BREAKFAST

Served from 08.00 - 12.00 hrs

ENGLISH BREAKFAST // 5.50

2 fried eggs, 1 pork sausage, baked beans, 2 rashers bacon and toasted bread

VICTORIA BRUNCH // 7.50

2 fried eggs, 2 pork sausages, baked beans, 3 rashers bacon, grilled tomatoes, mushrooms, hash brown, toasted bread and tea or coffee

VEGAN BREAKFAST ₩ // 9.90

Turmeric spiced tofu, grilled cherry tomatoes, mushrooms, baked beans, avocado, vegan sausage, toasted bread and tea or coffee

EGGS ON TOAST // 3.50

Scrambled or fried eggs served on buttered toast with crisps

EGGS BENEDICTE // 7.00

2 poached eggs set on an English muffin with spinach leaves. bacon and hollandaise sauce, sprinkled with chives

AVOCADO & POACHED EGGS // 8.50

Avocado mixed with slow roasted tomatoes and red onion, with poached eggs on toasted muffin bread

OMELETTE // 6.50

3 egg omelette with ham, cheese, mushrooms and toasted bread

VEGGIE OMELETTE ✓ // 6.50

3 egg omelette with cheddar cheese, tomatoes, onions and toasted bread

Pancakes served with nutella, banana and biscuit crumbs

LIGHT BITES

Served from 08.00 - 18.00 hrs

SANDWICHES

HAM AND CHEESE // 2.75 CHEESE, ONION AND TOMATO // 3.25 EGG, AVOCADO AND CUCUMBER // 4.90

All served with potato crisps

CIABATTAS

Slow cooked brisket, melted cheese, rocket leaves and fresh

CAPRESE // 10.90

Mozzarella di bufola, tomatoes, rocket leaves and balsamic dressing

SCAMORZA // 9.90

Mushrooms, cream cheese and lettuce

Chicken breast, lettuce and tomatoes



STARTERS

GARLIC BREAD ✓ // 4.90
Maltese bread with garlic butter and herbs

BRUSCHETTA FETA ✓ // 6.50 Tomatoes, garlic, olive oil, basil and feta cheese

BREADED CHEESELET / // 10.50

CALAMARI FRITTI // 14.50

Half a kilo of black mussels in shell, extra virgin olive oil, garlic, cherry tomatoes and basil leaves

GRILLED SCAMORZA 🗸 // 11.90

GAMBAS AL CHEF // 14.50

izzling headless prawns with shallots, spring onions, emongrass, ginger, fresh coriander, cherry tomatoes and arlic in a creamy coconut curry sauce served with a foc

ALJOTTA // 7.50

Traditional Maltese fish broth with white fish, tomatoe. mint, spring onions and rice served with garlic bread

FIND US ON DELIVER. Wolt

CHICKEN CAESAR SALAD // 13.50

Iceberg lettuce, crispy bacon, cherry tomatoes, croutons, Caesar dressing and parmesan shavings

Tomatoes, cucumbers, onions, bell peppers, black olives, feta cheese and mixed leaves

- Available also with tofu cheese

HALLOUMI SALAD ✓ // 13.50

Grilled halloumi, sweet corn, chickpeas, red radish, red onion and fig dressing

PRAWN SALAD / // 15.50

Marinated tail on prawn, cherry tomatoes, orange segments, bell peppers, mixed leaves and orange vinaigrette

PIZZA

MARGHERITA / // 8.50

Tomato sauce, mozzarella, oregano

PEPPERONI // 9.90

Tomato sauce, mozzarella, pepperoni, oregano

PARMA E RUCOLA // 12.50

Tomato sauce, mozzarella, parma ham, rucola, cherry tomatoes, parmesan shavings and extra virgin olive oil

CAPRICCIOSA // 11.00

Tomato sauce, mozzarella, black olives, artichokes, ham, mushrooms and eggs

MEAT FIESTA // 12.90

Tomato sauce, mozzarella, chicken, bacon, onions, bell peppers, Maltese sausage, barbecue sauce and oregano

