



"Passion, Character and Charm in the Heart of Mdina"

Grape vine covered courtyards, home grown herbs, multi coloured lights, and a myriad of wind chimes give a flirtatious wink of what's to come. You feel like a special guest in your best friend's home. If you have visited Coogi's before then you surely don't need reminding that the courtyards, bastions and internal medieval rooms are simply magical when bathed in soft candle light. Dining beneath the vine, accompanied by the tinkling of wind chimes, and the sound of running water is to be transported to a peaceful place which is all too easy to forget still exists here in Malta.

— A short history about the building itself —

Essentially, this was an old Arab townhouse, with some walls of Arab origin, and some rooms dating back to the Norman era, with later additions throughout history. Its façade faces South, while the bastion terrace looks toward the North, over land and sea, with St. Paul's Bay visible in the distance, and even Sicily on some clear nights. There is an underground spring and functioning well, and even a wartime air raid shelter. The shelter was hewn directly into the bastion walls. This place was in a state of disrepair when we first took it over, but we worked hard to retain all of the original features and built around these unique features (and on top of them, under them etc. etc...).



We hope you enjoy the unique atmosphere this building helps to create.

Specials

❁ *Homemade Ravioli* ❁

Ravioli Brasato

Filled with Brasato Beef and Cinnamon
Sautéed in Clarified Butter and
Roasted Piemontese Hazelnuts

Regular 13.90

Large 16.40



Vegan Ravioli Beetroot

Regular 13.30

Large 15.80

Filled with Local Potatoes and Rosemary,
Tossed in a Melody of Extra Vergin Olive Oil and Garlic
with Tender Asparagus and Cherry Tomatoes



All Prices Are Displayed in Euro

SET MENU

✠ Taste of Malta ✠

€ 39.90

Starter

- Choose From -

Fettuccine al Ragù di Coniglio

Long Thick Egg Pasta Seasoned with our Traditional Maltese minced Rabbit Meat, Local Tomatoes Sauce and Fresh Garden Green Peas

Ravioli al Pomodoro Fresco

Egg Pasta Filled with Gozitan Ricotta Cheese Tossed in a Delicate Fresh Tomato Sauce and Homegrown Basil

Sausage and Zucchini White Lasagna

Oven Baked layered Pasta filled with Aromatic Maltese Sausage, Local Organic Courgettes, French Béchamel sauce, melted Fior di Latte Mozzarella and Parmigiano P.D.O.



Main

- Choose From -

Coniglio alla Maltese

Traditional Local Rabbit First Pan-Seared with Garlic and Herbs and Then Oven Stewed in Tomato and Shiraz Red Wine Sauce

Veal Brajioli

Traditional Maltese Aromatic Veal Rolls Stewed in Tomato Hunter's Sauce

Rabbit Livers

Local Rabbit Livers Flamed with French St-Rémy Brandy, Pan-Seared in Salted Butter, Golden Onions and Fresh Parsley

Dessert

Mini Kannoli

Fried Pastry Tubes filled with Sweetened Fresh Ricotta, Chocolate Chips and Pistachios




Vegetarian

Gluten Free Pasta Available at € 2.50 extra

 Lactose Free  Gluten Free

If You have any Food Allergies or Time Restraints, Please Advise Your Server Before Placing Your Order

SET MENU

Piemonte in Love

€ 38.90 per Person

Starter

- Choose From -

Flan di Zucchine

Courgettes Flan topped with Bagna Caöda
(Bagna Caöda is a typical Anchovies and Garlic sauce)

Tajarin al Tartufo

Classic Piedmontese Thin Egg Spaghetti Stirred
in a Succulent Truffle, Porcini and Champignon Cream

Main

Brasato al Barolo

Chef's Signature Beef Braised in Barolo Red Wine
Savoury, Tender and Juicy, Practically it Melts in Your Mouth
(Slow cooked for 5 hours)

Dessert

- Choose From -

Bonèt

Typical Piedmontese Chocolate Pudding
Served with Vanilla ice-cream

Panna Cotta

Very Soft Cream Pudding to be Topped with a choice of:
Chocolate, Caramel, Coffee or Amarena (wild cherry)



Gluten Free Pasta Available at € 2.50 extra



Gluten Free



Lactose Free



Vegetarian

La Bonne Cuisine ne se fait pas en une Minute

If You have any Food Allergies or Time Restraints, Please Advise Your Server Before Placing Your Order

Mole Antonelliana - Torino 1863
167,50mt

SET MENU

Pescato e Mangiato

€ 41.90 per Person

Starter

- Choose From -

  *Carpaccio di Tonno*

Thinly sliced raw Tuna dressed with Citronette

 *Spaghetti allo Scoglio*

Spaghetti di Gragnano with Fresh Squid, Mussels, Clams, Tiger Prawn and Parsley in San Marzano P.D.O. Tomato Sauce



