

beverage

MENU

SOFT DRINKS

Soft Drinks 0.25	€ 2.50
Soft Drinks 0.33	€ 3.25
Mixer 0.25	€ 1.00
Juice 0.25	€ 2.50
Iced Tea 0.25	€ 3.00
Fresh Orange Juice	€ 5.00
Red Bull	€ 4.25
Still Water 0.5	€ 2.50
Sparkling Water 0.5	€ 2.50
Still Water 1.0	€ 3.75
Sparkling Water 1.0	€ 3.75

SMOOTHIES

Coconut Crush	€ 5.70
Pineapple Banana Coconut	
Blueberry Bliss	€ 5.70
Blueberry Raspberry Mango Papaya	
Passion Paradise	€ 5.70
Passion Fruit Mango Pomegranate Pear	
Tropical Sunshine	€ 5.70
Mango Melon Pineapple Kiwi	
Dragon Fruit Dream	€ 5.70
Purple Dragon Fruit Strawberry Mango Papaya	

FRAPPES

Strawberry & White Chocolate	€ 5.80
Vanilla Frappe Strawberries White Chocolate Milk	
Cookies & Cream	€ 5.80
Vanilla Frappe Dark Chocolate Biscuit Milk	
Salted Caramel	€ 5.80
Vanilla Frappe Salted Caramel Milk	

COFFEES

Espresso	€ 2.25
Espresso Macchiato	€ 2.50
Double Espresso	€ 3.75
Cappuccino	€ 2.75
Americano	€ 2.50
Café Latte	€ 3.00
Caramel Latte	€ 4.50
Salted Caramel Latte	€ 4.50
Vanilla Latte	€ 4.50
Mocha	€ 4.50
Hot Chocolate	€ 3.50
Instant Coffee	€ 1.75
Selection of Tea	€ 2.50
Classic Iced Coffee	€ 4.50
Caramel Iced Latte	€ 5.00
Salted Caramel Iced Latte	€ 5.00
Vanilla Iced Latte	€ 5.00
Iced Mocha	€ 5.00
Gran Crema Iced Coffee	€ 5.50
Irish Coffee	€ 6.00
Italian Coffee	€ 6.00
French Coffee	€ 6.00
Jamaican Coffee	€ 6.00

SLUSH

Small 0.25	€ 3.50
Large 0.5	€ 4.50

BEERS

Draught Heineken ½ Pint	€ 4.50
Draught Heineken Pint	€ 7.50
Draught Stella Artois ½ Pint	€ 3.50
Draught Stella Artois Pint	€ 5.75
Cisk 0.33	€ 4.00
Cisk 0.5	€ 5.50
Cisk Excel 0.33	€ 4.25
Cisk Excel 0.5	€ 5.75
Cisk Chill 0.33	€ 4.50
Shandy 0.33	€ 4.00
Blue Label 0.44	€ 6.00
Budweiser 0.33	€ 5.00
Corona 0.35	€ 5.00
Strongbow 0.33	€ 6.50
Somersby Blackberry 0.33	€ 5.75

WINE

Glass of Wine	€ 5.00
Glass of Prosecco	€ 4.50

Red Wine by Bottle

Carissimi Cabernet Sauvignon	€ 16.00
Medina Syrah Carignan Mourvèdre, IGT MT	€ 26.00
Half Bottle	€ 19.00
Medina Merlot, IGT MT	€ 26.00
De Feudis Primitivo, IGT IT	€ 27.00
Reserva Carménère - Tierra del Fuego	€ 24.50
Cabernet Sauvignon, Chile	

White Wine by Bottle

Gabrieli Pinot Grigio	€ 16.00
Falcon Sauvignon Blanc	€ 18.50
Medina Chardonnay Girgentina, DOK MT	€ 26.00
Half Bottle	€ 19.00
Medina Vermentino Zibibbo, DOK MT	€ 26.00
Blue Nun Authentic White, DE	€ 20.00
Reserva - Tierra del Fuego	€ 24.50
Sauvignon Blanc, Chile	
Beni di Batasiolo Gavi del Comune	€ 34.00
di Gavi DOCG, IT	

