

# LUNCH MENU

SERVED BETWEEN 11:30 - 16:00

## SALADS

**Garden vegetable and feta salad** €9.50  
Cherry tomatoes | seasonal cucumber | kalamata olives | capsicums | red onion | herb vinaigrette.

**Chicken or Smoked Salmon Ceaser salad** €14.00  
Crispy ice-berg salad | bacon lardons | parmesan dressing | crostini | home-made Ceaser dressing.

**Italian burrata salad** €15.00  
Herb marinated burrata | prosciutto crudo | air dry cherry tomatoes | Strawberries | rucola salad | balsamic dressing.

**Prawn and mango salad** €15.50  
Sautéed marinated prawns | mango cubes | avocado wedges | roasted peanuts | oven roasted cherry tomatoes | mixed summer leaves | chili and orange dressing.

## PANINI

CHOOSE ONE OF THE FOLLOWING:

*SOUR DOUGH CIABATTA | FOCACCIA | BAGUETTE | WRAP*

**Speck e mozzarella** €12.50  
Sliced spack ham | local marinated mozzarella | balsamic glaze dressed rucola salad | seasonal tomatoes | garlic aioli.

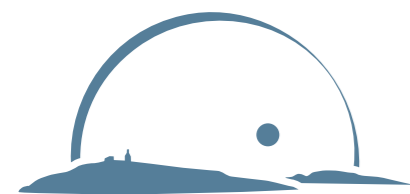
**Maltese delight** €9.50  
Traditional seasoned tuna in olive oil | olive, caper, tomato, cucumber and bean concasse | fresh mint.

**Salmon & mascarpone** €10.00  
Thinly sliced smoked salmon | garden cucumbers ribbons | red onions | mascarpone cream | rucola salad.

**Chicken & avocado** €12.00  
Creamy roasted chicken | sweet corn relish | beef tomatoes | marinated avocado | baby spinach.

**Roast beef & egg** €10.50  
Slow roasted beef | boiled hens egg | parmesan shavings | dressed summer leaves | home-made fruit chutney.

ALL THE ABOVE IS SERVED WITH POTATO CRISPS.



UPPER  
DECK  
BAR & RESTAURANT

WE TREAT FOOD ALLERGIES AND INTOLERANCES SERIOUSLY AND EVERY EFFORT IS MADE TO INSTRUCT OUR FOOD HANDLERS REGARDING THE POTENTIAL SEVERITY OF SUCH ALLERGIES AND INTOLERANCES. PLEASE ADVISE OUR EXECUTIVE CHEF OR SOUS CHEFS ON DUTY IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCE.

## PASTA

**Spaghetti carbonara** €14.50  
Durum wheat Spaghetti pasta | crispy guanciale | parmesan cheese | creamy egg sauce | cracked black pepper.

**Garganelle tomato & mozzarella** €12.00  
Freshly garganelle pasta | home-made tomato sauce | cherry tomato | fresh seasonal herbs | local mozzarella | rocket leaves.

**Calamarata prawns** €15.50  
Durum calamarata pasta | light crab and lobster bisque | prawn fricassee | zucchini ribbons | cherry tomatoes | fresh chili.

**Risotto mushrooms** €15.00  
Aged arborio rice | porcini and oyster mushroom | parmesan cheese | truffle butter.

**Casarecci al ragu Toscano** €13.50  
Durum casarecci pasta | smoked wild boar sausage ragout | pecorino cheese | soft herbs

## SNACKS

**Boa buns** €9.50  
Steamed Asian bread | Asian crispy chicken/ tofu | Japanese mayonnaise | spring onion and coriander salad | chili threads.

**Fish 'n' Chips** €15.00  
Beer battered local fish fillet | crushed Mediterranean bean | remoulade sauce | crispy potato chips.

**Seaview burger** €16.50  
200gr home-made beef patty | crispy pancetta | applewood smoked cheddar | garlic and truffle mayo | sliced tomatoes | crispy salad | brioche bun | Chips.

**Chef's gourmet burger** €16.00  
200gr home-made beef patty | grilled mushrooms | blue cheese crumble | crispy onions | honey mayo | brioche bun | Chips.

**Truffle fries** €6.50  
Sweet potato chips | parmesan shavings | chopped parsley | chopped shallot | truffle oil.

**French Fries** €4.00

## PLATTER TO SHARE

**Asian bucket L&D** €24.00  
Crispy Cantonese spring rolls | seafood dumplings | pork siu mai | satay glaze chicken skewer | sesame tempura prawns | dipping sauces.

## MAINS

**Green vegetable and Coconut curry** €11.50  
Thai green and coconut curry | sautéed summer vegetables | steamed fragrant Thai rice | fresh coriander | spring onions | crispy onions.