SMOKED BBQ CHICKEN // 11.50

Mozzarella, chicken strips, bell peppers, onions and barbecue

DIAVOLA // 10.50

Tomato sauce, mozzarella, salami Calabrese and gorgonzola

CALZONE VALDOSTANA // 11.50

Closed Pizza - Tomato sauce, mozzarella, chicken, ham and

CALZONE VICTORIA // 13.50

Closed Pizza - Tomato sauce, mozzarella, gorgonzola, baby spinach, serrano, grana padano, basil and olive oil

Tomato sauce, black mussels, vongole, prawns, crab, calamari and garlic

VEGETARIANA 🗸 // 10.50

Tomato sauce, mozzarella, mushrooms, bell peppers, peas, onions, sweet corn, artichoke and oregano

MALTESE // 10.50

Tomato sauce, mozzarella, caponata, Maltese sausage, onions, goat's cheese, olives, oregano

VEGAN PIZZA № // 9.90

Tomato sauce, bell peppers, onions, avocado, rocket leaves, sweet corn, green peas, cherry tomatoes and artichokes

CHORIZO // 12.50

Tomato sauce, mozzarella, chorizo, caramelized onions, feta cheese and black olives

EXTRA INGREDIENTS // 1.50 MOZZARELLA DI BUFOLA // 4.50

MAINS

RIB EYE STEAK // 27.50

300g prime chargrilled grain fed cut served to your liking

BEEF TAGLIATA // 24.90

300g chargrilled flap meat served with rucola leaves and parmesan shavings

Slices of rolled tender prime beef filled with minced pork and beef, garlic, parsley, onions, coriander seeds, bacon, egg and served in a tomato stew

BBQ RIBS // 23.90

Pork ribs smothered in smoked hickory BBQ sauce.

PORK TOMAHAWK // 23.90

CRISPY PORK BELLY // 22.50

Grilled local pork loin on the bone with crispy onions

Slow roasted pork belly served with pork jus

Please ask your server. Served grilled or baked

GRILLED CHICKEN // 18.50

Chicken breast cooked in mushroom sauce

MALTESE STYLE RABBIT // 19.90

Cooked in garlic and wine, served in rabbit gravy

CHICKEN ROULADE // 23.50

Boneless chicken breast stuffed with cream cheese, mature cheddar and serrano and coated with breadcrumbs

BAKED SALMON // 24.50

Baked fresh salmon fillet served with lemon sauce

SEABASS FILLET // 20.90

Grilled local fish fillet served with a wine, garlic, cherry tomatoes, capers and lemon sauce

FISH AND CHIPS // 17.90

Traditional fish and chips served with tartar sauce

All mains are served with a choice of baked potatoes or French fries and seasonal vegetables or green salad



ONE CHILD AGED 10 YEARS OR UNDER EATS **FREE** WITH EVERY PAYING ADULT



Penne gluten free pasta €2 extra

LASAGNA // 14.50

Layered pasta with slow-cooked beef and tomato ragù, topped with cheese and béchamel sauce

SPAGHETTI BOLOGNESE // 12.90

Slow cooked minced beef with white wine, carrots and tomatoe sauce

LINGUINE DELLA CASA // 13.90

An all-time favourite with chicken, sundried tomatoes, feta, tomato sauce, a hint of fresh cream and parmesan

MALTESE RAVIOLI 🗸 // 14.50

Filled with goat cheese and served with tomato and basil sauce

SPAGHETTI STRACCIATELLA 🗸 // 14.50 AND PISTACHIOS

Creamy Stracciatella, cherry tomatoes. grana and crushed pistachios

SPAGHETTI RABBIT // 14.90

Slow cooked rabbit meat, green peas, carrots and gravy

CHICKEN CURRY // 13.95

Served with basmati rice and fociacia

SPAGHETTI CARBONARA // 13.50

Eggs, guanciale, grana padano and black pepper

GARGANELLI BOSCO // 15.50

Slow cooked beef strips with porcini mushrooms, truffle sauce, parmesan and a touch of fresh cream

