



# THE LOBBY BAR FOOD

## OPENING HOURS

FROM 11:30HRS TILL 15:00HRS AND 18:00HRS TILL 22:30HRS

V - VEGETARIAN GF - GLUTEN FREE  
NF - NUT FREE VG - VEGAN LF - LACTOSE FREE

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy, please speak to a member of our team before ordering.

## Starters

- ITALIAN BRUSCHETTA (V)** €3.50  
Sour dough bread, cherry tomato and basil pesto
- SIZZLING MUSHROOMS (V, NF)** €7.00  
Garlic butter focaccia, mushrooms in garlic, balsamic reduction
- BAKED BRIE CHEESE (GF, NF)** €8.50  
Caramelized onion chutney, rucola, cherry tomato, speck and toasted focaccia
- ANTIPASTO (FOR TWO TO SHARE)** €20.00  
A selection of soft / hard cheeses and cured meats, flavoured olives, sundried tomatoes, prune chutney, whole grain mustard, pickles, grissini, Maltese water biscuits and garlic focaccia
- SOUP OF THE DAY** €6.00  
Please ask your table attendant for today's special

### CHEF'S RECOMMENDATION

**BREADED LOCAL GOAT CHEESE (V, NF)** €6.00  
Maltese ftira served with onion jam and fresh arugula

## Salads

- CHICKEN CAESAR** €12.00  
Chicken strips, mixed leaf salad, pancetta, anchovies, croutons and our own Caesar dressing
- THE VEGAN WAY OR THE HIGHWAY (VG, V, GF, LF, NF)** €10.00  
Grilled Zucchini, avocado, falafels, seasonal greens, cherry tomatoes, cucumber, crispy onions
- BLUE CHEESE WARM SALAD** €10.00  
Served on a bed of mixed greens, cherry tomatoes, bacon, broccoli, grilled pears and croutons
- HUMMUS SALAD (VG, V, LF, NF)** €10.00  
Spiced chickpea, grilled vegetables, onions, cucumber, artichokes, tomatoes served with grilled pita bread

## Fresh Pasta

- TORTELLINI PANNA E FUNGHI (NF)** €13.00  
Fresh meat tortellini tossed in mushroom and pancetta thyme cream sauce

- GARGANELLI SEAFOOD BISQUE** €14.00  
Tossed in a light seafood bisque, shrimps, basil, zucchini and tomato
- SPAGHETTI ALLA CHITARRA MALTESE (LF, NF)** €13.00  
Tossed in Maltese sausage ragout, black olives, garlic, soft herbs and tomato fondue
- PENNE A LA NORMA (V)** €12.00  
Fresh cherry tomato fondue, garlic oil, fresh basil, grilled aubergines and fresh ricotta
- RIGATONI POLLO (NF)** €12.00  
Chicken strips with garlic, onions, sundried tomatoes, pancetta, Parmesan, in a parsley cream sauce
- FRUITY CHICKEN CURRY (NF)** €14.00  
Chicken pieces cooked in fruity curry sauce, raisins, almonds and served with rice and grilled pitta
- MALTESE SPECIALITY RAVIOLI RABBIT (LF, NF)** €14.00  
Braised pulled rabbit ravioli flavoured in tomato sauce with marjoram, onions, peas and garlic

### THE VEGAN'S FAVOURITE

**BEETROOT GNOCCHI (V, VG)** €12.00  
Fresh beetroot flavoured gnocchi, tossed cherry tomato, garlic, broccoli, chili, basil oil



### CHEF'S RECOMMENDATION

**GIGANTI NERI AL SALMONE** €14.00  
Squid ink tortellacci filled with salmon mousse tossed in pesto, cherry tomato, dill cream sauce

## Mains

- VEGETABLE BURGER (VG, V, LF, NF)** €12.00  
Home-made sweet potato, chickpea, red kidney patty, avocado, crispy onions and sriracha mayonnaise
- CHICKEN BURGER (LF, NF)** €12.50  
Home-made breaded chicken, sriracha mayo, crispy onions, Emmental cheese & baby spinach

- OUR OWN BEEF BURGER (LF, NF)** €13.00  
Angus beef patty, mushrooms, Red Leicester cheese, grilled tomato, and bacon