Ravioli Neri di Granchio e Gamberi

Black Ravioli with a Soft Heart of Crab and Prawns Sautéed in Pachino P.G.I. Cherry Tomatoes and Fresh Parsley

Main

- Choose From -

  *Orata in Crosta di Mandorle*

Fresh Seabream Fillets Baked in Almond and Capers Crumbly Crust

   *Polpo in Umido*

A Tender Octopus Stew, made with Mediterranean flavours: Tomato, Olives, Capers, Garlic and Marjoram

  *Spada Mediterranea*

Grilled Swordfish Steak Topped with a Rich Tomato, Local Aubergines, Capers, Olives Sauce and Mediterranean Herbs

Dessert

Any Dessert from à la Carte Menu

Gluten Free Pasta Available at € 2.50 extra

La Bonne Cuisine ne se fait pas en une Minute



Maltese



Gluten Free



Lactose Free

SET MENU

Carpe Diem

€ 29.90 per Person

Starter

- Choose From -

Bocconcini di Scamorza

Oven cooked Smoked Scamorza Cheese wrapped in Parma Ham

Parmigiana di Melanzane

Aubergine Gratin with Tomato Sauce, Mozzarella, Parmigiano and Basil

Hummus and Pitta

Toasted Pitta Bread and Raw Seasonal Vegetables to dip in the typical Chickpeas Cream

Main

- Choose From -

Risotto ai Funghi

Creamy Carnaroli Risotto with Porcini and Fresh Champignon Mushrooms, Golden Garlic, Parsley and Parmigiano P.D.O.

Tagliatelle alla Bolognese

Long Thick Egg Pasta with the Great Italian Classic Beef Bolognese Sauce

Gnocchi ai Formaggi

Potato Dumplings Tossed in Italian Gorgonzola P.D.O. and Grana Padano Cheese Cream

Dessert

- Choose From -

Tiramisu'

Savoardi Biscuits soaked in Coffee, Mascarpone Cream and Cocoa powder

Panna Cotta

Very Soft Cream Pudding to be Topped with a choice of:
Chocolate, Caramel, Coffee or Amarena (wild cherry)



 Gluten Free

 Lactose Free

Gluten Free Pasta Available at € 2.50 extra

 Vegetarian

 Vegan

SET MENU



VEGAN

€ 26.90 per Person

Starter

- Choose From -

Middle Eastern Carrot Salad

Julienne Carrots, Dates, Almonds, Cucumber, Vegan Mozzarella, Parsley and Orange Blossom Dressing



Hummus and Pitta

Toasted Pitta Bread and Raw Seasonal Vegetables to dip in the typical Chickpeas Cream

Vellutata di Zucca

Sublimely Smooth Local Pumpkin Soup with Croutons



Main

- Choose From -

Beetroot Risotto

Roasted Beetroot and Carnaroli Rice with a Touch of Coconut Cream

Spaghetti all'Ortolana

Fresh Tomato sauce, Aubergine, Black Olives and Asparagus



Gnocchi al Pomodoro Fresco

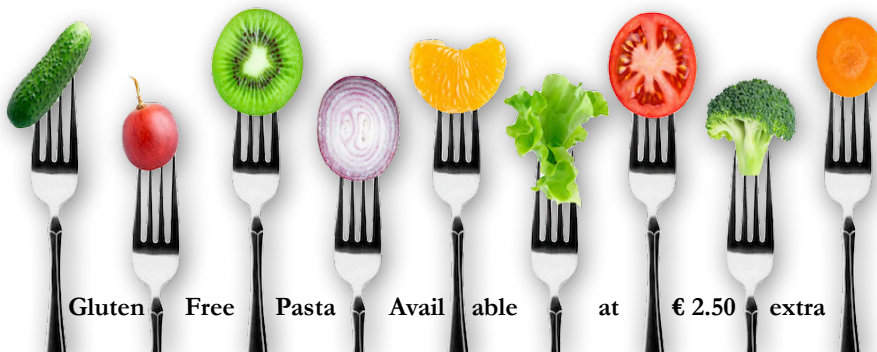
Potato Dumplings seasoned with our Fresh Tomato sauce and Homegrown Basil

Penne Arrabbiata

Quill Shaped Pasta Trafilata al Bronzo, Sliced Jalapeños and Spicy Homemade Tomato Sauce



