



Starters

Daily vegetable soup **V**
€7

Traditional fish soup
€8

Fried cheeselets - caramelized onions - berry coulis
V
€8

Lime and corriander fish tortilla
€10

Fresh mussels - white wine - garlic - fresh herbs
€14

Crispy calamari - petite salad -
ginger coconut & lime mayo
€14

Grilled octopus - clarified garlic butter - risotto nero
€16

To-share

Cold board
Beetroot hummus - grilled veg - olives -
sundried tomatoes - tapenade - bean
chutney - feta - toasted pita **V**
€14

Seafry
Fish cakes - fried calamari - local prawns -
crispy whitebait - fragrant sauce
€28

Shellpot
Fresh mussels - fresh clams - local prawns -
wine - garlic - fresh herbs - garlic bread
€30

- we kindly ask you to seek a team member of our staff & inform about any allergies -

Greens

Greek salad - tomatoes - onions - cucumber - olives - feta cheese V

€10

Grilled chicken thigh salad - sesame seeds - soy & sweet chili dressing

€12

Pan-seared Salmon salad - poached egg - tzatziki

€14

Coconut rice bowl - avocado - pickled cabbage - veggie fritters V

€12

- Add beef or fish extra €5/120g -

Pasta

- Add €2 for a Larger portion or Gluten free pasta -

**Penne with Crumbled Maltese sausage - mushrooms - cream --
tomato sauce - local goat's cheese**

€14

**Risotto mushrooms - grilled halloumi - garlic - truffle paste-
cream cheese V**

€14

**Penne with Smoked salmon - flamed vodka - zucchini - parsley
cream sauce - salmon roe**

€15

**Linguini 'Carbonara' - guanciale - pecorino cheese -
pasteurized egg yolks**

€15

**Penne Beef - garlic - mushrooms - sundried tomatoes -
parmesan cheese - cream sauce**

€16

**Linguini with Fresh mussels & clams - garlic - white wine -
cherry tomatoes - fresh garden herbs**

€17

**Linguini with Octopus - shrimps - mussels - local prawn - garlic
- light tomato sauce**

€18

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Mains

**Fresh Fish
(market price)**

**Cajun spiced boneless chicken thighs - rice flavoured
with kidney bean chutney
€16**

**Rabbit pieces in garlic - slow braised in traditional gravy
€16**

**Pork duo of belly and braised cheeks - crackling -
apple cider cream sauce
€18**

**Grilled calamari - thyme butter - cherry tomatoes -
garden herbs
€20**

**Stone grilled 'milk-fed' veal ribeye -
butternut squash puree' - jus' - (300g)
€23**

**Grilled Fillet of beef - butternut squash puree' - jus'
(300g)
€26**

- roast potatoes and vegetables are served with all main dishes -

Mushroom and truffle €2.50

Pepper sauce €2.50

Thyme jus €3

Green salad €3

Steakhouse chips €3

Sweet potato fries €3

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SPECIALS

Smokey Jack €9.

(bacon infused Jack Daniels, Th.ginger beer & lime)

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Pricklers €8.50.

(pricklers pear liquer 'Bajtra', Absolut vodka & kinnie)

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Vera lynn €7.50.

(Bombay gin, elderflower liquer & tonic water)

POPULAR

Aperol Spritz €7.

limoncello Spritz €7.

Campari Spritz €7.

Negroni €7.

Mojito €7.

Cuba libra €7.

Long Island Iced Tea €12.50.

WHISKY/SINGLE MALTS

A vast varieties of single malt,
aged, oak barreled, single
grain,

GIN-RUM

A good selection of gin,
flavored gin, rum, aged
rum, flavored rum and
more.....

COFFEE

Jamiacan (sailor jerry) €5.5

Irish coffee (jameson's) €5.5

Mexican (kahlua) €5.5

Maltese (aniseed) €5.5

Irish cream (baileys) €5.5

