

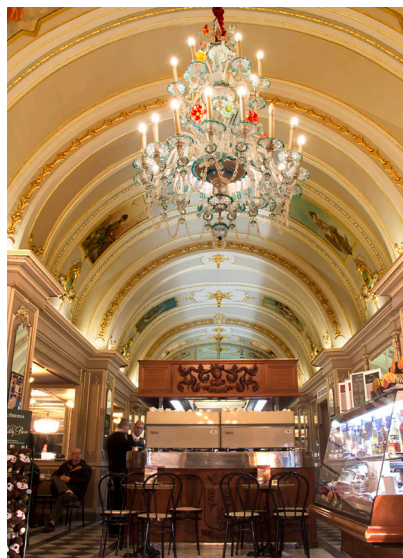
Welcome to Caffe Cordina

Dear Patrons,

From the very start of the business in Cospicua in 1837, Caffe Cordina has set a high standard of quality for Maltese traditional and contemporary cuisine, taking pride in the use of local produce and the finest ingredients.

The premises in Valletta were first acquired by the family in 1944 and were originally part of the extensive Casino Maltese which had long been an iconic destination in the capital. From the moment my father, Cesare Cordina, took over the property, he was determined to maintain, and even heighten, Caffè Cordina's status as a sought-after venue in the capital, and the Cordina family has never wavered from that. In fact, what started as a café with just a few tables has grown into the establishment that seats 350 people – with tables inside within the café itself, as well as the magnificent Pjazza Regina.

Over the decades, this space has also seen all sorts of innovation. For instance, Caffe Cordina was the first café to introduce the popular Italian 'tavola calda' concept in Malta, which was served at the striking central bar in the main part of the café.



Over time, the family also developed the space beneath the building, and transformed it into a dolceria. This is where all of Caffe Cordina's name-brand artisanal products are crafted and outside catering food for weddings, corporate and private functions is prepared.

We are proud to present a selection of dishes we know you will love. These include traditional Maltese specialities as well as comforting treats and desserts from our famously-extensive range of cakes, sweets and cookies. Our constantly updated menu also ensures that we have something to suit every taste, age and preference.

This iconic Valletta outlet is today a cherished second home and meeting place to generations of Maltese and tourists alike. Today, Caffe Cordina pays homage to its eclectic past while also embracing current and future trends. A drink or meal here, will give you the time to consider the history this building has been part of. All this can still be admired in the gilded walls, arched ceiling and beautiful artworks specifically commissioned by the Cordina family. Alternatively, sitting outside, allows you to admire the prominent façade of the building and enjoy the Capital's vibrant life.

Caffe Cordina's reputation was not built over night, but is the result of strong determination, passion and client focus - values that our family has always kept close to its heart for over a 180 years. I look forward to the generations to come.

A handwritten signature in black ink, which appears to read 'John Cordina'. The signature is fluid and stylized, with a long horizontal stroke at the beginning.

John Cordina

Caffe Cordina Products Guide (available inside)

Chocolate Knights 130g
A selection of premium chocolate
€9.00



Biskuttini tar-Rahal 150g
Traditional clove and aniseed
flavoured cookies covered in swirls
of royal icing
€5.50



**Giant Chocolate
Maltese Euro Coin 90g**
Made from fine
Belgian chocolate
€5.50



**Nougat
Delights 155g**
A selection of nougat
delicacies in 4 flavours:
chocolate, orange,
lemon and vanilla
€7.75



Pastini 220g
One of the most popular Maltese
specialities made from pure
almonds. Contains an assortment
of 16 pastini
€9.00



The Maltese Figolla 400g
A hand-made sweet pastry with pure
natural almond filling
€8.75



Mqaret 190g
A favourite Maltese sweet filled with dates,
associated with local 'festas'
€7.75



Chocolate Postcards 90g
Rich milk chocolate wrapped in gold
foil depicting Maltese icons
€8.25



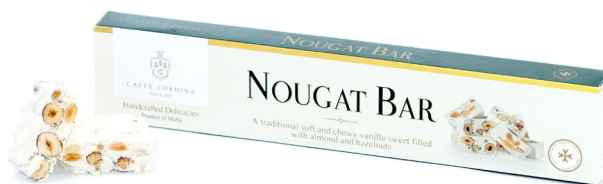
**Sesame Biscuits in a Valletta
Celebrative Mug 75g**
6 Maltese sesame biscuits presented
in an illustrated mug celebrating
Valletta's vibrant culture and heritage
€8.75



Helwa tat-Tork 250g
A Maltese speciality made
from sesame seeds,
sugar and almonds
€7.75



Nougat 180g
A favourite sweet of the Maltese due to its popularity
and association with local traditional 'festas'
€7.50



SPECIAL OFFER - BUY 3 Cordina pre-packed Sweet or Gourmet products and get the 4th FREE





