

## Starters

**Maltese Bruschetta - € 3.50**

*With marinated tomato concassé - 5 pieces*

**Deep Fried Goats' Cheese (v) - € 7.95**

*Served with our own agro dolce (sweet and sour) tomato relish*

**Our Famous Fried Calamari - € 9.50**

*Served with our own tartare sauce*

**Peppata Di Cozze - € 9.50**

*Sautéed live mussels, with tomatoes, onions, garlic, chili and wine with a touch of cream*

**Lamb Carpaccio - € 9.95**

*Served with figs, fresh mint and a mustard dressing*

**Fresh Seafood Carpaccio - € 9.95**

*Served with citrus segments and crisp fennel*

**The Messy Egg (v) - € 7.50**

*Soft boiled breaded egg, served on grilled asparagus with Parmesan shavings and truffle oil*

**Pan Seared Octopus - € 8.95**

*Marinated in garlic, chili, shallots and olive oil, garnished with marinated crisp fennel*

**Burrata with Smoked Salmon or Parma ham - € 9.95**

*Served with rucola, marinated tomatoes and our own Melba Toast*

**Grilled Vegetable and Smoked Scamorza (v) - € 8.95**

*Vegetables, asparagus, grilled soft Scormorza affumicato*

**Seasonal Soup of the day - € 6.50**

*Freshly made soup with seasonal vegetables - ask your server for details*

## Pasta & Risotto

### Linguine Gamberi e Zucchini

*Linguine with prawns, marrows and cherry tomatoes, in a light prawn bisque*

Starter € 9.00      Main Course € 12.50

### Linguine Vongole

*Fresh live clams tossed in garlic, chili, white wine and parsley*

Starter € 9.00      Main Course € 12.50

### Garganelli Beef and Mushrooms

*Served in a light red wine and cream jus*

Starter € 9.00      Main Course € 12.50

### Spaghetti with Local Rabbit sauce (Maltese specialty)

*Local rabbit, peas and garlic in a light tomato sauce*

Starter € 10.00      Main Course € 13.00

### Fresh Asparagus and Mozzarella Ravioli - (v)

*In a pea and mint cream sauce*

Starter € 10.00      Main Course € 12.50

### Homemade Cerna Ravioli

*Grouper ravioli in a light tomato sauce with garlic and black olives*

Starter € 8.00      Main Course € 10.00

### Mushroom Risotto - (v)

*Premium Aquarello rice, mixed mushroom varieties, parmesan and mascarpone.*

Starter € 8.00      Main Course € 10.00

*Starter portions of spaghetti, linguine and garganelli - 95 grams, Main 130 grams (uncooked weights)*

*Gluten free penne available at an additional cost of €2.50*

## Main Course

### **Veal in Lemon - € 17.50**

*Veal escalope in a light lemon sauce served with sautéed vegetable and potatoes*

### **Slow cooked Lamb Shank - €19.50**

*Served with a hint of mint and creamy Mash*

### **Chicken Breast - € 15.00**

*Deep fried chicken breast filled with bacon and cheddar, in Panko breadcrumbs on creamed leeks with potatoes*

### **Grilled Salmon Fillet - € 16.50**

*Served with a Mustard and Honey Panko crust, spinach and side potatoes*

### **Fish fillet & Seafood hot pot - € 18.00**

*Seared fresh brown meagre fillets with mixed shellfish in a light cherry tomato, garlic and chili sauce and roast potatoes*

### **Parmigiana di Melanzane (v) - € 9.95**

*Grilled aubergines layered with tomato sauce and mozzarella*

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## Fresh Fish of the Day

*Served with seasonal vegetables and potatoes*

*ask your server for details*

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## Our Fresh Garden Salads

### **Chicken Coronation - € 11.50**

*Served with celery, grapes and curry mayo finished with toasted almond flakes*

### **Quinoa, Apple and Almond Salad (v) - € 9.50**

*Granny Smith apples and toasted almonds in a mustard raspberry dressing*

### **Pan Seared Octopus Salad - € 12.50**

*Served with a mixed leaf salad*

## Grilled Meats

*with a choice of two sides included*

**Grilled Rack of Lamb 250g - € 22.00**

**Fresh Beef Fillet 250g - € 26.00**

**Fresh Irish Beef Rib-Eye 300g - € 24.50**

**Fresh Beef Tagliata 250g - € 21.00**

### *Sides and Sauces*

*Sides - Roast Potatoes, Mash Potato, Fries, Seasonal vegetables, Garden Salad - € 2.00*

*Sauces - Green Pepper Sauce, Mushroom Sauce, Béarnaise Sauce, Truffle Sauce - € 2.50*

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### **The Galley Fish Burger**

*Fresh Cod in a light batter, with Iceberg lettuce, tomato, homemade tartare sauce and chips*  
**€ 12.50**

### **The Philly Cheese Steak**

*Pan seared strips of top quality beef fillet with onions, garlic, gherkins and melted cheddar in our home-made bread roll with chips*  
**€ 11.50**

### **Homemade Beef Burger**

*With Lettuce, Tomatoes, Gherkins, crispy onions and chips*  
**€ 12.50**

*Additional toppings;  
Grilled Bacon € 1.20  
Fried Egg € 1.00  
Mature Cheddar € 1.00*

## Desserts

**Belgium Chocolate Tart - € 4.00**

*Served with chocolate sauce*

**White Chocolate and Raspberry Fondant - € 4.50**

*Served with raspberry Sauce*

**Apple and Forest fruit Crumble - € 4.95**

*Served with vanilla ice cream*

**Homemade Trio of Doughnuts - € 4.00**

*Filled with ricotta, Nutella & crème pâtissière*

**Banoffee Cheese Cake - € 4.00**

*Served with toffee sauce and banana*

**Selection of homemade Sorbets & Ice-creams - € 2.50 per scoop**

*Ice-creams: Vanilla & raspberry swirl, Vanilla, Chocolate, Coconut*

*Sorbets: Melon & Ginger, Lemon*

## **Kids Menu**

*All items € 6.50*

### **Pizza Margherita**

**Homemade Breaded Chicken**  
and chips

**Homemade Fish Cakes**  
and chips

**Penne**  
With home-made tomato sauce

**Penne**  
With Cream

### **Dessert**

#### **Selection of home-made ice-cream and desserts**

*2.50 per scoop*

*Ice-creams; Vanilla & raspberry swirl, Vanilla, Chocolate, Coconut.*

*Sorbets: Melon & Ginger, Lemon.*