



## LUNCH & DINNER MENU

### STARTERS

**CHEESY GARLIC (G) (L) (V) €6.00**  
Garlic butter & mozzarella fior di latte on a crusted French croute

**CLASSIC BRUSCHETTA (G) (V) €4.50**  
Chopped fresh tomatoes, onions, garlic, extra virgin oil & basil served on a crusted French bread croute  
EXTRA MOZZARELLA (L) €1.00

**GOZO CHEESELETS (G) (L) (V) €9.50**  
Mixed sesame seeds crusted local cow's cheese deep fried, set on a petit salad & drizzled w/honey, cinnamon & berries compote

**STICKY BBQ WINGS €7.50**  
6 chicken wings glazed w/ our homemade sticky honey BBQ sauce

**STEAMED MUSSELS €14.00**  
Fresh black shelled mussels (500gr) served steamed in white wine w/ spring onions, garlic, cherry tomatoes & garden herbs

**DEEP FRIED CALAMARI (G) €12.50**  
Deep-fried baby calamari tossed in garlic & soft herbs, served on crispy greens accompanied w/ caper & gherkins mayo

**SALMON & PRAWNS €14.00**  
Smoked salmon & marinated peeled prawns in lime vinaigrette served on crispy greens accompanied w/ Marierose mayo

**BEEF CARPACCIO (L) €16.50**  
Grain-fed New Zealand Prime steer aged beef fillet, marinated w/extra virgin olive oil, rocket leaves & Parmesan cheese

**SIZZLING HOMEMADE SAUSAGES (TO SHARE) (L) €17.50**  
A mixture of home blended sausages - fruity sausage, Sicilian pork, truffle & cheddar & traditional Maltese - served sizzling accompanies with smoked onion chutney



### PLATTERS TO SHARE

**FOCACCIA EXILES (G) (L) €13.50**  
Cherry tomatoes, rucola, Parmaham, Parmesanshavings, drizzled w/ extra virgin olive oil & oregano  
EXTRA MOZZARELLA DI BUFOLA (L) €4.00

**FOCACCIA MALTESE (G) (L) €14.00**  
Kalamata olives, onions, capers, peppered local cheeselets, tuna & fresh tomatoes w/ extra virgin olive oil & rucola

**LA VALLETTE (G) (L) €23.00**  
Traditional braised Maltese sausage, sundried tomatoes, local sheep cheese, kalamata olives, bigilla & ratatouille served w/ water biscuits & Maltese bread spread with tomatoes & extra virgin olive oil

**PULLED PORK NACHOS (L) €17.50**  
topped w/slow cooked local pulled pork, jalapenos, spring onions & melted Red Leister cheese, drizzled w/BBQ sauce & sour cream

**CHEESY NACHOS (L) €16.50**  
W/ gherkins & tomato salsa, topped w/ Red Leister cheese & mozzarella served w/ guacamole, sweet chili & sour cream

**ASIA (G) (SESAME) €22.50**  
Duck spring rolls, vegetable samozas, chicken satay skewers, pork siu mai dumplings, thai money bags & prawns in filo w/ oriental sauce & sweet chili sauce

**CHARCUTERIE (G) (L) €24.50**  
Selection of prime cold cuts & international cheese w/ an accompaniments of Kalamata olives, sundried tomatoes & hummus served w/ water biscuits & grissini



### SALADS

**MOZZARELLA DI BUFOLA DOP (L) (V) €13.90**  
Served on a divine tomato carpaccio, rocket leaves & olive oil

**HALLOUMI COUSCOUS(G) (L) (V) €13.90**  
Grilled Halloumi served on Moroccan couscous and Greek yoghurt

**GREEK SALAD (L) (V) €13.90**  
Feta cheese, tomatoes, onions, cucumbers, mixed leaves, bell peppers & olives

**CHICKEN CAESAR (G) (L) €15.00**  
Char-grilled marinated chicken breast w/crispy pancetta, iceberg lettuce, croutons, Parmesan shavings, soft boiled egg & cherry tomatoes drizzled w/ our own Caesar dressing

**PARMA & BUFOLA DOP (L) €14.90**  
Mixed leaves, tomatoes, rucola & truffle dressing

**SALMON SALAD €17.00**  
Norwegian fresh salmon served w/ mixed salad leaves, cherry tomatoes, cucumbers, sweet bell peppers & olives, drizzled w/ honey citrus dressing