Choose your **VEGAN** Sweet from our Dessert Page



 Gluten Free

Gluten Free Pasta Available at € 2.50 extra

 Spicy

Antipasti

— Starters —

Maltese Platter 15.20

Olives, Artichokes, Sun Dried Tomatoes, Bigilla,
Peppered Sheep Cheese, Galletti and Maltese Sausage

Chicken Caesar Salad **Regular** 12.20 **Large** 14.70

Grilled Chicken Breast, Lettuce, Parmigiano, Bacon, Croutons and dressing

Flan di Zucchini 10.20

Courgettes Flan topped with Bagna Caöda
(Bagna Caöda is a typical anchovies and garlic sauce from Piemonte)

Hummus and Pitta 10.20

Toasted Pitta Bread and Raw Seasonal Vegetables to dip in the typical Chickpeas Cream

Chèvre Chaud Salad **Regular** 11.20 **Large** 13.70

Warm Goat Cheese Crouton, Field Salad and Cherry Tomatoes

Carpaccio di Tonno 13.80

Thinly sliced raw Tuna dressed with Citronette

Parmigiana di Melanzane 11.20

Aubergine Gratin with Tomato Sauce, Mozzarella, Parmigiano and Basil

Bocconcini di Scamorza 10.20

Oven cooked Smoked Scamorza Cheese wrapped in Parma Ham

Tricolore 13.20

Fresh Italian Buffalo Mozzarella, Cherry Tomatoes, Parma Ham and Basil

Bresaola 12.90

Sliced Cured air-dried raw Beef with Rocket Salad, Parmigiano and Citronette

Insalata Greca **Regular** 11.20 **Large** 13.70

Cherry Tomatoes, Lettuce, Olives, Cucumber,
Spring Onions and Feta cheese dressed with Tzatziki sauce

Oslo Salad **Regular** 12.70 **Large** 15.20

Local Lettuce, fresh Orange wedges, Cucumber, Smoked Salmon and crushed Pistachios



Piemontese



Maltese



Gluten Free



Lactose Free



Vegetarian



Vegan

If You have any Food Allergies or Time Restraints, Please Advise Your Server Before Placing Your Order

All Prices Are Displayed in Euro

Pasta and Risotto

– Large Portions are 50% bigger than Regulars –
– Gluten Free Penne, Spaghetti or Gnocchi Available at € 2.50 extra –

 *Tagliatelle alla Bolognese* **Regular** 11.30 - **Large** 13.80

Long Thick Egg Pasta with the Great Italian Classic Beef Bolognese Sauce

  *Fettuccine al Ragù di Coniglio* 13.30 - 15.80

Long Thick Egg Pasta Seasoned with our Traditional Maltese minced Rabbit Meat, Local Tomatoes Sauce and Fresh Garden Green Peas

 *Gnocchi ai Formaggi* 12.30 - 14.80

Potato Dumplings Tossed in Italian Gorgonzola P.D.O. and Grana Padano Cheese Cream

  *Ravioli al Pomodoro Fresco* 13.30 - 15.80

Egg Pasta Filled with Gozitan Ricotta Cheese Tossed in a Delicate Fresh Tomato Sauce and Homegrown Basil

   *Penne Arrabbiata* 11.30 - 13.80

Quill Shaped Pasta Trafilata al Bronzo, Sliced Jalapeños and Spicy Homemade Tomato Sauce

 *Spaghetti allo Scoglio* 13.80 - 16.30

Spaghetti di Gragnano with Fresh Squid, Mussels, Clams, Tiger Prawn and Parsley in San Marzano P.D.O. Tomato Sauce

 *Sausage and Zucchini White Lasagna* 14.80 - Only Large Available

Oven Baked layered Pasta filled with Aromatic Maltese Sausage, Local Organic Courgettes, French Béchamel sauce, melted Fior di Latte Mozzarella and Parmigiano P.D.O.

Ravioli Neri di Granchio e Gamberi 15.90 - 18.90

Black Ravioli with a Soft Heart of Crab and Prawns Sautéed in Pachino P.G.I. Cherry Tomatoes and Parsley

  *Tajarin al Tartufo* 13.30 - 15.80

Classic Piedmontese Thin Egg Spaghetti Stirred in a Succulent Truffle, Porcini and Champignon Cream

  *Risotto ai Frutti di Mare* 14.30 - 16.80

Velvety Risotto with Fresh Mussels, Squid, Tiger Prawn and Parsley with a dash of San Marzano P.D.O. Tomato Sauce

  *Risotto ai Funghi* 13.30 - 15.80

Creamy Carnaroli Risotto with Porcini and Fresh Champignon Mushrooms, Golden Garlic, Parsley and Parmigiano P.D.O.



