



BAR & RESTAURANT

FOOD MENU

STARTER'S

- DUO OF BRUSCHETTA** € 11
Served with fresh tomatoes, olives, capers, local cheese, drizzled with local olive oil on local bread and fresh caponata
- CAPONATA, PECORINO & OLIVES** € 16
Served with a side of galletti and local bread
- PERUVIAN MARINATED SEAFOOD CEVICHE** € 21
- FRIED CALAMARI** € 16
Served with tartar sauce
- POT OF FRESH MUSSELS** € 19
Cooked in white wine, garlic and cherry tomatoes with a side of garlic Gozitan ftira
- LOCAL PLATTER** € 27
A selection of bruschetta, sundried tomatoes, caponata, grilled local sausage, soft pepper & herb local cheese, capers, olives, octopus, tomato paste, olive oil and local bread
- TRADITIONAL CAPRESE SALAD** € 16
Fresh mozzarella, hand - picked tomatoes and homemade pesto
- SESAME CRUSTED BEEF SALAD** € 19
With honey and hoisin sauce
- GOZITAN SALAD** € 19
Made of soft pepper & herb cheeses, grilled local sausage, sundried tomatoes and bigilla
- PRAWN & PINEAPPLE SALAD** € 17
Served in a half pineapple skin, finished with lemon oil & coconut flakes

PASTA'S

- PENNE WITH BEEF, RED WINE & CREAM SAUCE** € 23
With mushrooms and finished with 150g of rib eye
- PENNE PESTO** € 19
With pine nuts and chicken breast
- SPAGHETTI SEAFOOD** € 24
With calamari, clams, mussels and prawns cooked in white wine and fresh herbs
- SPAGHETTI VONGOLE** € 23
Sauteed in white wine, fresh garlic and local cherry tomatoes
- RISOTTO OR PENNE PRAWN & ZUCCHINI** € 18
With garlic, tomato concasse, cream and flamed with pernod
- TRIO OF SEAFOOD RAVIOLI** € 28
Lobster, salmon and cernia tossed in local olive oil, white wine, garlic and fresh tomatoes
- PENNE ALLA NORMA** € 15
With fresh tomato sauce, zucchini and aubergines & finished with pecorino cheese
- TRADITIONAL HOMEMADE LOCAL SHEEP CHEESE STUFFED RAVIOLI** € 15
Finished with fresh tomato sauce
- VEGGIE'S**
- PARMIGIANA** € 17
On a bed of tomato sauce, with a side of fresh roast potatoes
- VEGETABLE TART** € 17
On a bed of mashed potato





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MEATS

FILLET MIGNON CAFE DE PARIS	€ 36
RIB EYE	€ 34
Served with fresh rucola, parmesan shavings and cherry tomatoes	
FULL RACK OF RIBS	€ 28
Served with homemade BBQ sauce, coleslaw and battered onion rings	
CRUSTY PORK BELLY	€ 22
On a bed of creamy buttery mashed potatoes	
GRILLED CHICKEN BREAST	€ 19
With buffalo mozzarella, drizzled with local olive oil	

VERY FISHY

CALAMARI	€ 26
Sauteed in white wine, garlic, olives and cherry tomatoes	
GRILLED OCTOPUS	€ 27
Marinated in homemade chimichurri sauce	
GRILLED KING PRAWNS	€ 34
Served with a side of garlic olive oil	
VARIETY OF FRESH FISH (By weight)	
Served with fresh local vegetables and roast potatoes	

ALL MAIN COURSES ARE SERVED WITH GRILLED VEGETABLES AND ROASTED POTATOES

FOR YOUNG ONES

PENNE TOMATO SAUCE	€ 11
CHICKEN CRUNCH & CHIPS	€ 11
GRILLED FISH & MASHED POTATOES	€ 13
PENNE CREAM & MUSHROOM	€ 11

TOP IT UP WITH

FRIES	€ 5
SIDE SALAD	€ 5
TRADITIONAL CAPONATA	€ 9

TO FINISH OFF

KANTRA DELICACIES OF THE DAY € 7.50



ICE CREAM SPECIALITY



SORBET € 4.75

LEMON, MANGO, PRICKLY PEAR

CLASSIC € 4.75

VANILLA MADAGASCAR, CHOCOLATE,
MILKY STRAWBERRY, MALTESE FIG

DIETARY € 5

VEGAN VANILLA, VEGAN CHOCOLATE

SIGNATURE € 6

POPCORN & SALTED CARAMEL, APPLE PIE,
PEPPERED GBEJNA & FIG, CANNOLO
SICILAINO, MALTESE TRIFILE, CARRUBO,
TAN NANNA

ALCOHOLIC € 7

GIN & TONIC, JACK DANIELS & COKE,
APEROL SPRITZ

