



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)** €3.95
Sour dough bread, cherry tomato and basil pesto
- SIZZLING MUSHROOMS (V, NF)** €7.25
Garlic butter focaccia, mushrooms in garlic, balsamic reduction
- BAKED BRIE CHEESE (GF, NF)** €9.50
Caramelized onion chutney, rucola, cherry tomato, speck and toasted focaccia
- ANTIPASTO (FOR TWO TO SHARE)** €22.00
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 a
- SOUP OF THE DAY** €6.95
Please ask your table attendant for today's special

CHEF'S RECOMMENDATION

BREADED LOCAL GOAT CHEESE (V, NF) €6.75
Maltese ftira served with onion jam and fresh arugula

Salads

- CHICKEN CAESAR** €13.95
Chicken strips, mixed leaf salad, pancetta, anchovies, croutons and our own Caesar dressing
- THE VEGAN WAY OR THE HIGHWAY (VG, V, GF, LF, NF)** €11.50
Grilled Zucchini, avocado, falafels, seasonal greens, cherry tomatoes, cucumber, crispy onions
- BLUE CHEESE WARM SALAD** €11.50
Served on a bed of mixed greens, cherry tomatoes, bacon, broccoli, grilled pears and croutons
- HUMMUS SALAD (VG, V, LF, NF)** €11.50
Spiced chickpea, grilled vegetables, onions, cucumber, artichokes, tomatoes served with grilled pita bread

Fresh Pasta

- TORTELLINI PANNA E FUNGHI (NF)** €14.00
Fresh meat tortellini tossed in mushroom and pancetta thyme cream sauce

- GARGANELLI SEAFOOD BISQUE** €15.50
Tossed in a light seafood bisque, shrimps, basil, zucchini and tomato

- SPAGHETTI ALLA CHITARRA MALTESE (LF, NF)** €14.50
Tossed in Maltese sausage ragout, black olives, garlic, soft herbs and tomato fondue

- PENNE A LA NORMA (V)** €13.00
Fresh cherry tomato fondue, garlic oil, fresh basil, grilled aubergines and fresh ricotta

- RIGATONI POLLO (NF)** €14.00
Chicken strips with garlic, onions, sundried tomatoes, pancetta, Parmesan, in a parsley cream sauce

- FRUITY CHICKEN CURRY (NF)** €14.75
Chicken pieces cooked in fruity curry sauce, raisins, almonds and served with rice and grilled pitta

- MALTESE SPECIALITY RAVIOLI RABBIT (LF, NF)** €14.75
Braised pulled rabbit ravioli flavoured in tomato sauce with marjoram, onions, peas and garlic

THE VEGAN'S FAVOURITE

BEETROOT GNOCCHI (V, VG) €13.50
Fresh beetroot flavoured gnocchi, tossed cherry tomato, garlic, broccoli, chili, basil oil



CHEF'S RECOMMENDATION

GIGANTI NERI AL SALMONE €15.50
Squid ink tortellacci filled with salmon mousse tossed in pesto, cherry tomato, dill cream sauce

Mains

- VEGETABLE BURGER (VG, V, LF, NF)** € 14.00
Home-made sweet potato, chickpea, red kidney patty, avocado, crispy onions and sriracha mayonnaise

- CHICKEN BURGER (LF, NF)** €14.50
Home-made breaded chicken, sriracha mayo, crispy onions, Emmental cheese & baby spinach

- OUR OWN BEEF BURGER (LF, NF)** €15.00
Angus beef patty, mushrooms, Red Leicester cheese, grilled tomato, and bacon

Above burgers are served with coleslaw and French fries.

- CHICKEN SCHNITZEL (NF)** €21.00
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)** €29.00
Topped with parsley butter, accompanied by grilled vegetables and French fries

- TERIYAKI POACHED SALMON (NF)** €23.00
With mussel velouté and served with grilled vegetables and French fries



CHEF'S RECOMMENDATION

FULL RACK BBQ SLOW COOKED SPARERIBS (GF, LF, NF) €22.00
Marinated and cooked slow for 8hrs, baked in our own BBQ sauce served with side coleslaw and French fries

Pizza

- MARGHERITA (V)** €8.50
Tomato sauce, fresh basil, mozzarella Fior di latte

- FUNGHI (V)** €9.50
Tomato sauce, mozzarella Fior di latte, mushrooms, truffle oil

- CAPRICCIOSA** €10.50
Tomato sauce, mozzarella Fior di latte, smoked ham, boiled eggs, artichokes, mushrooms, black olives

- PARMA** €12.50
Tomato sauce, mozzarella Fior di latte, pesto oil, Parma ham, rucola and Parmesan

- MALTIJA** €12.00
Tomato sauce, Maltese sausage, olives, onions, sun dried tomatoes, goat cheese, mozzarella Fior di latte and caponata

- BBQ CHICKEN** €12.00
Tomato sauce, mozzarella Fior di latte, glazed BBQ chicken pieces, onion, bacon, BBQ sauce

- FARMHOUSE (V)** €11.50
Tomato sauce, mozzarella Fior di latte, peppers, mushrooms, aubergines, onions, artichoke, olives

- MARI E MONTE** €12.50
Tomato sauce, mozzarella Fior di latte, salmon, shrimps and mushrooms

Pizze Bianche

- LA GORGONZOLA** €12.00
Sour dough, gorgonzola, local honey, walnuts, pear and smoked caramelized onion

- LA BIANCA** €12.50
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 €12.00
Mozzarella, pancetta, pecorino, black pepper, olive oil and egg cream sauce