All Prices Are Displayed in Euro



Pizza

–  **Vegan Mozzarella Available at € 1.90 extra** –

<i>Bufala e Crudo</i>	- Tomato, Buffalo Mozzarella, Parma Ham and Rocket Salad	13.70
<i>Margherita</i>	- Tomato, Mozzarella Fior di Latte and fresh homegrown Basil 	9.90
<i>Diavola</i>	- Tomato, Mozzarella Fior di Latte, spicy Salame and sliced Jalapeños 	10.90
<i>Maltese</i>	- Tomato, Mozzarella Fior di Latte, Maltese Sausage and Sun Dried Tomatoes 	11.70
<i>Capricciosa</i>	- Tomato, Mozzarella Fior di Latte, Mushrooms, Artichokes and Olives 	11.90
<i>Tonno e Cipolla</i>	- Tomato, Mozzarella Fior di Latte, Tuna and Onions	11.70
<i>Formaggi</i>	- Tomato, Mozzarella, Blue Cheese, Parmigiano and Peppered Cheeselet 	11.90
<i>Prosciutto</i>	- Tomato, Mozzarella Fior di Latte, Cooked Ham	10.90

Chicken Curry & Rice 18.90

Savour a fusion of Succulent slow cooked Chicken cubes, sautéed Onions, Bell Peppers and Tomatoes. A symphony of Spices, including the warmth of Cumin, the richness of Curry, the fragrant touch of Coriander and a hot Chili to create a dish that's a true Celebration of Taste. Nestled on a bed of Aromatic Basmati Rice, each bite is a journey through a Tapestry of Flavours.

Maltese Burger 15.50

Choose your 200gr patty:

Rabbit and Maltese Sausage or Angus Beef

Add an Extra Patty for € 3.00

Gluten Free Bun 50c extra

with Lettuce, Parmigiano, Onion, Black Olives Tapenade, Sun Dried Tomatoes and grilled Aubergine. Served with French Fries.



Sweet Potatoes Fries

  6.20

French Fries

  5.20



Beyond Burger 15.50

Beyond Meat patty 113gr with Lettuce, Hummus, Onion, Black Olives Tapenade, Sun Dried Tomatoes and grilled Aubergine. Served with French Fries. - *Gluten Free Bun 50c extra*



Piemontese



Maltese



Gluten Free



Vegan



Vegetarian



Spicy

All Prices Are Displayed in Euro

Carne e Pesce

- Meat and Fish -

- All below dishes are Served with Vegetables and Roast Potatoes -

Veal Brajjoli 21.90

Traditional Maltese Aromatic Veal Rolls Stewed in Tomato Hunter's Sauce

Brasato al Barolo 23.70

Chef's Signature Beef Braised in Barolo Red Wine
Savoury, Tender and Juicy, Practically it Melts in Your Mouth
(Slow cooked for 5 hours)

Petto di Pollo Grigliato 19.90

Double Cooked Marinated Chicken Breast with a choice of Sauce: Mushroom, Blue Cheese or Green Pepper

Coniglio alla Maltese Maltese Rabbit 22.90


Traditional Local Rabbit First Pan-Seared with Garlic and Herbs
and Then Oven Stewed in Tomato and Shiraz Red Wine Sauce

Stinco di Agnello Arrosto 24.90

Fall off the Bone Lamb Shank Roasted and Braised in its Luxurious Gravy

Fegatini di Coniglio 21.90

Local Rabbit Livers Flamed with French St-Rémy Brandy,
Pan-Seared in Salted Butter, Golden Onions and Fresh Parsley


Rabbit Livers
Foies de Lapin
Hígados de Conejo
Kaninchenleber

Grilled Rib Eye 27.90

350gr Grass-Fed Beef

Sauce: Mushroom, Blue Cheese, Green Pepper €2.50

Polpo in Umido 24.90

A Tender Octopus Stew, made with Mediterranean flavours:
Tomato, Olives, Capers, Garlic and Marjoram

Orata in Crosta di Mandorle 24.90

Fresh Seabream Fillets Baked in Almond and Capers Crumbly Crust

Spada Mediterranea 23.90

Grilled Swordfish Steak Topped with a Rich Tomato, Local Aubergines,
Capers, Olives Sauce and Mediterranean Herbs

I am VEGAN



Hummus and Pitta 10.20

Toasted Pitta Bread and Raw Seasonal Vegetables to dip in the typical Chickpeas Cream

Middle Eastern Carrot Salad 8.90

Julienne Carrots, Dates, Almonds, Cucumber, Vegan Mozzarella, Parsley and Orange Blossom Dressing

