## beverages

CHAMPAGNES \& SPARKLING WINES
Guerrieri Rizzardi Prosecco Extra Dry, D.O.C.Treviso, Italy Cassar de Malte Brut, Malta
Bollinger Special Cuuvée Champagne, France
Marsovin Brut IOI Bottle
WHITE WINE
Caravaggio Chardonnay, D.O.K. Malta
Medina Vermentino Zibibbo, DOK Superior Malta
Medina Vermentino Zibibbo, DOK Sup
Palatino ,Chardonnay, Malta
35 South Sauvignon Blanc, Chile
Fontanafreda Gavi di Gavi, Sicily, Italy
Pascal Jolivet Sancerre, France

## ROSE WINE

Woodbridge by Robert Mondavi, White Zinfadel, California
Odyssey Shiraz - Grenache Rose, Gozo
Barton \& Guestier, Rosé D'Anjou, France

## RED WINE

Melqart Cabernet Sauvignon, Merlot
Medina Syrah DOK Malta
Caravaggio Cabernet Sauvignon, D.O.K. Malta
Bolla Valpolicella, Italy
Louis Latour, Bourgogne Pinot Noir France
Jacob's Creek Shiraz - Cabernet, Australia
Montes Cabernet Sauvignon, Curico Valley, Chile
Chianti Ruffino, Italy

## DESSERT WINE

DaMilano Moscato D'Asti, Italy

## HOT BEVERAGES

## Espresso / Espresso Macchiato

 AmericanoHot Chocolate
E2.75 Double Espresso

Cappuccino
$€ 3.50$ Pot ofTea or Coffee for On
SOFT DRINKS, JUICES \& MINERAL WATER
Regular Pepsi, Diet Pepsi, Seven up, Diet Seven Up, Kinnie, Diet kinnie, Mirinda Orange
Juices (Apple, Orange Pineapple, Cranberry Peach, Tomato)
Peach or Lemon Ice Tea
Local Water Still or Sparkling
Imported Water Still or Sparkling
ENERGY DRINK AND ALCOPOPS Red Bull 25c
€5.50 Orange orWatermelon Bacardi Breezer 27.5cl

## LOCAL BOTTLED BEERS

Hopleaf Pale Ale 25c
IMPORTED BOTTLED BEERS
Beck's 27cl
Guinness 44cl
CIDERS
Strongbow Original 50c
E3.60 Cisk Excel Lager 25cl

$€ 3.50$ Blue Label Ale 33cl |  | € 3.60 |
| :--- | :--- |

4.50 Budweiser 25cl €4.50
Carlsberg 25clm €4.50
$€ 22.50$
$€ 25.00$
€ $£ 25.00$ € $£ 25.50$ € 42.00
€26.00
$€ 23.00$
$€ 23.00$
€ 21.00

| .50 |
| :--- | 4.50

## BREAKFAST

(served between 7.30 hrs to 10.30 hrs )

## English Breakfast Toas

Toasted white bread with grilled bacon
fried eggs and sliced tomatoes
served with crisps and salad
Omelette of your choice
served with a side salad
Choose any three ingredients from the following:
Ham, cheese, mixed peppers, onions, mushrooms,
fresh chilli, tomatoes or chilli flakes
Smoked salmon and scrambled egg croissant €|I.50 freshly baked croissant served with salad
and roasted walnuts

## Guacamole and Fried Eggs Bagel (v)

served with side salad and crisps

## Continental Breakfast

Includes our bakery basket, preserves, butter
cheese and cold cuts, low fat fruit yogurt
and fruit salad. Served with a choice
of hot beverages and a fruit juices

## English Breakfast

Includes streaky bacon, pork sausages, grilled tomatoes, hash brown potatoes,
baked beans and a choice of fried
boiled or scrambled eggs. Served with a choice
of hot beverages and a fruit juice

## LUNCH \& DINNER

## (served between 10.30 hrs to 22.00 hrs )

Stuffed Zucchini Flower Tempura
Anchovies and mozzarella stuffed zucchini flowe served with chive lemon mayo and a side salad

## Spicy Lamb Shawarma

Fresh lamb in pita bread with peppers, onions,
harissa and yoghurt served with a mixed salad

## Chicken Koftas

Homemade chicken koftas with lemongras
served with hummus dip and a side salad

## Homemade soup of the day

## MAINS

Smoked Salmon Multigrain Roll
Smoked salmon, guacamole, tomatoes
and brie served with salad and crisps
Vegan Mediterranean Flaguette (vg)$€ \mid 2.50$

Grilled aubergines, tomatoes, zucchin and peppers with Bigilla bean paste
served with salad and crisps
Roast Beef Rustic Giotto Bun
Roast beef, pickled red cabbage, cucumbers,
horseradish spread, Swiss cheese served
with salad and crisps
Crispy Chicken Wrap
Crispy chicken fillets with red Lester cheese romaine lettuce and mayo served with salad and crisps

Classic Fish \& Chips
with tartar sauce
Homemade Chicken and Mushroom Pie €|4.95 served with chunky fries

Salmon Risotto €l6.00
Arborio rice with flaked salmon, creamed leeks and asparagus served with baby spinach

## Beef Casoncell

Beef filled ravioli served with thyme cream jus
and grana shavings
Garganelli Sundried Tomatoes (v)
Garganelli with green zucchini, sundried
tomato pesto cream and fresh ricotta crumble

Mokka Burger
Homemade 100\% beef burger, smoked bacon, cheddar cheese, garlic butter and gherkins relish served in a brioche bun with crunchy chips and coleslaw

Gorgonzola Burger
Homemade 100\% beef burger, gorgonzola cheese, iceberg lettuce and caramelized onions served in a brioche bun with crunchy chips and coleslaw

Vegan Burger (vg)
Vegan patty, vegan cheddar, onions
and tomatoes in a sesame bun with pickled red cabbage and sweet potato fries

## Grilled Salmon Salad

Baked salmon, mango chunks, radishes,
roasted pine nuts, baby spinach and whole grain mustard and honey vinaigrette

Grilled chicken breast, Romain lettuce
anchovies, bacon, parmesan shavings,
croutons and Caesar dressing

## DESSERTS

Tiramisù
Mascarpone cream, sponge fingers soaked with coffee liquor and coffee crunch

## Sweet sheep ricotta tart

with a cherry compote centre
Hazelnut and milk chocolate cake
Fresh Seasonal Fruit Cuts

## KIDS MENU

## Mini fish and chips

and cucumbers
Stripped penne (v)

All kids' meals above include a soft drink of your choice

## (V) Vegetarian (VG) Vegan

We treat food allergies seriously; every effort is made to instruc our staff regarding the potential severity of food allergies. If you suffer from any food allergies or intolerance, please inform a member of our staff before you order your food and/or drink.

