoes, red onions, herb oil
- Bianca (G) (M)** €14.00
Mozzarella fior di latte, ricotta salata, fresh basil leaves, olive oil
- Mortazza (G) (N) (M)** €15.00
Basil pesto, mortadella con pistacchi, mozzarella di bufala, olive oil, crushed pistachios
- Al Tartufo (G) (M)** €15.00
Truffle paste, cherry tomatoes, pecorino cheese, radicchio, truffle oil
- Additional Toppings** €3.00
Eggs, ham, chorizo, mushrooms, onions, peppers, artichoke, olives
- Parma ham, bacon, chicken, crumbled tofu, mozzarella di bufala, prawns, Maltese sausage €4.50

— MAINS —

- Calamari (G) (M) (E) (MOL) (F)** €21.00
Fried calamari, served with homemade tartare sauce, lemon wedge and French fries
- Mussels (MOL) (G) (F) (SFH) (CR)** €19.00
Mussels cooked in white wine with garlic, onions, and cherry tomatoes, served with toasted bread, lemon wedge and French fries
- Swordfish (F) (G)** €23.00
Grilled swordfish marinated in lemon and garlic, served with cherry tomatoes and French fries
- Tuna Steak (F) (G)** €24.00
Tuna marinated in ginger, sesame oil and lemon, served with roasted cherry tomatoes, fresh herbs and French fries
- Chicken Breast (G) (E)** €20.00
Grilled chicken breast marinated with citrus and garlic, served with Asian slaw and French fries
- Beef Ribeye (G)** €29.00
300gr grilled beef rib-eye cooked to your liking, served with mushrooms, cherry tomatoes and French fries

PASTA

- Linguine (G) (MOL) (CR) (SFH)** €18.00
Mussels and clam meat cooked in white wine with onions, cherry tomatoes and garlic, tossed in herb oil
- Ravioli (G) (M)** €15.00
Pasta stuffed with ricotta cheese, tossed in a homemade Maltese-style tomato purée salsa with fried garlic, finished with freshly chopped parsley
- Casarecce (G) (M) (SFH)** €15.00
Chicken pieces cooked with onions, garlic, and mushrooms in white wine, finished with cream and Parmesan shavings
- Tagliatelle (G) (M)** €15.00
Slow cooked Maltese sausage ragu, cooked with onions and garlic, finished with tomato sauce
- Penne (CR) (F) (G)** €16.00
Tail on prawns with roasted peppers, ginger, garlic, cherry tomatoes, and fresh basil leaves
- Rigatoni (G) (M)** €14.00
Pasta with roasted eggplant cooked in a rich tomato fondue, fresh basil, and topped with Parmesan shavings

VEGAN

- Quinoa Salad** €15.00
Quinoa mixed with chopped cucumbers, peppers, red onions, cherry tomatoes, black olives, crumbled tofu, drizzled with lemon, olive oil and fresh basil dressing
- Oriental Salad (N) (SES)** €13.00
Shredded cabbage and carrots mixed with roasted bell peppers, green chilies, spring onions, coriander, roasted cashew nuts, and black sesame seeds, finished with ginger, honey and sesame dressing
- Mushroom Risotto (SFH)** €14.00
Arborio rice cooked with onions, forest mushrooms, garlic and white wine, finished off with a truffle oil drizzle
- Penne Pesto (G)** €14.00
Red pesto made with roasted peppers, onions, garlic, tomatoes and fresh basil
- Vegan Burger (G)** €15.00
Chickpea and lentil patty, with red onions, garlic, tomato jam, and gherkins in a brioche bun served with French fries
- Vegan Pinsa (G)** €13.00
Mushrooms, peppers, onions, sliced tomatoes, oregano, olive oil
- Pinsa Norma (G)** €13.00
Tomato sauce, roasted eggplant, fresh basil, and crumbled tofu, finished with a drizzle of olive oil
- Focaccia (G) (SES)** €13.00
Focaccia stuffed with grilled vegetables, hummus spread, and fresh mixed salad leaves