Garden Salad Regular Large 8.70 - 11.20

Green Salad, Cherry Tomatoes, Carrots, Cucumbers, Olives and Spring Onions

Vellutata di Zucca Regular Large 8.70 - 11.20

(Available in Winter Time) Sublimely Smooth Local Pumpkin Soup with Croutons

Mix Grilled Vegetables 10.20

Aubergines, Zucchini, Bell Peppers, Celeriac and Champignons



Spiced Chickpea Curry & Basmati Rice 16.90

Exotic Fusion of Chickpeas, Onions and Tomatoes, Enriched with Cumin, Curry, Coriander and Chili, served over fragrant Basmati Rice infused with Creamy Coconut Milk and garnished with Fresh Parsley

Beyond Chicken Tenders 16.20

Crispy Nuggets on the Outside and Juicy and Meaty on the Inside
Served with French Fries or Sweet Potato Fries



Chili Sin Carne 17.40

Rich Stew of Kidney Beans, Cannellini Beans and Sweet Corn Topped with Spicy Hot Beyond Minced Meat

Grilled Beyond Sausages 20.90

Two Sausages, Stewed Sour Cabbage, Sweet Potatoes Fries and Apple & Mustard Sauce



Click here
↓

Beyond Burger 15.50

Beyond Meat patty 113gr with Lettuce, Hummus, Onion, Black Olives Tapenade, Sun Dried Tomatoes and grilled Aubergine.
Served with French Fries. - *Gluten Free Bun 50c extra* -

Pizza Sant'Agata 11.40

Tomato sauce, Artichokes, Aubergines, Sun Dried Tomatoes, Olives and Mushrooms

Pizza LouLou 11.40

Rucola sauce, Cherry Tomatoes, Onions, crushed Almonds and Capers

- **Vegan Mozzarella Available at € 1.90 extra** -

- **Large Portions are 50% bigger than Regulars** -


Gluten Free

All Prices Are Displayed in Euro



I am VEGAN TOO

Regular Large
11.30 - 13.80  Penne Arrabbiata

Quill Shaped Pasta Trafilata al Bronzo, Sliced Jalapeños and Spicy Homemade Tomato Sauce

Regular Large
12.80 - 15.30 Caserecce Arcobaleno

Green Spirulina Twisted Pasta, Coconut Cream, Roasted Bell Pepper and Chickpeas

Regular Large
11.80 - 14.30 Spaghetti all'Ortolana

Fresh Tomato sauce, Aubergine, Black Olives and Asparagus

Regular Large
13.90 - 16.90  Spaghetti Meat-Balls

Spaghetti di Gragnano, Fresh Tomato Sauce with Beyond MeatBalls

Regular Large
11.30 - 13.80 Orecchiette ai Broccoli

Ear shaped Pasta and Broccoli tossed with our Tomato Sauce

Regular Large
10.80 - 13.30 Gnocchi al Pomodoro Fresco

Potato Dumplings with our Fresh Tomato sauce and Homegrown Basil

Regular Large
12.30 - 14.80  Beetroot Risotto

Roasted Beetroot and Carnaroli Rice with a Touch of Coconut Cream

Regular Large
12.80 - 15.30 Penne Anacleto

Quill Shaped Pasta Tossed in Cashew-nuts and Turmeric Cream and Gozitan Sundried Tomatoes



Dessert and Cakes



 Macedonia

Fruit Salad with Pineapple, Peach, Apple and Seasonal Fresh Fruit in Syrup

5.50

 Strawberry and Coconut Cake 5.50

Strawberries, Cashew Nuts, Coconut, Dates, Almonds and Carrot Syrup

 Choco-Nutty Cake 5.50

Raw Cacao, Hazelnuts, Cashew Nuts, Almonds, Raisins, Dates, Coconut Oil

from
Organic
Origin

— Large Portions are 50% bigger than Regulars —

— Gluten Free Pasta € 2.50 extra — Wholemeal Spaghetti € 1.50 extra —

 Gluten Free

All Prices Are Displayed in Euro

 Spicy

Desserts

  *Panna Cotta* 6.20

Very Soft Cream Pudding to be Topped with a choice of:
Chocolate, Caramel, Coffee or Amarena (wild cherry)

   *Macedonia* 5.50

Fruit Salad with Pineapple, Peach, Apple and Seasonal Fresh Fruit in Syrup

Baba' al Rum 6.20

Brioche soaked in Rum syrup and served with Whipped Cream and Pistachio Flakes

 *Mini Kannoli* 6.20

Fried Pastry tubes filled with sweetened Fresh Ricotta, Chocolate Chips and Pistachios