Rosé Wine by Bottle

Medina Rose Grenache, DOK MT	€ 26.00
Half Bottle	€ 19.00
Barton & Guestier Rose d'Anjou, FR	€ 26.00

Champagne | Prosecco by Bottle

Casella Moscato, MT	€ 19.00
Bottega Vino dei Poeti Prosecco, IT	€ 32.00
P'NK Prosecco DOC Rosé, IT	€ 34.00
Moët & Chandon, FR	€ 95.00
Half Bottle	€ 60.00

VODKAS 0.25

Smirnoff Red	€ 4.00
Absolut	€ 4.50

DIGESTIVES 0.25

Averna	€ 4.00
Branca Menta	€ 4.00
Fernet Branca	€ 4.00
Amaro Ramazotti	€ 4.00
Amaro Montenegro	€ 4.00
Amaretto di Saronno	€ 4.00
Frangelico	€ 4.00
Grappa	€ 4.00

APERITIFS 0.25

Martini (White, Dry, Red)	€ 4.00
Aperol	€ 4.00
Campari	€ 4.00
Pernod Ricard	€ 4.00

WHISKEYS 0.25

J&B	€ 4.00
Bells	€ 4.00
Johnnie Walker	€ 4.00
Famous Grouse	€ 4.00
Jack Daniel's	€ 5.00
Johnnie Walker Black Label	€ 5.00
Jameson	€ 5.00

LIQUEURS 0.25

Cointreau	€ 4.00
Bailey's	€ 4.00
Kahlua	€ 4.00
Tia Maria	€ 4.00
Sambuca	€ 4.00
Limoncello	€ 4.00
Cherry Brandy	€ 4.00
Grand Marnier	€ 4.00
Malibu	€ 4.00
Tequila	€ 4.00

GINs 0.25

Gordon's	€ 4.00
Gordon's Pink	€ 4.50
Bombay	€ 4.50
Tanqueray Rangpur	€ 5.00
Tanqueray Sevilla	€ 5.00
Tanqueray	€ 4.50
Hendricks	€ 6.50

BRANDY 0.25

Hennessy VS	€ 5.00
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RUMS 0.25

Captain Morgan White	€ 4.00
Captain Morgan Dark	€ 4.00
Captain Morgan Spice Gold	€ 4.00
Bacardi White	€ 4.00
Havana Club 3 Years	€ 4.00