Kids' corner

- PENNE WITH TOMATO SAUCE OR CREAM SAUCE** €6.00
- 3 X BREADED CHICKEN STICKS WITH FRENCH FRIES** €7.25
- TORTELLINI WITH A CREAM SAUCE** €6.50

Sides

- FRENCH FRIES** €3.50
- SWEET POTATO FRIES** €4.25
- MARINATED COLESLAW** €3.00

Desserts

- IMQARET (DATE PARCELS) WITH VANILLA ICE CREAM** €5.50
- FRESH APPLE AND CINNAMON FRIED RAVIOLI, VANILLA ICE CREAM** €6.50
- 2 SCOOPS ICE CREAM (CHOCOLATE, STRAWBERRY, VANILLA)** €3.75
- FROM CAKE DISPLAY** €6.00

Please see our dessert display for more

White Wine

VICTORIA HEIGHTS CHARDONNAY Malta	€17.50
MEDINA VERMENTINO Malta	€17.50
HAUTEVILLE CHARDONNAY Malta	€23.00
SCIANDOR MOSCATO D'ASTI, BANFI Italy	€24.50
GAVI DI GAVI Italy	€24.50
DONANAFUGATA ANTHILIA Italy	€29.50
FALANGHINA Italy	€32.00
SANCERRE, PASCAL JOLIVET France	€38.50
CHABLIS, J. MOREAU & FILS France	€35.00
COTES DU RHONE France	€22.00
CHENIN BLANC South Africa	€15.50
SAUVIGNON BLANC Australia	€19.50

Red Wine

VICTORIA HEIGHTS CABERNET/ MERLOT Malta	€17.50
MEDINA MERLOT Malta	€17.50
HAUTEVILLE SHIRAZ CABERNET Malta	€23.00
GRAN CAVALIER SYRAH Malta	€32.00
CHIANTI Italy	€22.00
NERO D'AVOLA Italy	€17.50
COTES DU RHONE France	€22.00
PRIMITIVO DI MANDURIA Italy	€33.00
PINOTAGE South Africa	€17.50

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

Rose Wine

WHITE ZINFANDEL, BLOSSOM HILL USA	€17.50
ROSE D'ANJOU France	€17.50
GELLEWZA FRIZZANTE, MALTA Malta	€18.00

CHAMPAGNE & PROSECCO

Moet et Chandon
€80.00

Veuve Clicquot
€90.00

Prosecco, Cavvichioli 1928
€21.00

Cocktails

APEROL SPRITZ Aperol, Prosecco and Soda	€7.00
LIMONCELLO SPRITZ Limoncellol, Prosecco and Soda water	€7.00
LONG ISLAND ICE TEA Gin, Vodka, White Rum, Tequila, Triple Sec, Sweet & Sour Mix and Coca Cola	€7.50
PINA COLADA Dark Rum, pineapple, coconut puree and cream	€7.00
MOJITO White Rum, Fresh Lime, brown sugar, Fresh Mint and soda water	€7.00
NEGRONI Campari, Gin, Martini Rosso and Soda	€8.00
CAIPIRINHA Cachaca, brown sugar and fresh lime	€7.00
MARGARITA Tequila, Triple Sec and Lime Juice	€7.00
DAIQUIRI White Rum, Lime Juice and Strawberry Syrup	€7.00

COSMOPOLITAN Vodka, Triple Sec, Cranberry Juice, and Fresh Lime Juice	€7.50
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BELLINI Passion Fruit or Peach Puree topped with Prosecco	€6.00
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VODKA BLOODY MARY Vodka, Tomato Juice, dash Chili and- Worcester Sauce	€7.50
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Bartender Choice – Gin Based Cocktails

ITALIAN SPARKLER Gin, Amaro, simple syrup, lemon juice and topped with prosecco	€8.00
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GIN BASIL SMASH Gin, fresh basil, sugar and Ice	€8.00
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FLOWER POWER Gin, elderflower cordial, tonic water, cucumber and mint	€8.00
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PINK GIN FIZZ Pink Gin, Prosecco, Simple syrup, berries and mint	€8.00
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BRAMBLE WFH Gin, blackberry liqueur simple syrup, lemon juice	€8.00
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Local Beers

Cisk Lager/ Hopleaf/ Blue Label 25cl	€3.20
Cisk Lager/ Hopleaf/ Blue Label 50cl	€5.50
Cisk Non Alcoholic Beer	€3.20
Shandy 25cl	€3.20
Shandy 50cl	€5.50

Foreign Beers

Heineken/ Stella Artois 25cl	€3.20
Heineken/ Stella Artois 50cl	€5.50
Amstel 50cl	€5.50
Bavaria Non Alcoholic 33cl	€3.20
Guinness 50cl	€5.50
Somersby Flavoured Cider	€5.50
Strongbow Dry Cider	€5.50
Woodpecker Sweet Cider	€5.50

Water

Local Still/ Sparkling Water Large	€3.50
Foreign Still/ Sparkling Water 75cl	€4.95
Foreign Still/ Sparkling Water 33cl	€3.25

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

Fizzy Drinks 25cl

Coca Cola, Fanta, Coke Zero,
Sprite, Sprite Zero, Tonic Water,
Soda Water, Bitter Lemon,
Ice Tea Peach/ Lemon €2.85

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
Tea (Selection of herbal and fruit teas)	€2.90
Almond / Soya / Coconut Milk	€0.50

JUICES

Orange, Pineapple, Peach and Apple
€2.75

Fresh Orange Juice 25cl
€4.00

Fresh Orange Juice 50cl
€5.50

Energy Drink
€4.95



THE LOBBY BAR DRINKS

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