

## Beef Satay Salad 1

Grilled sliced beef, marinated in lemon grass and served on a bed of green leafy lettuce, raw onion, cucumber \& cherry tomatoes, mixed in our homemade satay sauce \& drizzled with fresh lime juice. Finished with fresh cilantro \& monkey peanuts. €15.95

## Falafel \&e Halloumi Cheese Salad

A mix of seasonal local greens and vegetables with a homemade herb oil dressing, grilled halloumi cheese and falafel patties. €11.95

Greek Salad 0 ©
Marinated Feta cheese, served on a bed of cherry tomatoes, kalamata olives, bell peppers, raw onions and fresh lettuce. €9.95

## Chicken Caesar

Grilled chicken breast, served on a bed of cherry tomatoes, cucumbers and lettuce, all mixed in our caesar dressing and topped with home made croutons, streaky bacon and Parmesan shavings. €10.95

## Octopus Salad

Octopus chunks marinated in fresh herbs and garlic, topped with black olives, raw red onions and a fresh garden salad. €12.95

## $\square \Delta \Delta$

## Chicken Cajun (2)

Fresh maccheroni al torchio with chicken chunks cooked in Cajun spice, bell peppers, mushrooms, onions, garlic \& finished in white cream \& Parmesan shavings on top. €12.50

## Beef \& Blue Cheese

Fresh maccheroni al torchio cooked with fresh beef chunks, onions, garlic, white cream, fresh parsley \& finished with a hint of blue cheese. €12.50

## Octopus

Fresh taglierini tossed in octopus chunks marinated in fresh herbs \& garlic, finished with cherry tomatoes \& black olives. €12.50

## Fresh Pasta Tortellini

Stuffed with parmesan and ham, cooked in bacon pieces, onions, garlic. Finished in white cream and garnished with fresh parsley. €10.50

## Garden Pasta 0

Fresh maccheroni al torchio with tomato sauce \& a mix of marrows, onions, garlic, bell peppers, cherry tomatoes, black olives \& olive oil to finish. €10.50

## Stir-fry Basmati Rice 0 ©

Egg stir fried rice in onions, scallions, carrots, garlic, peas and finished with sesame oil and soy sauce. €10.50

## Fresh Pasta <br> Ravioli 0 ( 6

Stuffed with porcini mushrooms \& ricotta, cooked in a chilli aglio e olio and served with cherry tomatoes \& rucola salad. €10.50

#  

## The Charmer

This is the mother of all burgers!
250 gr homemade pure beef patty with our secret recipe, served in a brioche bun and dressed with raw onion, gherkins, tomatoes and green leaf lettuce....Topping it up with our signature sauce. €15.95... Go double for $€ 4.95$

## Morocean Burger 6

200 gr of pure lamb minced with a secret blend of moroccan spices, served in Arabian flat bread and topped with tzatziki, rucola, tomatoes and raw red onion.
€13.95... Go double for €3.95

## Angus beef

200 gr Angus beef burger served in a brioche bun and topped with melted cheese, crunchy onions, tomatoes and green leaf lettuce. €11.95

Go double for $+€ 3.95$

## Chicken

200 gr home made chicken burger served in a brioche bun and topped with melted cheese, crunchy onions mushrooms, tomatoes and green leaf lettuce. €11.95

Chef recommends extra bacon +€1.00 Go double for $+€ 3.95$

## Roger rabbit

Our famous 200gr homemade rabbit burger made from fresh deboned rabbit and herbed in our very own way, served in a brioche bun and topped with crunchy onions, tomatoes and green leaf lettuce. €12.95

Go double for +€3.95

## Bean Burger

Red and white kidney bean burger with a homemade blend of spices, served in a brioche bun and topped with melted cheese, grilled mushrooms, crunchy onions, tomatoes and green leaf lettuce. €10.95

Go double for $+€ 3.95$

## Veggie Burger 0

Mix of fresh vegetables cooked with our very own mixture of herbs and spices, served in a brioche bun and topped with melted cheese, grilled mushrooms, crunchy onions, tomatoes and green leaf lettuce. €10.95

Go double for $+€ 3.95$

All burgers are served with fresh seasoned crispy maltese potato fries and coleslaw

Other buns
Available on request +€1.50
Let our staff know when ordering.