cocktail MENU

HOUSE COCKTAILS

Summer Breeze € 9.50

Gin | Midori Melon | Passion Fruit Syrup | Orange Juice | Dash of Grenadine

Viva Maria € 9.50

Tia Maria | Hennessy VS | Galliano | Black Currant

Cool Sensation € 9.50

Vodka | Midori Melon | Watermelon Syrup | Pineapple Juice | Dash of Grenadine

Blue Sky € 9.50

Vodka | Martini Bianco | Triple Sec | Lime Juice
Blue Curaçao

Seaview Martini € 9.50

Vodka | Passoa | Vanilla Syrup | Passion Syrup
Shot of Prosecco

INTERNATIONAL COCKTAILS

Sex on the Beach € 9.50

Vodka | Peach Schnapps | Orange Juice | Cranberry Juice | Dash of Grenadine

Long Island Iced Tea € 10.50

Gin | Vodka | White Rum | Tequila | Cointreau | Lemon Juice with Cola

Tequila Sunrise € 9.50

Tequila | Orange Juice | Dash of Grenadine

Pina Colada € 9.50

White Rum | Coconut | Pineapple Juice | Fresh Cream

Flavoured Frozen Daiquiri € 9.50

White Rum | Lemon Juice | Flavour of Your Choice

DESSERT COCKTAILS

Cosmopolitan € 9.50

Vodka | Triple Sec | Lime Juice | Sugar | Cranberry Juice

White Russian € 9.50

Vodka | Kahlua | Milk

Canyon Quake € 9.50

Baileys | Brandy | Amaretto | Fresh Cream

SPARKLING COCKTAILS

Aperol Spritz € 8.80

Aperol | Prosecco | Soda Water

Campari Spritz € 9.30

Campari | Prosecco | Soda Water

Limoncello Spritz € 8.80

Limoncello | Prosecco | Soda Water

Bajtra Spritz € 9.00

Bajtra (Maltese Prickly Pear Liqueur) | Prosecco | Soda Water

APERITIF COCKTAILS

Negroni € 9.50

Gin | Campari | Sweet Vermouth

Manhattan € 9.50

Whiskey | Sweet Vermouth | Dash of Angostura Bitter

Lemon Martini € 9.50

Vodka | Cointreau | Lemon juice

NON - ALCOHOLIC COCKTAILS

Fruit Lovers € 6.50

Passion Fruit Syrup | Peach Juice | Orange Juice | Dash of Grenadine

Sunset € 6.50

Orange Juice | Pineapple Juice | Dash of Grenadine

Blue Grotto € 6.50

Lemonade | Blue Curaçao Syrup

Exotic Twist € 6.50

Watermelon Syrup | Mango Syrup | Blackcurrant Juice | Pineapple Juice

lunch

MENU

from 12:00 till 16:00

SALADS



Summer Vegetable and Halloumi Salad

Cherry Tomatoes | Seasonal Cucumber | Marinated Black Olives | Capsicums | Red Onion | Grilled Artichokes | Grilled Halloumi Cheese | Lemon Vinaigrette.

€ 9.90

Chicken & Edamame Salad

Marinated Grilled Chicken | Edamame Beans | Fennel Shavings | Grilled Peaches | Summer Leaves | Grain Mustard Dressing

€ 14.00

Italian Burrata Salad

Herb Marinated Burrata | Prosciutto Crudo | Marinated Tomatoes | Rucola Salad | Balsamic Dressing

€ 15.00

Prawn and Mango Salad

Sautéed Marinated Prawns | Mango Cubes | Avocado Wedges | Peanuts | Oven Roasted Cherry Tomatoes | Mixed Summer Leaves | Chilli and Orange Dressing

€ 15.50

PANINI

Choose One of the Following: Sour Dough Ciabatta | Baguette | Wrap

Maltese Delight

Traditional Seasoned Tuna in Olive Oil | Olive, Caper, Tomato, Cucumber and Bean Concasse | Fresh Mint

€ 9.50

Chicken, Corn & Bacon

Roasted Chicken | Sweet Corn Relish | Beef Tomatoes | Grilled Bacon | Iceberg Salad

€ 11.50

Salmon & Mascarpone

Thinly Sliced Smoked Salmon | Garden Cucumber Ribbons | Red Onions | Mascarpone Cream | Seasoned Baby Spinach

€ 11.50

Speck e Mozzarella

Sliced Speck Ham | Local Marinated Mozzarella | Balsamic Glaze | Dressed Rucola Salad | Seasonal Tomatoes | Garlic Aioli

€ 12.50

Paninis are Served with Potato Crisps.

PASTA



Garganelle Tomato, Basil & Burrata

Fresh Garganelle Pasta | Homemade Tomato Sauce | Cherry Tomato | Fresh Seasonal Herbs | Fresh Burrata Cheese

€ 12.00



Goat's Cheese and Ricotta Ravioli

Homemade Ravioli | Sage Butter Sauce | Parmesan Shavings | Picked Garden Herbs

€ 13.00

Spaghetti Carbonara

Durum Wheat Spaghetti Pasta | Crispy Guanciale | Grana Shavings | Creamy Egg Sauce | Cracked Black Pepper

€ 14.50

Rigatoni Prawns

Durum Rigatoni Pasta | Light Crab and Lobster Bisque | Prawn Fricassée | Zucchini Ribbons | Cherry Tomatoes | Fresh Chilli

€ 15.50

GOURMET FOCACCIA



Focaccia Wardija

Mozzarella | Cherry Tomatoes | Black Olives | Grilled Artichokes | Eggplant | Herb Oil

€ 10.50

Focaccia Razzet

Homemade Tomato Sauce | Mozzarella | Pork Sausage Meat | Caramelised Onions | Field Mushrooms | Bacon | Truffle Oil

€ 12.50

Focaccia Romana

Mortadella | Pistachio Pesto | Burrata | Basil Oil

€ 14.90



Vegan



Vegetarian

SNACKS

Corn Tacos

Chilli Beef & Fried Bean | Guacamole | Coriander & Tomato Salsa | Sour Cream
Available Vegan option with Tofu

