

# triBistro

## STARTERS

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

Deep fried golden local 'Gbejna' cheeselet with a hint of spice served with a ginger, peach and honey chutney

### 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 oil 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 'Gbejna' 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) €26.00

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) €16.00

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

### Buttermilk Fried Chicken Burger (G, E, M, MU) €16.00

Buttermilk fried chicken breast layered with fresh, crunchy lettuce, and juicy tomatoes, elevated by our signature sweet honey - mustard curry mayo 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 'Gelat 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.

## 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
Blueberry Bliss	€5.50
Strawberry Delight	€5.50
Passion Paradise	€5.50
Tropical Sunshine	€5.50
Superberry Heaven	€5.50
Detox Drive	€5.50
Acai Magic	€5.50
Dragon Fruit Dream	€5.50
Watermelon Breeze	€5.50
Blue Spirulina Splash	€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	€8.50
Aperol, sparkling wine, soda water	
Campari Spritz	€8.50
Campari, sparkling wine, soda water	
Refreshing Summer	€8.50
Smirnoff vodka, Passoa, bitter lemon	
Flavoured Daiquiri	€9.00
Strawberry   Passion Fruit   Mango   Kiwi Bacardi rum, lime juice, sugar syrup	
Margarita	€9.50
Tiscsz tequila silver, Cointreau, lime juice	
Mojito	€9.50
Bacardi rum, mint leaves, lime juice, demerara sugar, soda water	
Sex On The Beach	€9.50
Smirnoff vodka, peach schnapps, orange juice, cranberry juice	

Negroni	€9.50
Gordon's gin, Campari, Martini rosso	
Mai Tai	€9.50
Bacardi rum, Amaretto, triple sec, orange juice, pineapple juice, grenadine	
Pinacolada	€9.50
Bacardi rum, coconut syrup, pineapple juice, fresh cream	
Long Island Ice Tea	€10.00
Gordon's gin, Smirnoff vodka, Bacardi rum, Tiscsz tequila silver, triple sec, lime juice, cola	
Brain Freeze	€9.00
Gordon's gin, Bacardi rum, flavoured slush	
Red Russian	€9.00
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

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	€5.00

## 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

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 GLASS

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

## RED WINE BY 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