### Above burgers are served with coleslaw and French fries.

- CHICKEN SCHNITZEL (NF)** €17.50  
Home-made breaded chicken breast topped with bacon and melted cheese served with grilled vegetables and French fries

- 350GR FRESH GRILLED RIB EYE STEAK (GF, NF)** €26.00  
Topped with parsley butter, accompanied by grilled vegetables and French fries

- TERIYAKI POACHED SALMON (NF)** €19.00  
With mussel velouté and served with grilled vegetables and French fries



### CHEF'S RECOMMENDATION

**FULL RACK BBQ SLOW COOKED SPARERIBS (GF, LF, NF)** €19.00  
Marinated and cooked slow for 8hrs, baked in our own BBQ sauce served with side coleslaw and French fries

## Pizza

- MARGHERITA (V)** €7.50  
Tomato sauce, fresh basil, mozzarella Fior di latte
- FUNGHI (V)** €8.75  
Tomato sauce, mozzarella Fior di latte, mushrooms, truffle oil
- CAPRICCIOSA** €9.95  
Tomato sauce, mozzarella Fior di latte, smoked ham, boiled eggs, artichokes, mushrooms, black olives
- PARMA** €12.00  
Tomato sauce, mozzarella Fior di latte, pesto oil, Parma ham, rucola and Parmesan
- MALTIJA** €11.00  
Tomato sauce, Maltese sausage, olives, onions, sun dried tomatoes, goat cheese, mozzarella Fior di latte and caponata
- CALZONISSIMA** €11.00  
Tomato sauce, mozzarella Fior di latte, Angus beef ragout, mushrooms, smoked ham & eggs

- BBQ CHICKEN** €11.50  
Tomato sauce, mozzarella Fior di latte, glazed BBQ chicken pieces, onion, bacon, BBQ sauce

- FARMHOUSE (V)** €10.00  
Tomato sauce, mozzarella Fior di latte, peppers, mushrooms, aubergines, onions, artichoke, olives

- MARI E MONTE** €12.00  
Tomato sauce, mozzarella Fior di latte, salmon, shrimps and mushrooms

## Pizze Bianche

- LA GORGONZOLA** €11.00  
Sour dough, gorgonzola, local honey, walnuts, pear and smoked caramelized onion
- LA BIANCA** €11.00  
Sour dough, goat cheese, black olives, speck and zucchini
- BOSCAIOLA** €12.00  
Sour dough, fior di latte, mushroom and truffle cream, Maltese sausage meat, Parmesan shavings

### CHEF'S RECOMMENDATION

**LA PIZZA CARBONARA** €10.00  
Mozzarella, pancetta, pecorino, black pepper, olive oil and egg cream sauce

## Kids' corner

- PENNE WITH TOMATO SAUCE OR CREAM SAUCE** €5.00
- 3 X BREADED CHICKEN STICKS WITH FRENCH FRIES** €6.00
- TORTELLINI WITH A CREAM SAUCE** €5.00

## Sides

- FRENCH FRIES** €2.50
- SWEET POTATO FRIES** €3.50
- MARINATED COLESLAW** €2.00

## Desserts

- IMQARET (DATE PARCELS) WITH VANILLA ICE CREAM** €4.50
- FRESH APPLE AND CINNAMON FRIED RAVIOLI, VANILLA ICE CREAM** €4.50
- 2 SCOOPS ICE CREAM (CHOCOLATE, STRAWBERRY, VANILLA)** €3.50

Please see our dessert display for more

## White Wine

VICTORIA HEIGHTS CHARDONNAY Malta	€16.50
MEDINA VERMENTINO Malta	€16.50
HAUTEVILLE CHARDONNAY Malta	€21.00
SCIANDOR MOSCATO D'ASTI, BANFI Italy	€24.50
GAVI DI GAVI, BATASIOLO Italy	€22.00
DONANAFUGATA ANTHILIA Italy	€29.50
FALANGHINA DEL SANNIO Italy	€32.00
SANCERRE, PASCAL JOLIVET France	€36.50
CHABLIS, J. MOREAU & FILS, FRANCE France	€33.00
CHENIN BLANC, CAPE SPRING, South Africa	€17.50
SAUVIGNON BLANC, Australia	€19.50