SIDES

- Seasoned French Fries (G)** €4.50
- Spicy Potato Wedges (G)** €4.50
- Mixed Green Salad** €4.50

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

BEVERAGES

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
Iced Coffee	€4.00
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	Detox Drive	€5.50
Blueberry Bliss	€5.50	Acai Magic	€5.50
Strawberry Delight	€5.50	Dragon Fruit Dream	€5.50
Passion Paradise	€5.50	Watermelon Breeze	€5.50
Tropical Sunshine	€5.50	Blue Spirulina Splash	€5.50
Superberry Heaven	€5.50	Plant Power Protein	€5.50

FRAPPES

Cookies and Cream	€5.50
Strawberry and White Chocolate	€5.50
Caramel	€5.50

Cocktails

Aperol Spritz Aperol, sparkling wine, soda water	€8.50
Campari Spritz Campari, sparkling wine, soda water,	€8.50
Refreshing Summer Smirnoff vodka, Passoa, bitter lemon	€8.50
Flavoured Daiquiri Strawberry Passion Fruit Mango Kiwi Bacardi rum, lime juice, sugar syrup	€9.00
Margarita Tiscasz tequila silver, Cointreau, lime juice	€9.50
Classic Mojito Bacardi rum, mint leaves, lime juice, demerara sugar, soda water	€9.50
Sex On The Beach Smirnoff vodka, peach schnapps, orange juice, cranberry juice	€9.50
Negroni Gordon's gin, Campari, Martini rosso	€9.50
Mai Tai Bacardi rum, Amaretto, triple sec, orange juice, pineapple juice, grenadine	€9.50
Pinacolada Bacardi rum, coconut syrup, pineapple juice, fresh cream	€9.50
Long Island Ice Tea Gordon's gin, Smirnoff vodka, Bacardi rum, Tiscasz tequila silver, triple sec, lime juice, cola	€10.00
Brain Freeze Gordon's gin, Bacardi rum, flavoured slush	€9.00
Red Russian Smirnoff vodka, flavoured slush	€9.00

GIN SUMMER COCKTAILS

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

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	€5.00
Budweiser 33cl	€4.00
Cisk 0.0 33cl	€4.00
Flavoured Cider 33cl	€5.00

Spirits

Gin, Vodka, Rum	From €3.00
Aperitifs, Digestives	From €3.50
Liqueurs	From €3.50
Whiskey	From €3.00

MOCKTAILS

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

HOT BEVERAGES

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

Wines

WHITE WINE

Medina Girgentina Chardonnay	€24.00
Palatino Sauvignon Blanc	€24.00
Ziffa Sauvignon Blanc	€19.00
Caravaggio Chenin Blanc	€26.00
Astarte Vermentino DOK	€32.00
Gavi di Gavi Tuffo DOCG	€30.00
B&G Cuvée Spéciale Bordeaux Blanc	€19.00
Robertson Chenin Blanc	€26.00

RED WINE

Medina Syrah	€24.00
Ziffa Syrah	€19.00
B&G Cuvée Spéciale Bordeaux Rouge	€19.00
Chianti Classico Loggia del Conte DOCG	€24.00
Robertson Pinotage	€26.00

ROSÉ WINE

Medina Grenache Rosé	€24.00
Calafuria Rosato del Salento	€32.00

SPARKLING WINE

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

WHITE WINE BY THE GLASS

Ziffa Sauvignon Blanc	€5.50
B&G Cuvée Spéciale Bordeaux Blanc	€5.50

RED WINE BY THE GLASS

Ziffa Syrah	€5.50
B&G Cuvée Spéciale Bordeaux Rouge	€5.50

ROSÉ WINE BY GLASS

Medina Grenache Rosé	€6.50
Calafuria Rosato del Salento	€8.50