



Starters

see risotto and pasta dishes for more options

Breads & Oils - €5.50

selection of artisan breads with balsamic vinegar, oil and sun blushed tomato & olive tapenade (GFO / VE)

Purple Octopus - €12.50

beetroot chips, avocado mousse and lemon mayo (GF)

Cured Salmon - €11.50

citrus yoghurt snow, basil oil, crispy salmon skin and balsamic pearls (GF)

Smoked Duck Breast - €15

celeriac puree, blood orange sauce, mixed nuts (GF)

Boneless Quail - €15

stuffed with potato, roasted shallots, pancetta, garlic & hoisin sauce (GF)

Thai Sweet Prawns - €15

mangetout, asparagus & zucchini salsa (GF)

Platters to Share

Butcher's Platter - €29.95

maltese sausage, homemade meatballs, chicken sticks, barbecued pork, pickled peppers, focaccia and barbecue sauce (GFO)

Veggie Platter - €22.50

mixed vegetable tempura with broccoli, cauliflower, carrots, zucchini chips, roasted red pepper piperade, sourdough, sweet chilli and lemon mayo (GFO / VE)

Seafood Platter - €31.50

cured salmon, cod goujons, roasted octopus, tempura prawns, clams, mussels, sun blushed tomato & olive tapenade (GF)

Cheese Platter - €24.95

brie, blue cheese, grana padano cheese, buffalo mozzarella, maltese galletti, breadsticks, baguette slices, fruit jam and grapes (V / GFO)

Intermediate

Molecular Bloody Mary Sphere (2 spheres) - €2

Sorbet Palate Cleanser (1 scoop) - €2

pineapple & kiwi, watermelon (GF / VE)

If you have any allergies or food intolerances, please inform your server prior to ordering



Salad

Honeymoon Salad - €9

red and yellow chicory, pear, blue cheese, caramelised walnuts with honey and gorgonzola dressing (GF / VEO)

with Grilled Salmon - €11

with Grilled Chicken - €9

Risotto

Chorizo, Cherry Tomato and Spring Onion - Starter €11 Main €15
fresh coriander oil (GF)

Pesto Risotto - Starter €11 Main €15
basil puree, parmesan crisp (GF / VEO)

Pasta

Lobster Tortellacci - Starter €12.50 Main €18
with cherry tomato and basil velouté (V)

Mushroom Ravioli - Starter €13.50 Main €19
with truffle sauce and toasted black sesame seeds (VE)

Crispy Rabbit Ravioli - Starter €12.50 Main €18
with a red wine reduction

Main Courses

served with roasted root vegetable brunoise

Beef Fillet (300g) - €29.95

with textures of beetroot, sweet potato puree, chunky chips and a choice of sauce - brandy & mushroom, gorgonzola or peppercorn & cognac (GF)

AAA Beef Ribeye (400g) - €29.95

drizzled with chimichurri, served with crispy onions and chunky chips (GF)

Short Ribs - €18

slow cooked and served with thyme infused mashed potato and a beef jus (GF)

Pork Cheeks - €19

braised in cider, celeriac puree, purple kale and red wine jus (GF)

Chicken Supreme - €19

served with turnips, beetroot and a winter berry sauce (GF)

Black Salmon - €24

compressed in squid ink, served with sweet potato puree, pickled shallots, beurre blanc sauce (GF)

Mediterranean Sea Bass - €19

If you have any allergies or food intolerances, please inform your server prior to ordering



served with lemon and ginger broth, tomato & thai basil salsa, dill oil (GF)

Cod loin - €24

fresh basil velouté, chorizo and crispy onions (GF)

Thirsty Gourmet Burger - €15

6oz patty, brioche bun, wholegrain mustard mayonnaise, frisee lettuce, beef tomato, chunky chips (GFO / VE)

Vegan

Breads & Oils

selection of artisan breads with balsamic vinegar, oil and sun blushed tomato & olive tapenade (GFO)

Veggie Platter - €22.50

mixed vegetable tempura with broccoli cauliflower, carrots, zucchini chips, roasted red pepper piperade, sourdough, sweet chilli (GFO)

Honeymoon Salad - €9

red and yellow chicory, pear, blue cheese, caramelised walnuts with honey dressing (GF)

Mushroom Ravioli - Starter €13.50 Main €19

with truffle sauce and toasted black sesame seeds (VE)

Pesto Risotto - Starter €11 Main €15

basil puree (GF)

Thirsty Vegan Burger - €15

frisee lettuce, beef tomato, chunky chips (GFO)

Desserts

Tropical Fire - €8

caramlised pineapple, citrus sponge, praline & rum caramel (VEO)

Valletta Skyline - €9

white chocolate sponge, white chocolate ganache and banoffee mousse (V)

Basil, Strawberry, Vanilla - €9

basil sponge, strawberry gel, italian meringue, pistachio crumb, vanilla mascapone (V)

Millionaire's Chocolate Tart - €9

all butter sweet pastry, drenched chocolate sponge, soil, dark chocolate and orange sorbet (V)

Flavoured Sorbet - €4.50

please ask your sever for selection (changes with our seasons and dishes) (VE)

Cheese Plate - €10.00

If you have any allergies or food intolerances, please inform your server prior to ordering



brie, blue cheese, buffalo mozzarella, maltese galletti,
breadsticks, baguette slices, fruit jam and grapes (V / GFO)

Allergens; G – Gluten free, G.F.O – Gluten free option available, V – Vegetarian, VE – Vegan, V.E.O – Vegan option available

If you have any allergies or food intolerances, please inform your server prior to ordering