Gluten Free


Whole Wheat


## Home made

 crunchy friesCrunchy fries made from local potatoes, cooked to perfection and seasoned with salt and pepper. €4.95

## Home made crispy Wedges

Crunchy wedges made from local potatoes, cooked to perfection and seasoned with salt and pepper. €4.95

Special Sauces ©<br>Add more flavour to your fries or wedges with our signature sauces.<br>Chipotle sauce . . . . . . . . . . €1. 50<br>Bacon sauce . . . . . . . . . . . . €2.50<br>Spicy sauce . . . . . . . . . . . €1.50<br>Bongo sauce . . . . . . . . . . €1.50<br>Cheese sauce . . . . . . . . . . €2.50

Do you like our sauces? We are now bottling them in jars so you can take home and enjoy it with your favourite frying spud.


## Pork Spare ribs

Maltese pork spare ribs, slow cooked to perfect tenderness in our homemade barbecue sauce and served with crispy potato fries and coleslaw.
Full rack $€ 17.95$ or Half rack $€ 12.95$

## 300gr <br> tender Ribeye

Tender ribeye steak cooked to your liking, with a side of grilled seasonal vegetables and crispy potato fries. Served with Café de Paris butter sauce on top. This is the perfect topping for a juicy steak. €22.50

## Chicken Teriyaki

Tender chicken pieces cooked in our homemade Teriyaki sauce, served on a bed of grilled vegetables and basmati white rice. €14.95

## Octopus in Garlic 3

Marinated in fresh herbs and garlic, this octopus is to die for! Served with potato fries and garden salad. €14.95

## Fish and Chips

Our homemade beer battered and herbed fish fillet cooked the english way, served on a bed of pea mash, tartare sauce on the side and our home made crispy potato fries.
€9.95

## (Serves 2)

Travel the world in a platter, offering a fusion of street food items from around the world. All homemade with love.....

## IL-Malti

The tastes from our beloved islands with some local delicacies. Maltese peppered and fresh white cheese-lets, traditional Maltese sausage, stuffed olives, caponata, sun-dried tomatoes, traditional bigilla, butter beans in garlic and served with galletti and Maltese bread. $€ 16.95$

## Bel Paese

A Mediterranean taste of Italian cured meats and cheeses.
Parmesan polenta, 3 types of cold meats and 3 types of cheese, garnished with nuts and dried fruit, mango chutney dip. Served with galletti. €19.95

## Ottoman

A mix of Lebanese street food specialities. Lamb shish', jawaneh chicken wings, falafel patties, tabbouleh, babaganoush and hummus dips, grilled halloumi cheese with lemon dressing and pita bread. €18.95

## Al-Maghreb © <br> An eclectic mix from north african

 countries.Chicken shish', lamb samosa, Libyan embattan, arayes ghanam (toasted pita with aromatic lamb mince), dolma (ground beef and rice wrapped in grapevine leaves), Moroccan couscous, mint dip and pita bread. €18.95

## Mumbai (4)

Street food selection from the far asian continent.
Onion bhajis, ginger chicken wings, beef madras curry, chicken tikka samosas, vegetable pakoras, lentil samosas, indian dip and basmati rice. Served with poppadoms and naan bread. €18.95

## El Español

Selection of tapas style food from different places in Spain.
Patatas bravas, vegetable and meat empadanas, albondigas, spicy mini sausages, Spanish omelette and mini baguette. €17.95

## Ambrosia 0

Greek cuisine meets the Levant mediterranean side in this vegetarian platter.
Marinated feta cheese, mixed peppers, artichoke hearts, kalamata olives, vegetable dolmas, dates, tzatziki, hummus and pita bread. €16.95

## The Grand China

A fusion of oriental cuisine from various regions in China. A fusion of oriental cuisine from various regions in China Peking Duck Spring rolls with hoisin sauce, vegetable spring rolls, chicken in orange sauce, sweet and sour pork, crunchy beef, stir fry noodles, sweet chili sauce and crunchy tortillas. $€ 18.95$

## Burger Sliders

Explode your taste buds with these 4 mini burgers. They will thank you! Lamb burger, Beef burger, Chicken burger and Rabbit burger all served with crunchy onions, tomatoes and green leaf lettuce and crunchy fries €14.95

## Bruschetta \& Dips 0

Classic bruschetta served with 3 dips. Maltese galletti and crunchy tortillas. €10.95