€ 10.00

Crispy Calamari and King Prawns

Floured Crispy Calamari | Tail-on King Prawns | Lemon Wedge | Tartar Sauce

€ 13.00

Spareribs

Sticky Pork Ribs | Crispy Onion & Peanut Crust | Honey Coleslaw | Homemade BBQ Sauce | Served with Fries

€ 26.00

Fresh Salmon Supreme

Glazed Teriyaki Salmon | Corn & Edamame Salad | Wild Thyme Honey & Sesame Seed Dressing
Lime | Fresh Coriander

€ 21.50



Green Vegetable and Coconut Curry

Thai Green and Coconut Curry | Sautéed Summer Vegetables | Steamed Fragrant Thai Rice | Fresh Coriander | Spring Onions | Crispy Onions | Add Chicken € 4.00 or Prawns € 5.00

€ 11.50

Seaview Burger

Homemade Gourmet Smashed Beef Patty | Crispy Pancetta | Matured Cheddar | Garlic and Truffle Mayo | Sliced Tomatoes
Crispy Lettuce | Brioche Bun | Served with Fries

€ 15.50

Chef's Gourmet Cheeseburger

Homemade Gourmet Smashed Beef Patty | Double Matured Cheddar Cheese | Pickled Gherkins | Cheese Sauce | Potato Hash Browns | Crispy Lettuce | Brioche Bun | Served with Fries

€ 16.00

Panko Chicken Burger

Crispy Chicken Fillet | Spicy Pickled Fermented Cabbage | Matured Cheddar Cheese | Sweet Chilli Mayonnaise | Sliced Tomatoes | Crispy Salad | Brioche Bun | Served with Fries

€ 15.50



Vegan Burger

Vegetable Base Patty | Messy Sauce | Beetroot Hummus | Crispy Lettuce | Marinated Tomatoes | Burger Bun | Served with Fries

€ 14.50



Truffle Fries

Sweet Potato Chips | Parmesan Shavings | Chopped Parsley | Chopped Shallot | Truffle Oil

€ 6.50



French Fries

€ 4.00



Cheesy Fries

French Fries | Cheese Sauce | Cheddar Cheese

€ 4.50

Macho Fries

French Fries | Jalapeno Chillies | Bacon | Cheddar Cheese

€ 5.00

2 SHARE

Asian Bucket

Crispy Cantonese Spring Rolls | Seafood Dumplings | Vegetable Samosas | Satay Glaze Chicken Skewer | Sesame Tempura Prawns | Dipping Sauces

€ 24.00

Mix Grill Platter for Two

Grilled Beef Tagliata | Roasted Chicken Breast | Glazed Spareribs | Grilled Smoked Sausages | Buttered Corn on the Cob
Coleslaw | Served with Grilled Vegetables or Mixed Salad and Crispy Potato Wedges or Fries

€ 38.00

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We are committed to your safety and comfort.

dinner

MENU

from 19:30 till 22:00

NIBBLES

	Chef's Bruschettas Tomato and Basil Fava Bean, Crushed Peas, Feta and Mint	€ 8.50
	Gyoza Sticky Pan Prawn Dumpling Chilli Soya Dip Spring Onions Fresh Coriander	€ 9.50
	Truffle Fries Sweet Potato Chips Parmesan Shavings Chopped Parsley Chopped Shallot Truffle Oil	€ 6.50
	French Fries	€ 4.00
	Cheesy Fries French Fries Cheese Sauce Cheddar Cheese	€ 4.50
	Macho Fries French Fries Jalapeno Chillies Bacon Cheddar Cheese	€ 5.00

SALADS

	Summer Vegetable and Halloumi Salad Cherry Tomatoes Seasonal Cucumber Marinated Black Olives Capsicums Red Onion Grilled Artichokes Grilled Halloumi Cheese Lemon Vinaigrette.	€ 9.90
	Italian Burrata Salad Herb Marinated Burrata Prosciutto Crudo Marinated Tomatoes Rucola Salad Balsamic Dressing	€ 15.00