Add Chicken €4.00

Add Prawns €5.00

# POOL BAR DRINKS MENU

## SOFT DRINKS & JUICES

Soft Drinks (25 cl) €2.50  
Soft Drinks (33 cl can) €3.00  
Mixer (Soft Drink/Juice) €1.00  
Juice (25 cl) €2.50  
Iced Tea (25 cl) €2.80  
Fresh Orange Juice (25 cl) €5.00  
Red Bull €4.25

## WATER

Still Water (50cl) €2.50  
Sparkling Water (50cl) €2.50  
Still Water (1ltr) €3.75  
Sparkling Water (1ltr) €3.75

## WINES BY THE GLASS

Red, White, Rose €5.00  
Prosecco Sparkling Wine €4.50

## BEERS & CIDERS

	Half	Pint
Draught Heineken	€4.50	€7.50
Draught Stella Artois	€3.50	€5.75

Cisk (33cl)	€4.00
Cisk (50cl)	€5.50
Cisk Excel (33cl)	€4.00
Cisk Excel (50cl)	€5.75
Cisk Chill (33cl)	€4.00
Shandy (33cl)	€4.00
Blue Label (44cl)	€5.50
Budweiser (33cl)	€5.00
Corona (35cl)	€5.00
Strongbow (33cl)	€5.00
Somersby Blackberry (33cl)	€5.75

## HOT BEVERAGES

Espresso €2.50  
Espresso Macchiato €2.50  
Double Espresso €2.75  
Cappuccino €2.50  
Americano €2.50  
Café Latte €3.00  
Hot Chocolate €3.50  
Instant Coffee €1.75  
Selection of Tea €2.50

## SPECIAL COFFEES

Irish Coffee (Jameson) €6.00  
Italian Coffee (Amaretto) €6.00  
French Coffee (Brandy) €6.00  
Jamaican Coffee (Dark Rum) €6.00

## APERITIFS 25ml €4.00

Martini (White, Red & Dry), Aperol, Campari, Pernod

## LIQUERS 25ml €4.00

Cointreau, Baileys, Kahlua, Tia Maria, Sambuca, Limoncello, Cherry Brandy, Grand Marnier, Malibu, Tequila

## DIGESTIF 25ml €4.00

Averna, Amaro Ramazzoti, Fernet Branca, Branca Menta, Amaro Montenegro, Amaretto di Saronno, Frangelico, Grappa

## RUMS 25ml

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

## VODKA 25ml

Smirnoff Red €4.00  
Absolut Vodka €4.50

## GINS 25ml

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

## WHISKEYS 25ml

J&B, Bells, Johnnie Walker Red, Famous Grouse €4.00  
Jack Daniels, Black Label, Jameson €5.00

## BRANDY 25ml

Hennessy VS €5.00

## HOUSE COCKTAILS: €9.50

- Blue Sky: Vodka + Martini Bianco + Triple Sec + Lime Juice + Blue Curacao
- Summer Breeze: Gin + Midori + Passion Fruit Syrup + Orange Juice + Dash Grenadine
- Seaview Martini: Vodka + Passoa + Vanilla Syrup + Passion Syrup + shot of Prosecco
- Viva Maria: Tia Maria, Hennessy VS, Galliano, Black Currant
- Cool Sensation : Vodka+ Midori Melon + Watermelon Syrup+ Pineapple Juice+ Dash Grenadine

## INTERNATIONAL COCKTAILS:

- Sex on the Beach: €9.50  
Vodka + Peach snaps + Orange Juice + Cranberry juice + dash of Grenadine
- Long Island Iced Tea: €10.50  
Gin + Vodka + White Rum + Tequila + Cointreau + Lemon juice topped up with Cola
- Tequila Sunrise: €9.50  
Tequila + Orange juice + dash 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 (Mango or Strawberry or Passion Fruit or Peach)

## CHAMPAGNE COCKTAILS:

- Aperol Spritz: €8.75  
Aperol + prosecco + soda water
- Campari Spritz : €9.25  
Campari + prosecco + soda water
- Limoncello spritz: €8.75  
Limoncello + prosecco + soda water
- Bajtra Spritz: €9.00  
Bajtra (Maltese prickly pear liquor) + prosecco + soda water

## NON-ALCOHOLIC COCKTAILS: €6.50

- Fruit Lovers: Passion Fruit Syrup + Peach Juice + Orange Juice + Dash Grenadine
- Sunset: Orange + Pineapple Juice + Dash Grenadine
- Blue Grotto: lemonade + Blue syrup
- Exotic Twist : Watermelon Syrup+ Mango Syrup+ Blackcurrant+ Pineapple Juice

## PRE-DINNER COCKTAILS: €9.50

- Negroni: Gin + Campari + Sweet Vermouth
- Manhattan: Whiskey + Sweet Vermouth + Dash of Angostura Bitters
- Lemon Martini: Vodka + Cointreau + Lemon Juice