 *Bonèt* 6.20

Typical Piemontese Chocolate Pudding served with Vanilla ice-cream

Tiramisu' 6.20

Savoiard Biscuits soaked in Coffee, Mascarpone Cream and Cocoa powder

 *Affogato* 6.20

Vanilla ice-cream topped with hot Coffee and Whipped Cream

Chocolat Fondant 7.50

Rich Chocolate Muffin with Warm Core
(Allow 10 min to be baked in oven)



Lemon Cheese



Carrot and Cinnamon

Cakes

5.50

Strawberry and Coconut



Choco Nutty



Piemontese



Maltese



Gluten Free



Lactose Free



Vegan

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All Prices Are Displayed in Euro

Gelato Artigianale

- Italian Ice Cream -

*Vaniglia
Cioccolato
Nocciola*

1 Scoop € 3.50

2 Scoops € 4.90

3 Scoops € 6.20

Pistacchio

Limone 

Fragola



*Vanilla
Chocolate
Hazelnut*



All Flavours are
Gluten Free

*Pistachios
Lemon
Strawberry*



Caffetteria and Drinks



Smoothies € 4.90

100% Natural Fruits
Gluten & Lactose Free

Strawberry Delight

Strawberry, Banana and Peach

Passion Paradise

Passion Fruit, Mango, Pomegranate and Pear

Tropical Sunshine

Mango, Melon, Pineapple and Kiwi

Detox Drive

Beetroot, Carrot, Apple, Lemon and Ginger

Soft Drinks and Juices

33cl € 3.40 - 50cl € 4.40

Coke - Coke Zero

Sprite - Fanta

Tonic Water - Bitter Lemon

Iced Tea Lemon

Iced Tea Peach

* Kinnie or Diet Kinnie

(Bittersweet Orange and Aromatic Herbs)



Juices:

Apple, Pineapple, Orange, Peach

Mineral Water

33cl € 3.30 - 75cl € 4.50



Hot Drinks

	Reg.	Large
Espresso	2.20	
Espresso Macchiato	2.20	
Café Viennois	3.00	
Americano	2.60	3.20
Cappuccino	2.70	3.30
Babyccino	1.90	
Café Latte	3.70	5.20
Café Latte Caramel, Vanilla or Cinnamon	4.20	5.70
Double Espresso	3.20	
Double Espresso Macchiato	3.20	
Italian Dolcevit	7.20	
Coffee, Disaronno, Whipped Cream		
Black Pearl	7.20	
Coffee, Tia Maria, Whipped Cream		
Baileys Hot Coffee	7.20	
Coffee, Baileys, Whipped Cream		
Caffè d'Orzo (Barley Coffee)	2.20	
Hot Chocolate	4.00	5.50
Vegan Hot Chocolate	4.20	5.70
Whipped Cream	2.00	



Organic Teas and Infusions

Teas: € 2.60

English Breakfast, Earl Grey, Decaf, Green

Infusions:

Lemon & Ginger

Chamomile

Chai

Red Fruits

Fennel

Blackcurrant

Peppermint

Nettle



Freshly Extracted Orange Juice

Pure Fresh Orange Juice Cold Extracted

25cl - 4.90

50cl - 9.80

Jar - 19.60



Fresh Lemonade

Glass 4.90 — Jar 19.90

Add Shots of Vodka, Gin, Limoncello or any other Spirit of your liking

Decaf Coffee 50c extra



50c extra

OAT-BASED MILK

All Prices Are Displayed in Euro



Milkshakes € 5.60

Made with Ice-Cream and topped with Whipped Cream

- Coffee Milkshake
- Cookies & Cream
- Milky Strawberry
- Chocolate Milkshake
- Vanilla Milkshake

Iced Coffees

Americano Shakerato € 4.30
(Coffee, Ice, Sugar)

Iced Café Latte € 4.40
(Coffee, Milk, Whipped Cream, Sugar, Ice)