**Krustini
Almond 150g**
Delicious Maltese biscuits
made from pure almonds
€7.75

**Krustini
Chocolate 150g**
Tasty Maltese almond
biscuits with chocolate pieces
€7.75

Multi Flora Honey 250g

€11.50



Premium Roast Coffee 100g

A unique blend of Arabica
and Robusta coffee infused
with chicory, cloves and
aniseed

€6.50



Honey Ring 285g

A traditional Maltese sweet made with black
treacle (għasel iswed), marmalade, orange
peel and spices

€7.25



Sovereigns of Malta Chocolate Mini Bars 84g

Bite-sized bars made from fine
Belgian chocolate

€5.25



Pâtés 225g
Sundried Tomato, Caper,
Green Olive, Black Olive
€8.75

Jams 250g
Fig, Prickly Pear,
Pomegranate, Carob Syrup
€8.75

Cheeses 200g
Gozo Pepper Cheese in Oil, Gozo Natural Cheese in Oil,
Tre Colori Pepper Cheese in Oil
€9.00

Others 200g
Green Olives stuffed with Gozo Cheese, Sundried
Tomatoes, Capers in Oil, Green Olives in Oil with Herbs,
Green Olives stuffed with Sundried Tomatoes
€8.25



**Teddy Bear
with Chocolate Coins 55g** €8.75

Herbs and Salts in Maltese Pottery

Herbs for Fish 38g
Herbs for Meat 38g
Aromatic Salts 60g
Sea Salt Flakes 60g
Sea Salt infused with Cinnamon and Orange 60g
Sea Salt infused with Gozo Merlot Wine 60g
€7.25



Extra Virgin Olive Oil 200ml

Produced from Maltese
grown olives

€11.50



TYPICAL MALTESE
Sweet and Gourmet
products available
inside.

SPECIAL OFFER
BUY 3 Cordina
pre-packed Sweet or
Gourmet products
and get the 4th FREE.



TIPICI MALTESI
Prodotti Dolciari
e Gastronomici in
vendita all'interno.

OFFERTA SPECIALE
COMPRA 3 Cordina
prodotti dolciari o
gastronomici pre-
confezionati e
riceverà il 4° in
OMAGGIO.



**TYPISCHE
MALTESISCHE**
Suessigkeiten und
Feinkostspezialtaeten
im Laden erhaeltlich.

SONDER - ANGEBOT
KAUFEN SIE 3 Cordina
vor-verpackte
Suessigkeiten oder
Feinkostspezialtaeten,
dann erhalten Sie eine
4. GRATIS.



**SPÉCIALITÉS
MALTAISES**
Confiseries et produits
gourmets en vente à
l'intérieur.

OFFRE SPÉCIALE
ACHETEZ 3 Cordina
confiseries ou produits
gourmets pre-
confectionnés et vous
recevez un 4ème
GRATUIT.



TÍPICO MALTÉS
Dulces y productos
gourmet disponibles
en el interior de
nuestra tienda.

OFERTA ESPECIAL
COMPRE 3 productos
preempaquetados
Cordina y llévase el 4º
GRATIS.



店内で伝統的な
マルタ菓子や特産品を
ご購入頂けます

スペシャルオファー
Cordina 箱詰め商品
3点ご購入の上、
4点目が無料になります

Breakfast (served till 11:00am)



Muesli €5.25
Served with fresh bananas, golden raisins, crushed hazelnuts and roasted pumpkin seeds, topped with Greek yoghurt and drizzled with our own orange blossom bittersweet honey. Served with a side jug of milk

Full English Breakfast €8.75
Two fried eggs, two sausages, bacon, sautéed mushrooms, baked beans, hash browns and grilled tomato served with toast and butter

Create your own Omelette €7.75
Three-egg omelette filled with any two of the following: mushrooms, tomatoes, ham or cheese served with toast (extra topping at €1.00 each)

Scrambled Eggs €5.50
Scrambled eggs, mushrooms and fresh sliced tomatoes served on a toasted bagel

Continental Breakfast €7.25
Two slices of toast served with jam and butter, chocolate or plain croissant, fresh orange juice and coffee, tea or hot chocolate

Breakfast Ftira €6.50
Buttered Maltese ftira with bacon, fried egg and fresh sliced tomatoes served with hash browns

Poached Eggs €7.50
Two poached eggs served on a toasted muffin bread with a choice of smoked salmon, bacon or fresh avocado, topped with home-made light cheese sauce and baby spinach leaves

Fresh Fruit Platter €6.25
Seasonal freshly sliced fruit served with Greek yoghurt and our own orange blossom bittersweet honey

Sandwiches (served till 12:00pm)



Ham or Cheese €3.25
Ham and Cheese €3.50
Chicken Breast €4.50

Smoked Salmon €4.80
Tuna Special €4.50
(Tuna, mayonnaise, green olives, sundried tomatoes and capers)