VEGAN PENNE № // 12.50

Aubergines, bell peppers, green peas, carrots, spring onions, tomato sauce and olive oil

GARGANELLI MALTESE // 14.90

Maltese sausage, sun dried tomatoes, sage, tomato sauce, fresh cream and a deep-fried

LINGUINE MARISCO // 15.90

Mixed shellfish, king prawns, basil and extra virgin olive oil

LINGUINE VONGOLE // 14.50

Brown clams, chilli, garlic, white wine, lemon, cherry tomatoes and mediterraneanherbs

MUSHROOM RISOTTO // 15.50

Carnaroli rice, white and brown mushrooms, porcini, cream and truffle paste

COUNTRY RISOTTO // 13.50

Carnaroli rice, chicken strips, mixed vegetables, parmesan, tomato sauce and a hint of fresh cream



- MUSHROOM SAUCE // 3.00 PEPPER SAUCE // 3.00
- BLUE CHEESE SAUCE // 3.00 BBQ SAUCE // 3.00
- CRUNCHY FRIES // 3.00

KIDS

PENNE PASTA // 6.50

With ketchup and fries

Cheese, tomato and ham

Served with french fries

light bites and starter dishes

Offer is not valid with breakfast,

CHICKEN NUGGETS // 6.50

PIZZA //6.50

ONE CHILD AGED 10 YEARS OR UNDER EATS FREE WITH EVERY PAYING ADULT

Pasta with cream or tomato sauce

MINI CHEESEBURGER // 6.50

- BACON AND CHEESE FRIES // 5.50 - PARMESAN & TRUFFLE FRIES // 4.00

All burgers are served on a brioche bun with crunchy fries

CLASSIC // 13.50

Aged beef patty, tomatos, raw onions and iceberg lettuce

BLUE // 15.50

Aged beef patty, gorgonzola sauce, sautéed mushrooms and iceberg lettuce

CHICKEN // 13.90

Breaded chicken thigh, raw onions, tomato, iceberg lettuce and mustard and honey mayo

BRIE // 15.90

Aged beef patty, brie cheese, caramelized onions and iceberg lettuce

PULLED PORK // 13.90

BBQ smoked pulled pork, cheddar cheese, iceberg lettuce and raw onions served in a ciabatta

VICTORIA // 16.90

Aged beef patty, cheddar cheese, fried egg, truffle sauce, iceberg lettuce, bacon and onion rings

FOOD ALLERGIES & DIETARY RESTRICTIONS

ome enquires about the ingredients in our dishes

While we take great care to prevent cross-contamination, our kitchen handles a variety of ingredients, which can easily come into contact with one another during propotentially leading to traces of allergens in dishes.

Your safety and satisfaction are our top priorities, so please inform our staff of any allergies or dietary restrictions, and we will do our best to accommodate your need





√ vegetarian
√ vegan

BAR EATS &PLATTERS

LOUISANA // 25.50

BBQ and voodoo chicken wings, smoked pork ribs, onion rings, mozzarella sticks, sour cream and BBQ sauce and crunchy fries

TORTILLA NACHOS // 16.50

Melted cheddar cheese, chilli con carne, sour cream and chives, tomato salsa, guacamole and jalapenos

HOT AND SPICY WINGS // 12.50

Spring onions, sesame seeds, spicy sauce, and sour cream

TRIO OF DIPS // 12.90

A selection of three house made dips served with freshly baked focaccia

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MALTESE MEZE // 18.50

Marinated black olives, bean dip 'bigilla', Maltese sausage, broad beans in garlic, sun-dried tomatoes, peppered goat cheese, water crackers and Maltese bread spread with a tomato paste

FOCACCIA PESTO // 14.50

Basil pesto, walnuts, organic honey, rocket leaves and grana shavings





gastropub