## DESSERT SHORT COCKTAILS: €9.50

- Cosmopolitan: Vodka + Triple Sec + Lime Juice + Sugar + Cranberry Juice
- White Russian: Vodka + Kahlua + Milk
- Canyon Quake: Baileys + Brandy + Amaretto + Fresh Cream

## WHITE WINES

	Half	Full
Medina Chardonnay		
Girgentina, D.O.K Malta	€14.00	€20.00
Medina Sauvignon Blanc, D.O.K Malta, Superior		€22.00
Gran Vin de Hauteville		
Viognier, D.O.K Malta,		
Gran Vin de Haveville Viognier,	€22.50	€32.00
D.O.K. Superior		
Beni di Batasiolo		
Gavi del Comune di Gavi DOCG, Italy		€34.00
Vina Carmen Sauvignon		
Blue Nun Authentic White, Germany		€19.00
Pulpo Sauvignon Blank, New Zealand		€2600

## ROSE WINES

	Half	Full
Medina Rose Grenache, D.O.K Malta	€16.50	€23.00
Barton & Guestier Rose d'Anjou, France		€26.00

## RED WINES

	Half	Full
Medina Syrah, Carignan, Mourvèdre, IGT Malta	€16.50	€23.00
Medina Merlot, IGT Malta		€23.00
Grand Vin de Hauteville	€22.50	€32.00
Cabernet Sauvignon, D.O.K Malta		
De Feudis Primitivo, IGT Italy		€32.00
Barton & Guestier		€28.00
Cabernet Sauvignon		

## SWEET & SPARKLING WINES

	Half	Full
Gran Vin de Hauteville		€32.00
Moscato, DOK Malta 50cl		
Bottega Vino dei Poeti		€32.00
Prosecco, Italy		
P'NK Prosecco DOC Rosé, Italy		€34.00
Moet & Chandon, France	€60.00	€90.00

# POOL BAR DRINKS MENU

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Juice (25 cl)	€2.50
Iced Tea (25 cl)	€2.80
Fresh Orange Juice (25 cl)	€5.00
Red Bull	€4.25

## WATER

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Sparkling Water (50cl)	€2.50
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Cappuccino	€2.50
Americano	€2.50
Café Latte	€3.00
Hot Chocolate	€3.50
Instant Coffee	€1.75
Selection of Tea	€2.50

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Tanqueray Rangpur	€5.00
Tanqueray Sevilla	€5.00
Tanqueray	€4.50
Hendricks	€6.50

## WHISKEYS 25ml

J&B, Bells, Johnnie Walker Red,	€4.00
Famous Grouse	€4.00
Jack Daniels, Black Label,	€5.00
Jameson	€5.00

## BRANDY 25ml

Hennessy VS	€5.00
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## HOUSE COCKTAILS: €9.50

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## INTERNATIONAL COCKTAILS:

- Sex on the Beach: €9.50  
Vodka + Peach snaps + Orange Juice + Cranberry juice + dash of Grenadine
- Long Island Iced Tea: €10.50  
Gin + Vodka + White Rum + Tequila + Cointreau + Lemon juice topped up with Cola
- Tequila Sunrise: €9.50  
Tequila + Orange juice + dash 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 (Mango or Strawberry or Passion Fruit or Peach)

## CHAMPAGNE COCKTAILS:

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Limoncello + prosecco + soda water
- Bajtra Spritz: €9.00  
Bajtra (Maltese prickly pear liquor) + prosecco + soda water

## NON-ALCOHOLIC COCKTAILS:

€6.50

- Fruit Lovers: Passion Fruit Syrup + Peach Juice + Orange Juice + Dash Grenadine
- Sunset: orange + Pineapple Juice + Dash Grenadine
- Blue Grotto: lemonade + Blue syrup
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## PRE-DINNER COCKTAILS: €9.50

- Negroni: Gin + Campari + Sweet Vermouth
- Manhattan: Whiskey + Sweet Vermouth + Dash of Angostura Bitters
- Lemon Martini: Vodka + Cointreau + Lemon Juice

## DESSERT SHORT COCKTAILS:

€9.50

- Cosmopolitan: Vodka + Triple Sec + Lime Juice + Sugar + Cranberry Juice
- White Russian: Vodka + Kahlua + Milk
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## WHITE WINES

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Viognier, D.O.K Malta,		
Gran Vin de Haueville Viognier,	€22.50	€32.00
D.O.K. Superior		
Beni di Batasiolo		
Gavi del Comune di		
Gavi DOCG, Italy		€34.00
Vina Carmen Sauvignon		
Blue Nun Authentic White, Germany		€19.00
Pulpo Sauvignon Blank, New Zealand		€2600

## ROSE WINES

	Half	Full
Medina Rose Grenache, D.O.K Malta	€16.50	€23.00
Barton & Guestier Rose d'Anjou, France		€26.00