Espresso on the Rocks € 2.60

Beers and Wines

✳ **Local Beer** 33cl €3.50 - 50cl €4.60

✳ **Blue Label** (Amber Ale - Bottle 33cl) 4.70

Moretti (Italian - Bottle 33cl) 4.70

Guinness 44cl 5.50

Gluten Free Beer 4.70

Alcohol Free Beer 4.70

Shandy 33cl €3.50 - 50cl €4.60

Strongbow Cider (Bottle 33cl) 4.90

✳ **Glass of House Wine** 4.90

Glass of Premium Wine 6.90 ✳

Glass of Prosecco (Bottle 20cl) 6.30

Mulled Wine (Winter) 4.60

Glass of Sangria (Summer) 4.60

Jar of Sangria 23.00



Gherkins € 3.50



€ 1.95

Crisps 40gr



Olives € 3.70

Snacks



Toast Ham & Cheese € 3.95

⤴ Toast Available until 11:50am



€ 1.95

Peanuts 30gr

Alcohol Free Cocktails

✳ **Maltese Star** € 4.60

Kinnie, Tonic Water, Cherry syrup

Yellowjacket

Orange & Pineapple Juice, Fresh Lemon

Aperitifs and Cocktails

5.70 **Bellini**

Prosecco and Peach Juice

5.90 **Kir Royale**

Cassis, Prosecco

✳ 5.90 **Maltese Royale**

Rummiana, Prosecco

6.90 **Espresso Baileys**

Baileys, Coffee, Sugar

6.90 **Espresso Martini**

Vodka, Kahlua, Coffee, Sugar

6.90 **Florida Sunshine**

Tequila, OJ & Pineapple Juice, Raspberry

6.90 **Campari Orange**

Campari, Orange Juice

6.90 **Cuba Libre**

Havana 3yo Rum, Coke

6.90 **Gin Tonic**

Gordon or Bombay

7.90 **Gin Tonic**

Hendrick's or Tanqueray

7.90 **Negroni**

Campari, Gin, Martini Rosso

7.90 **Blue Lagoon**

Vodka, Blue Curaçao, Sprite

7.90 **Mojito**

Bacardi Rum, Fresh Mint, Sugar, Lime Juice, Soda

7.90 **Sex on the Beach**

Vodka, Peach Schnapps, Orange and Peach Juice

✳ 9.30 **Buskett Daiquiri**

Prickly Pear Liqueur, Malibu, Mango, Melon, Pineapple, Kiwi

11.90 **Long Island Iced Tea**

Gin, Bacardi Rum, Triple Sec, Vodka, Coke, Lemon



€ 8.70 **Spritz**

Aperol Spritz

Aperol, Prosecco, Soda Water

Campari Spritz

Campari, Prosecco, Soda Water

✳ Maltese Spritz

1565, Kinnie, Harruba

P31 Green Spritz

P31, Prosecco, Soda Water

Hugo Spritz

Prosecco, Elderflower Syrup, Soda Water

✳ Bajtra Spritz

Local Prickly Pears Liqueur, Prosecco, Soda

Limoncello Spritz

Limoncello, Prosecco, Soda Water

Purple Spritz

Prosecco, Blue Curaçao, Raspberry Syrup, Sprite



Wine List



	Label	Grape Variety	Price
Prosecco	• Bianca Nera	Glera	22.95
Champagne	• Moët et Chandon	Chardonnay	87.95
Dessert	• Moscato d'Asti	Moscato Bianco	28.95

Rosé

	Label	Grape Variety	Price
			75cl 37.5cl
Malta	• Medina	Grenache	21.95 15.95
Italy	• Santa Cristina	Syrah, Merlot, Sangiovi.	23.95
France	• Mirabeau Étoile	Syrah, Grenache	29.95



White

Label	Grape Variety	Price
<i>Local</i>		75cl - 37.5cl

• Medina	Sauvignon Blanc	21.95
• Medina	Zibibbo Vermentino	21.95
• Caravaggio	Chardonnay	21.95 15.95
• Caravaggio	Pinot Bianco	21.95
• Ulysses	Chenin Blanc - from Gozo	24.95
• 1919	Girgentina	24.95
• Laurenti	Vermentino	24.95
• Isis	Chardonnay	28.95 17.95

Italy

• Pinot Grigio	Pinot Grigio	21.95
• Gavi di Gavi	Cortese	22.95
• Anthilia	Donnafugata, Lucido	26.95
• Greco di Tufo	Greco	26.95

France

• Chablis	Chardonnay	33.95
• Sancerre	Sauvignon Blanc	33.95

Spain

• Rueda Verdejo	Verdejo	21.95
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Chile

• 120 Blanc	Sauvignon Blanc	21.95
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South Africa

• Leopard's Leap	Chenin Blanc	21.95
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New Zealand

• Maori Bay	Sauvignon Blanc	25.95
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Red