## Red Wine

VICTORIA HEIGHTS CABERNET/ MERLOT Malta	€16.50
MEDINA MERLOT Malta	€16.50
HAUTEVILLE SHIRAZ CABERNET Malta	€21.00
GRAN CAVALIER SYRAH Malta	€32.00
CHIANTI UGGIANO Italy	€26.00
NERO D'AVOLA Italy	€18.50
COTES DU RHONE France	€21.00
PRIMITIVO DI MANDURIA Italy	€33.00
PINOTAGE South Africa	€18.50

SHIRAZ, MC GUIGAN BLACK LABEL Australia	€19.50
MALBEC, TERRAZAS Argentina	€18.50

## Rose Wine

WHITE ZINFANDEL, BLOSSOM HILL USA	€17.50
ROSE D'ANJOU France	€17.50
CAVA 'ANNA DE CODORNIU' ROSADO BRUT Spain	€34.00

## CHAMPAGNE & PROSECCO

Moet et Chandon	€70.00
Veuve Clicquot	€80.00
Prosecco, Cavvichioli 1928	€19.00

## Cocktails

APEROL SPRITZ Aperol, Prosecco and Soda	€6.00
LONG ISLAND ICE TEA Gin, Vodka, White Rum, Tequila, Triple Sec, Sweet & Sour Mix and Coca Cola	€6.50
PINA COLADA Dark Rum, pineapple, coconut puree and cream	€6.00
MOJITO White Rum, Fresh Lime, brown sugar, Fresh Mint and soda water	€6.00
NEGRONI Campari, Gin, Martini Rosso and Soda	€7.50
CAIPIRINHA Cachaca, brown sugar and fresh lime	€6.00
MARGARITA Tequila, Triple Sec and Lime Juice	€6.00
DAIQUIRI White Rum, Lime Juice and Strawberry Syrup	€6.00
COSMOPOLITAN	€6.50

Vodka, Triple Sec, Cranberry Juice, and Fresh  
Lime Juice

BELLINI €5.50  
Passion Fruit or Peach Puree topped with  
Prosecco

VODKA BLOODY MARY €7.00  
Vodka, Tomato Juice, dash Chili and-  
Worcester Sauce)

## Local Beers

Cisk Lager/ Hopleaf/ Blue Label 25cl	€2.95
Cisk Lager/ Hopleaf/ Blue Label 50cl	€4.50
Shandy 25cl	€2.95
Shandy 50cl	€4.50

## Foreign Beers

Heineken/ Stella Artois 25cl	€2.95
Heineken/ Stella Artois 50cl	€4.50
Amstel 50cl	€4.50
Guinness 50cl	€4.95
Somersby Flavoured Cider	€3.95

## JUICES

Orange, Pineapple, Peach and Apple  
€2.75

Fresh Orange Juice 25cl  
€3.00

Fresh Orange Juice 50cl  
€4.50

Energy Drink  
€4.95

Strongbow Dry Cider	€3.95
Woodpecker Sweet Cider	€3.95

## Water

Local Still/ Sparkling Water Large	€3.50
Llanllyr Still/ Sparkling Water Large	€4.50
Llanllyr Still/ Sparkling Regular	€2.75

## Fizzy Drinks 25cl

Coca Cola, Fanta, Coke Zero, Sprite, Sprite Zero	€2.75
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## OUR SPECIALITY COFFEE

IRISH  
Irish Whisky, Espresso,  
topped with cream  
€5.50

ROYALE  
Cognac, Espresso, topped with cream  
€5.50

CALYPSO  
Tia Maria, Espresso,  
topped with cream  
€5.50

Tonic Water, Soda Water,  
Bitter Lemon €2.75

Ice Tea Peach/ Lemon €2.75

## Hot Beverages

Latte Macchiato  
(frothed milk and espresso shot) €2.95

Hot Chocolate €2.95

Cappuccino €1.95

Espresso €1.50

Espresso Macchiato  
(espresso with frothed milk) €1.75

Espresso Doppio €1.95

Americano  
(Large espresso topped with hot water) €1.95

Regular Coffee €1.95



# THE LOBBY BAR DRINKS

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