**ORIENTAL BEEF SALAD €17.50**  
Grilled beef strips w/stir fry vegetables glazed w/teriyaki sauce, cashew nuts, sprinkled w/sesame seeds, mixed salad leaves tossed in a spicy lime dressing

### + ADD ONS

- Fried egg, grilled pancetta, cheese, pork sausage & mushrooms at €1.00
- Coleslaw, side salad or french fries at €2.75
  - 3 pcs BBQ chicken wings at €2.50
  - Sweet potato fries at €4.50
  - Cheesy fries at €4.00



### GOURMET BURGERS

**CLASSIC (G) €9.90**  
200gr Angus beef burger served on a brioche bun w/ onion, lettuce, tomatoes, marierose sauce & French fries

**LOADED B&C (G) (L) €12.50**  
200gr Angus beef burger served on a brioche bun w/BBQ caramelized onion jam, double grilled bacon & double mature cheddar cheese, lettuce & French fries

**CHEESY ANGUS (G) (L) €13.90**  
Homemade beef patty served on a brioche bun w/melted Applewood, brie & red leicester, fancy lettuce, tomato & French fries

**CHICKEN FILLET (G) (L) €13.90**  
Grilled chicken breast, served on a brioche bun, topped w/crispy parma ham, onion jam, applewood cheese, rucola & tomatoes served w/sweet potato fries

**NACHOS CHICKEN (G) (L) €13.90**  
Homemade crispy nachos chicken breast served in a brioche bun w/iceberg lettuce, plum tomatoes, guacamole & red Leicester cheese accompanied w/ French fries

**PULLED PORK (G) (SESAME) €13.90**  
Hickory-smoked pulled pork served in a brioche bun accompanied w/BBQ sauce, applewood cheese, bacon onion jam, coleslaw & French fries

**THE EXILES BURGER (G) (L) €17.50**  
Double-decker 2 homemade Angus beef patties served in a brioche bun w/truffle paste, grana cheese, parmaham, rucola & tomatoes, accompanied w/beer batter onion rings & French fries

**VEGAN BURGER (G) (VEGAN) €15.50**  
Burger made entirely of plants, free of soy, served w/melted vegan mozzarella cheese, caramelized onions, lettuce & tomatoes served w/sweet potatoes fries

**FAN-TA-SEA (G) (L) €14.50**  
Battered fillet of perch fillet served in a brioche bun w/iceberg lettuce, plum tomatoes, tartar sauce & accompanied w/fries & coleslaw



## PASTA & RISOTTO

### CACIO E PEPE RAVIOLI (G)(L)(V)

Traditional homemade ravioli stuffed w/ local ricotta and crushed black pepper, tossed in a rich tomato fondue **S:** € 9.50 **M:** € 13.50

### GNOCCHI CASERECCI

#### W/RED BEETROOT (G)(L)(N)(V)

Fresh beetroot gnocchi sautéed w/ basil pesto, rocket leaves & fresh mozzarella di bufola DOP **S:** € 13.00 **M:** € 15.00

### TRUFFLE RISOTTO & GUANCIALE (G)(L)(V)

Arborio rice sautéed in garlic & spring onions w/guanciale, mushrooms & fresh thyme tossed in white wine, cream & truffle paste served w/Parmesan shavings **S:** € 10.50 **M:** € 14.00

**Extra:** chicken €2.50

### TAGLIATELLE CARBONARA(G) (L)

Fresh pasta tossed w/ sautéed guanciale, pecorino cheese & eggs yolks **S:** € 12.00 **M:** € 14.90

### PACCHERI LAMB RAGU (G)(L)

Braised pulled shoulder of lamb w/ sautéed onions, diced aubergine & ras el hanout spice in house wine & tomato fondue sautéed w/ fresh pasta & served w/ crumbled feta **S:** €12.50 **M:** €15.00

### STROZZAPRETI BEEF & GORGONZOLA (G)(L)(N)

Fresh pasta w/ sautéed strips of beef in garlic, spring onions, & white wine, sprinkled w/ gorgonzola cheese, mushrooms, baby spinach, walnuts & cream **S:** € 13.90 **M:** € 17.90