Label

Grape Variety

Price

75cl - 37.5cl

Local

• Medina	<i>Ġellenża</i>	21.95	
• Medina	<i>Cabernet Franc</i>	21.95	
• Medina	<i>Syrah</i>	21.95	15.95
• Medina	<i>Sangiovese</i>	21.95	
• Medina	<i>Carignan Mourvedre</i>	21.95	15.95
• Caravaggio	<i>Merlot</i>	21.95	15.95
• Caravaggio	<i>Cabernet Sauvignon</i>	21.95	
• Ulysses	<i>Shiraz - from Gozo</i>	24.95	16.95
• 1919	<i>Ġellenża</i>	24.95	
• Fenici	<i>Syrah</i>	24.95	16.95
• Laurenti	<i>Merlot, Cab.Sauvignon</i>	24.95	
• Cheval Franc	<i>Cabernet Franc</i>	29.95	
• Nexus	<i>Merlot</i>	32.95	23.95
• Marnisi Organic	<i>Cab.Sauvignon, Merlot</i>	34.95	
• Primus	<i>Gellenża, Shiraz</i>	46.95	
• Sacrum	<i>Merlot, Cannabis</i>	55.95	

THC 2.2ng/ml - CBD 43.8ng/ml - CBDA 12ng/ml

Italy

• Nero d'Avola	<i>Nero d'Avola</i>	22.95	
• Gran Passione	<i>Merlot, Corvina</i>	22.95	
• Chianti Riserva	<i>Sangiovese</i>	22.95	15.95
• Cannonau	<i>Cannonau</i>	24.95	17.95
• Primitivo Manduria	<i>Primitivo</i>	25.95	
• Dolcetto d'Alba	<i>Dolcetto</i>	25.95	
• Barbera d'Asti	<i>Barbera</i>	33.95	
• Nebbiolo d'Alba	<i>Nebbiolo</i>	33.95	
• Barolo	<i>Nebbiolo</i>	98.00	
• Lodovico	<i>Petit Verdot</i>	368.00	

France

• Côtes du Rhône	<i>Syrah, Mourvedre</i>	24.95	
• Bordeaux	<i>Malbec, Cab.Sauv.</i>	27.95	
• Sancerre Rouge	<i>Pinot Noir</i>	34.95	

Spain

• Rioja Crianza	<i>Tempranillo</i>	23.95	
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Chile

• 120 Réserve	<i>Carmenere</i>	21.95	
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South Africa

• Leopard's Leap	<i>Pinotage</i>	21.95	
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Liqueurs and Spirits

Malta

- Leila (Herbs Dessert Digestive) 25%
- Harruba (Carob and Oranges) 21%
- Rummiena (Pomegranate) 21%
- Bajtra (Prickly Pears) 21%

Italy

- Amaretto Disaronno 28%
- Amaro Lucano 28%
- Aperol 11%
- Averna 29%
- Branca Menta 28%
- Campari 21%
- Cynar 16,5%
- Fernet-Branca 39%
- Frangelico 20%
- Grappa 40%
- Grappa Premium 40% **€5.40**
- Grappa Riserva 40% **€5.90**
- Limoncello 25%
- Martini Bianco 14,4%
- Martini Rosso 14,4%
- Mirto di Sardegna 30%
- Montenegro 23%
- Ramazzotti 30%
- Sambuca Molinari 40%
- Vecchio Amaro del Capo 35%

France

- Pastis, Anice 40%
- Creme de Cassis 17%
- Chartreuse, Herbs 55%
- Cointreau, Orange 40%
- Brandy, Saint Rémy 40%
- Courvoisier Cognac 40%
- Grand Marnier 40% **€5.40**
- Hennessy Cognac 40% **€5.40**

Gin, Rum, Vodka, Tequila

- Gordon's Gin 37,5%
- Bombay Gin 40%
- Hendrick's Gin 44% **€5.40**
- Tanqueray Gin 47% **€5.40**
- Bacardi Rum 37,5%
- Captain Morgan White 37.5%
- Captain Morgan Spiced Gold 35%
- Captain Morgan Black 40% **€5.40**
- Malibu Rum 18%
- Havana Club Rum, Aged 3 Years 40%
- Smirnoff Vodka 37,5%
- Vodka Belvedere 40% **€5.40**
- Tequila Silver 35%
- Tequila Gold 38% **€5.40**

Whiskey

- Jameson, Irland 40%
- Jack Daniel's - Tennessee, USA 40%
- Scotland, UK
- J&B 40%
- Ballantine's 40%
- The Famous Grouse 40%
- Johnnie Walker Red Label 40%
- Glen Moray Sherry 40% **€5.40**
- Johnnie Walker Black Label 40% **€5.40**
- Johnnie Walker Green Label 43% **€6.40**
- Chivas Regal 12 Years 40% **€6.40**
- Highland Park 40% €6.90**
- Wolfburn Aurora 46% €9.90**

Others

- Baileys 17%
- Drambuie 40%
- Jagermeister 35%
- Blue Curaçao 22%
- Kahlua, Coffee Liqueur, Mexico 20%
- Red Port Liqueur-Wine, Portugal 19%
- Tia Maria, Coffee Liqueur, Caribbean 20%