All the above are served with crisps and tomato chutney - Brown or white bread available - Can be toasted

ALLERGEN GUIDE

At Caffe Cordina, we are committed to making the experience for every guest, including our guests with food allergies, an exceptional one. Because all our dishes are prepared-to-order, our normal kitchen and bakery operations may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of allergens. Our menu items are freshly prepared in our kitchens, which are not free of gluten. We aim to accommodate the dietary needs of our guests, but we cannot ensure that these items, although gluten free, will not pick up a few grains of flour in the process. Before placing your order, please inform your server of your allergies so that we can inform the kitchen. Not all the ingredients are listed on the menu and presentation of items may vary. We thank you for visiting Caffe Cordina and hope you will have a pleasant experience.

Allergen Declaration

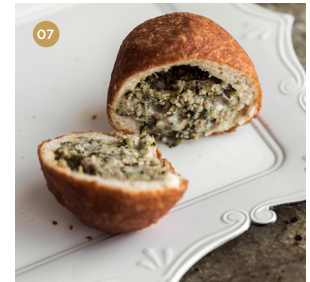
Our food is produced in an environment where fish, seafood, wheat flour, gluten, milk, eggs, peanuts, lupin, nuts, soya, sesame seeds, sulfur dioxide, celery and mustard have been used.

The Kitchen Brigade



Hot Snacks

(served till 12:00pm / available only for take-away after 12:00pm)



1. Plain Croissant.....€2.30
A light, flaky pastry with a buttery flavour
2. Chocolate Croissant.....€2.55
Our classic croissant filled with chocolate
- * 3. Maltese Pastizzi€0.95
Traditional savoury pastry with ricotta cheese (V) or mushy peas and minced-beef filling
- * 4. Qassata€3.00
Maltese pie filled with ricotta cheese (V) or spinach and anchovy
5. Arancina€3.20
Sicilian rice delicacy filled with mozzarella cheese and a choice of ham and pea or spinach or bolognese
6. Pizza Siciliana.....€3.50
Closed pizza filled with tomatoes, ham, mozzarella cheese, mushrooms and onions
7. Bombette€3.50
Deep fried dough with spinach, mozzarella cheese and ham
8. Sausage Roll€2.80
Wudy sausage wrapped in layers of crisp, golden puff pastry
9. Beef ¹ or Chicken Pie ².....€3.50
¹- Beef, mixed veg, onion, mild spices and white sauce
²- Chicken, mushroom, onion and white sauce
- * 10. Maltese Sausage Crescent€3.50
Maltese sausage and cheddar cheese crescent roll-up



Our 'rustici' are baked fresh once only every morning and are served subject to availability.



I nostri 'rustici' sono infornati freschi ogni mattina e sono serviti soggetto alla disponibilità.



Unsere 'rustici' werden nur jeden Morgen frisch gebacken und nach Verfügbarkeit serviert.



Nous cuisons nos 'rustici' quotidiennement chaque matin, et les servons jusqu'à épuisement du stock.



Nuestros 'rustici' se hornean solamente una vez cada mañana y se sirven sujeto a existencias disponibles.

* Denotes Maltese Specialities

Bread Counter (served till 6:30pm)



- | | |
|--|--|
| <p>✳ Ftira Maltija €7.50
Traditional Maltese ftira with filling of tuna, olives, capers, sundried tomatoes, onions, garlic, tomato paste and a hint of mint oil</p> <p>✳ Hobza Maltija Mimlija €8.00
Traditional Maltese bread, stuffed with a home-made Maltese sausage stew, topped with local peppered goat cheese</p> <p>✳ Steak and Egg Ftira * €8.25
Buttered Maltese bread with minute steak, hard-boiled egg, sautéed onions and cheddar cheese</p> | <p>Salmon Bagel * €9.00
Open faced bagel topped with fresh dill ricotta, fresh avocado and smoked salmon</p> <p>Chicken Club Wrap * €9.00
Chicken breast, bacon, red Leicester cheese, hard-boiled egg and mayonnaise</p> <p>Sweet and Sour Chicken Baguette * €8.75
Grilled chicken breast strips served in a sweet and sour sauce, combined with a mix of gammon, green peppers and onions</p> <p>Vegetarian Bagel * €8.25
Served with a tomato and basil compote, grilled aubergines, rucola and ricotta salata</p> |
|--|--|

* Served with crisps and tomato chutney.

Add a portion of fries for Euro 2.25.

Gluten free bread is also available at an additional charge of €2.00.