### GARGANELLE CHICKEN (G) (L)

Fresh pasta w/ sautéed chicken fillets, pancetta & bell peppers, Cajun spice, onions, tomatoes & cream sauce **S:** € 12.00 **M:** € 14.00

### PAPPARDELLE NDUJA & PULLED PORK (G)(L)

Crispy pulled pork sautéed w/ shallots, Nduja & cherry tomatoes, flambéed w/ J&B whiskey, beef jus, baby spinach, cream & parmesan **S:** € 12.50 **M:** € 15.00

### PENNE SALMONE (G)(L)

Fresh & smoked Norwegian salmon flambéed w/ gin sautéed in spring onions & garlic in tomato fondue w/ fresh herbs & a touch of cream **S:** € 10.90 **M:** € 14.90

### FETTUCINE MARINARA (G)

A mixed selection of shell-fish w/ prawns & octopus in garlic & white wine, cherry tomatoes, & fresh garden herbs finish in marinara sauce **S:** € 13.50 **M:** € 17.50

**We also serve gluten free pasta & gluten free bread €2.50**

## FROM THE GRILL...

### GRILLED CHICKEN BREAST €16.00

Char-grilled chicken breast marinated in orange, fresh thyme & Cajun spice

### CHICKEN & MUSHROOM (L) €19.00

Grilled chicken breast, w/ pancetta & mozzarella fior di latte, served w/mushroom sauce

### PORK CHEEKS (L) €23.50

Traditional Maltese slow cooked, glazed in its own jus, set on a bed of leeks & potato mash

### BEEF OLIVES (L) €18.00

Traditional Maltese slices of beef, stuffed w/ force meat & slowly cooked in red wine, herbs & tomato sauce

### BBQ SPARE RIBS

Glazed pork loin ribs w/ our homemade BBQ sauce & sesame seeds

**Half rack:** € 18.50 **Full rack:** €25.00

### LAMB SHANKS (L) (G) €25.00

Braised lamb shanks w/garlic, tomatoes, red wine, coriander and ginger, season w/ras el hanout spice served on a bed of Moroccan couscous

### DUCK (G) €26.00

Pan seared 300grms of Margaret duck breast, served glazed w/berry "di bosco" compote & accompanied w/duck confit croquette

### BEEF RIBS (L) €23.00

Irish beef ribs braised in red wine, served glazed w/ beef jus & served on a mash potatoes

### BEEF RIB-EYE 350GR \* €30.00

Lava grilled Argentinian Grain Fed fresh Angus beef rib-eye

### BISTECCA TAGLIATA (G) (L)

Lava grilled Argentinian Grain fresh flank steak served tagliata w/grana shavings, cherry tomatoes & rucola

**350grms €26.00 OR 1kg to share €55.00**

**SAUCES :** Mushroom (L), Peppercorn (L), Gorgonzola (L), or BBQ € 2.50

\* All portion weights are the approximate weights before cooking

Main courses are served w/ seasonal vegetables or salad & roasted potatoes or fries

## BAO BUNS

### CHICKEN SATAY (L) (N) €8.50

2 Bao buns served with sautéed chicken w/peanut & coriander sauce

### PULLED PORK €11.50

2 Bao buns served w/confit pulled pork w/hoisin sauce

### BEEF TERYAKI (N) €13.00

2 Bao buns served w/ grilled beef strips w/ stir fried vegetables glazed w/ teriyaki sauce & cashew nuts

## FISH

### FISH 'N' CHIPS (G) €17.00

The traditional homemade beer battered cod fillets served w/ tartar sauce & lemon wedge

### SEABASS FILLET (G) €22.50

Oven baked fillet of Seabass, served on beetroot gnocchi w/ basil & tomato salsa

### SALMON FILLET (L) €24.50

Fresh Norwegian salmon fillet roasted to a nearly cooked through degree w/herbed crust & set on creamy prawn risotto

### CALAMARI €21.50

Baby calamari sautéed in garlic, white wine, cherry tomatoes & garden herbs

### OCTOPUS €26.00

Local marinated octopus cooked in garlic, white wine, cherry tomatoes & garden herbs

### SEAFOOD PLATTER €33.00

Mixed seafood platter w/king prawns, black mussels, clams, razor clams & calamari, cooked in white wine, garlic & fresh herbs **Extra octopus €7.00**

### FRESH FISH

Enjoy fresh fish prepared by our Chef.