PASTA

	Goat's Cheese and Ricotta Ravioli Homemade Ravioli Sage Butter Sauce Parmesan Shavings Picked Garden Herbs	€ 13.00
	Spaghetti Carbonara Durum Wheat Spaghetti Pasta Crispy Guanciale Grana Shavings Creamy Egg Sauce Cracked Black Pepper	€ 14.50
	Garganelle Tomato, Basil & Burrata Fresh Garganelle Pasta Homemade Tomato Sauce Cherry Tomato Fresh Seasonal Herbs Fresh Burrata Cheese	€ 12.00
	Rigatoni Prawns Durum Rigatoni Pasta Light Crab and Lobster Bisque Prawn Fricassée Zucchini Ribbons Cherry Tomatoes Fresh Chilli	€ 15.50
	Risotto Wild Mushrooms & Parmesan Aged Arborio Rice Porcini and Oyster Mushroom Parmesan Cheese Truffle Butter	€ 15.00

MAINS

Beef Ribeye

Grilled Aged Beef Rib-Eye | Green Peppercorn Sauce | Garlic & Herb Butter | Sautéed Asparagus | French Onions

€ 28.00

Beef Tagliata

Carved Grilled Beef Flank | Chimichurri Seasoning | Aged Parmesan Cheese | Rose Chutney | Balsamic Glaze

€ 24.50

Chicken Breast

Pan Roasted Chicken Supreme | Cheese Gratin Crust | Thyme Mashed Potatoes | Red Wine Sauce

€ 18.50

Fresh Salmon Supreme

Glazed Teriyaki Salmon | Corn & Edamame Salad | Wild Thyme Honey & Sesame Seed Dressing
Lime | Fresh Coriander

€ 21.50

Meagre al Cartoccio

Meagre Fillet | White Wine | Cherry Tomatoes | Fresh Herbs | Local Olives | Olive Oil

€ 23.50

Rabbit with Garlic and Red Wine

Fried Marinated Rabbit Legs | Garden Peas | Garlic & Red Wine Sauce | Mashed Potatoes

€ 21.50

Green Vegetable and Coconut Curry

Thai Green and Coconut Curry | Sautéed Summer Vegetables | Steamed Fragrant Thai Rice | Fresh Coriander | Spring Onions | Crispy Onions | **Add Chicken € 4.00 or Prawns € 5.00**

€ 11.50

Panko Chicken Burger

Crispy Chicken Fillet | Spicy Pickled Fermented Cabbage | Matured Cheddar Cheese | Sweet Chilli Mayonnaise | Sliced Tomatoes | Crispy Salad | Brioche Bun

€ 15.50

Seaview Burger

Homemade Gourmet Smashed Beef Patty | Crispy Pancetta | Matured Cheddar | Garlic and Truffle Mayo | Sliced Tomatoes
Crispy Lettuce | Brioche Bun | Served with Fries

€ 15.50

Vegan Burger

Vegetable Base Patty | Messy Sauce | Beetroot Hummus | Crispy Lettuce | Marinated Tomatoes | Burger Bun | Served with Fries

€ 14.50

Spareribs

Sticky Pork Ribs | Crispy Onion & Peanut Crust | Honey Coleslaw | Homemade BBQ Sauce | Served with Fries

€ 26.00

Served with Grilled Vegetables or Mixed Salad and Crispy Potato Wedges or Fries

2 SHARE

Asian Bucket

Crispy Cantonese Spring Rolls | Seafood Dumplings | Vegetable Samosas | Satay Glaze Chicken Skewer | Sesame Tempura Prawns | Dipping Sauces

€ 24.00

Seaview Platter

Sautéed Octopus' Fingers | Fried Sardines | Torpedo Prawns | Floured Calamari | Fish Goujons | Garlic King Prawns | Lemon Tartare Sauce

€ 28.00

Mix Grill Platter

Grilled Beef Tagliata | Roasted Chicken Breast | Glazed Spareribs | Grilled Smoked Sausages | Buttered Corn on the Cob
Coleslaw | Served with Grilled Vegetables or Mixed Salad and Crispy Potato Wedges or Fries

€ 38.00

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