## RED WINES

	Half	Full
Medina Syrah, Carignan, Mourvèdre, IGT Malta	€16.50	€23.00
Medina Merlot, IGT Malta		€23.00
Grand Vin de Hauteville	€22.50	€32.00
Cabernet Sauvignon, D.O.K Malta		
De Feudis Primitivo, IGT Italy		€32.00
Barton & Guestier		€28.00
Cabernet Sauvignon		

## SWEET & SPARKLING WINES

	Half	Full
Gran Vin de Hauteville		
Moscato, DOK Malta 50cl		€32.00
Bottega Vino dei Poeti		€32.00
Prosecco, Italy		
P'NK Prosecco DOC Rosé, Italy		€34.00
Moet & Chandon, France	€60.00	€90.00

# DINNER MENU

SERVED BETWEEN 19:00-22:00

## SALADS

Italian burrata salad € 15.00

Herb marinated burrata | prosciutto crudo | air dry cherry tomatoes | Strawberries | rucola salad | balsamic dressing.

Prawn and mango salad € 15.50

Sauteed marinated prawns | mango cubes | avocado wedges | roasted peanuts | oven roasted cherry tomatoes | mixed summer leaves | chili and orange dressing.

## PASTA

Ravioli rabbit € 18.50

Creamy rabbit and cheese mousse | truffle and parmesan cream sauce | crispy parsley.

Spaghetti carbonara € 14.50

Durum wheat Spaghetti pasta | crispy guanciale | parmesan cheese | creamy egg sauce | cracked black pepper.

Garganelle tomato & mozzarella € 12.00

Freshly garganelle pasta | home-made tomato sauce | cherry tomato | fresh seasonal herbs | local mozzarella | rocket leaves.

Calamarata prawns € 15.50

Durum calamarata pasta | light crab and lobster bisque | prawn fricassee | zucchini ribbons | cherry tomatoes | fresh chili.

Spaghetti calamari & octopus € 15.50

Hard wheat spaghetti pasta | braised octopus in tomato sauce | sauteed calamari | caramelized fennel | local black olives | fresh herbs.

Risotto mushrooms € 15.00

Aged arborio rice | porcini and oyster mushroom | parmesan cheese | truffle butter.

Casarecci al ragu Toscano € 13.50

Durum casarecci pasta | smoked wild boar sausage ragout | pecorino cheese | soft herbs

## PLATTERS TO SHARE

Seaview platter € 28.00

Sauteed octopus' fingers | fried sardines | torpedo prawns | floured calamari | fish goujons | garlic king prawns | lemon | tartare sauce.

Asian bucket € 24.00

Crispy Cantonese spring rolls | seafood dumplings | pork siu mai | satay glaze chicken skewer | sesame tempura prawns | dipping sauces.

Knights of Malta € 22.00

Crispy local goat's cheese fritters | grilled Maltese sausage | bean and garlic dip | marinated olives and chili | grilled marinated octopus | local biscuits.

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## SNACKS

Boa buns € 9.50

Steamed Asian bread | Asian crispy chicken/ tofu | Japanese mayonnaise | spring onion and coriander salad | chili threads.

Gyoza € 9.50

Sticky pan prawn dumpling | chili soya dip | spring onions | fresh coriander.

Seaview burger € 16.50

200gr home-made beef patty | crispy pancetta | applewood smoked cheddar | garlic and truffle mayo | sliced tomatoes | crispy salad | brioche bun | Chips.

Chef's gourmet burger € 16.00

200gr home-made beef patty | grilled mushrooms | blue cheese crumble | crispy onions | honey mayo | brioche bun | Chips.

Lamb Kofta € 14.50

Lebanese lamb skewer | tzatziki yoghurt sauce | grilled pita bread | pickled onions & cucumber.

Truffle fries € 6.50

Sweet potato chips | parmesan shavings | chopped parsley | chopped shallot | truffle oil.

French Fries € 4.00

Chef's bruschettas € 8.50

Tomato and basil | Fava beans, crushed peas, feta and mint

## MAINS

Live cooking from our grill

Beef ribeye (approx. 300gr) €26.50

Beef fillet Medallions (approx. 300gr) €37.00

Chicken breast (approx. 300gr) €16.50

Fresh Salmon supreme (approx. 250gr) €19.50

Local meagre (approx. 300gr) €19.50

King prawns (approx. 300gr) €21.50

Veal Cutlet (approx. 350gr) €31.50

Green vegetable and coconut curry € 11.50

Thai green and coconut curry | sauteed summer vegetables | steamed fragrant Thai rice | fresh coriander | spring onions | crispy onions.

Add chicken € 4.00

Add Prawns € 5.00

All grills are served with romesco sauce | garlic and herb butter | grilled vegetables | spiced potato wedges.