Grilled, al Cartoccio, poached or salt crusted (Market Price)

All portion weights are the approximate weights before cooking

Main courses are served w/ seasonal vegetables or salad & roasted potatoes or fries

## PIZZA

### MARGHERITA (G) (L) (V) €8.00

Tomato sauce, mozzarella fior di latte, basil

### LA REGINA MARGHERITA (G) (L) (V) €9.50

Tomato sauce, mozzarella di bufola & basil

### AI FUNGHI (G) (L) (V) €10.00

Tomato sauce, mozzarella fior di latte, mushrooms, oregano

### PEPPERONI (G) (L) €10.00

Tomato sauce, mozzarella fior di latte, pepperoni, oregano

### CAPRICCIOSA (G) (L) €10.50

Tomato sauce, mozzarella fior di latte, mushrooms, ham, artichokes, hard boiled eggs, olives, oregano

### TARTUFO (G) (L) (V) €10.50

Mozzarella fior di Latte, crema di tartufo, mushrooms, onions & drizzed w/olive oil

### VEGETARIANA(G) (L) €12.00

Tomato sauce, mozzarella fior di latte, mushrooms, onions, peppers, sweetcorn, peas, olives, artichokes & fresh tomatoes

### PULLED PORK (G) (L) €13.00

BBQ sauce base, mozzarella fior di latte, pulled pork, onions, red Leicester, bell peppers & sweet corn

### MEAT LOVERS (G) (L) €14.50

Tomato Sauce, Mozzarella fior di Latte, chicken, beef, sausage, bacon, pepperoni (spicy salami), onions & drizzled w/sweet chilli

### MARINARA (G) €14.50

Tomato sauce, tuna, mussels & clams meat, calamari, octopus, king prawn, onions, capers, olives & fresh basil

### BBQ CHICKEN (G) (L) €11.50

BBQ sauce, mozzarella fior di latte, chicken breast, bacon, bell peppers, onions & coriander

### MALTESE (G) (L) €13.00

Mozzarella fior di latte, maltese sausage, potatoes, fresh tomatoes, gbejniet (local cheeselet), onions & oregano

### GOZITAN (L-GHAWDXIJA)(G) (L) €13.00

Mozzarella fior di latte, tuna, sundried tomatoes, potatoes, kalamata Olives, Gbejniet (local cheeselet), onions, oregano

### QUATTRO FORMAGGI (G) (L) €13.00

Mozzarella fior di latte, gorgonzola, brie & grana shavings

### AL TONNO (G) (L) €13.50

Mozzarella fior di latte, tuna, onions, black olives, sundried tomatoes, cherry tomatoes & bell peppers

### AL SALMONE (G) (L) €15.00

Tomato sauce, mozzarella fior di latte, smoked salmon, bell peppers, shrimps, caviar & oregano drizzled w/olive oil

### NUTELLA (G) (L) €8.50

Generous spread nutella, crushed pistacchio

### FERRETTI (G) (L) €16.50

Closed pizza w/mozzarella, fior di latte, mushrooms, cherry tomatoes, Brie cheese, Parma ham, rucola, drizzled w/extra virgin olive oil & oregano

### THE EXILES (G) (L) €14.90

Rucola, Grana, mozzarella fior di latte, Parma ham, cherry tomatoes, drizzled w/extra virgin olive oil & oregano

### HAYWHARF (G) (L) (N) €14.90

Mozzarella fior di latte, pesto genovese, mortadella, bufola DOP & pistacchio crumbs

**EXTRA INGREDIENTS: €2.00,  
PARMAHAM: €2.50  
MOZZARELLA DI BUFOLA DOP: €4.00  
CHEESY CRUST: €3.50**



IMPORTANT: The following are indications of food allergens that some dishes may contain.

Should you have any dietary requirements or allergies, kindly inform a member of our staff when your order is being taken.

V – Vegetarian, Vegan – Vegan, GF – Gluten Free, L – Lactose, N – Contains Nuts, S – Spicy, sesame – sesame