Salads



- | | |
|---|---|
| <p>✳ Maltese Platter €12.50
Fresh home-made bigilla, local peppered goat cheese, Maltese sausage, sundried tomatoes, black olives and butter beans served with Maltese bread and water biscuits</p> <p>Cordina's Classic Chicken Salad €12.50
Grilled marinated chicken breast set on a bed of dressed leaves and quinoa salad, artichoke hearts, hard-boiled egg, crispy bacon, tomatoes and Parmesan shavings</p> <p>Burrata Parma e Fichi €12.25
Fresh burrata set on a bed of Parma ham and rucola, fresh figs, drizzled with balsamic reduction</p> | <p>Greek Salad €10.50
A roughly chopped mix of tomatoes, cucumbers, red onions, green peppers, feta cheese and black olives tossed with oregano, rock salt, green leaves and olive oil</p> <p>Fresh Salmon Salad €13.25
Fresh oven baked salmon set on a bed of fresh mixed leaves, spring onions, caper berries, pomegranate and roasted sunflower seeds. Dressed with a home-made herb dressing</p> |
|---|---|



Pasta (served from 11:00am onwards)



- * Ravjul tal-Irkotta €10.50
 Ricotta-filled ravioli served with our home-made tomato sauce, garlic and parsley
- Chicken and Chorizo €12.00
 Penne served with pulled chicken, chorizo, rosemary, tomato and cream sauce
- Spaghetti Bolognese €10.50
 Classic ragù made with a soffritto of onions, garlic, carrots and minced beef, finished off with our home-made tomato sauce
- Risotto ai Funghi Porcini €12.75
 Risotto carnaroli served with porcini and funghi misti, finished off with Parmesan cheese
- Tagliatelle Octopus in Bianco €12.00
 Twice slow-cooked octopus cooked in garlic, chili, cherry tomatoes, black olives and white wine
- Rosette Prosciutto e Formaggio €11.25
 Thin pasta sheets rolled in smoked ham and Edam cheese, baked in bechamel sauce

Gluten free pasta is also available at an additional charge of €2.00.



Main Courses (served from 11:00am onwards)



- * **Maltese Rabbit** €15.75
Braised rabbit cooked in white wine, curry, garlic, rosemary and balsamic vinegar served with lightly seasoned French fries
- * **Bragioli**..... €13.50
Stuffed beef olives in their own juice, root vegetables and home-made tomato sauce served with lightly seasoned French fries
- * **Pork Belly** €17.50
Oven slow-cooked pork belly in onions, fresh fennel and white wine served with salad and oven roast potatoes

Grilled Beef Rib-Eye €24.75
300g of fresh beef rib-eye cooked to your liking served with a choice of mushroom or pepper or garlic butter sauce. Served with salad and a choice of lightly seasoned French fries or oven roast potatoes

Chicken Medallions €14.75
Grilled chicken medallions cooked in beer, onions, honey and soy sauce served with salad and oven roast potatoes

Fish and Chips €13.50
Battered cod set on a bed of mushy peas, served with tartare sauce and a lemon wedge

Seabass all'Acqua Pazza €19.25
Seabass fillets simmered in a caper, cherry tomato, chili, garlic, white wine and chicken stock broth served with salad and oven roast potatoes



Gourmet Burgers (served from 11:00am onwards)



The Big Classic	€11.50
200g of fresh home-made Black Angus beef patty served with lettuce, fresh tomatoes, onions and cheddar cheese served in a toasted brioche bun	
Chef's Special	€13.50
200g of fresh home-made Black Angus beef patty, topped with grilled bacon, cheddar cheese, onion jam and mustard mayo served in a toasted brioche bun	
Chicken Burger	€11.00
Fresh grilled chicken breast, Brie cheese, basil mustard and fresh tomatoes served in a toasted brioche bun	
Vegetarian Burger	€11.00
100% home-made vegetarian patty made of quinoa, peas and mint, covered in bread crumbs, with paprika mayo, raw onions, lettuce, gherkins and fresh tomatoes served in a toasted brioche bun	
Maltese Sausage and Pork Burger	€13.75
200g of home-made pork and Maltese sausage patty, topped with Applewood cheese, honey and soy sauce and crispy onions served in a toasted brioche bun	

All gourmet burgers are served with lightly seasoned French fries.

Daily Specials

Please ask one of our waiting staff for today's choice. See inside cover.

Kids' Meals

Cheeseburger	€7.50	Fish Fingers	€7.50
Served with lightly seasoned French fries		Served with lightly seasoned French fries	
Chicken Nuggets	€7.50	Penne Pasta	€7.50
Served with lightly seasoned French fries		Choice of sauce: tomato (V) <u>or</u> cream and ham <u>or</u> butter and cheese (V)	
(Pasta served from 11:00am onwards)			

Sweets and Pastries



- * 1. Kannol Rikotta €3.75
Flaky pastry filled with sweet ricotta, chocolate chips with hazelnuts, pistachios, cinnamon and icing sugar
- * 2. Pudina €3.75
Maltese bread pudding with dried and candied fruit and walnuts, topped with chocolate hazelnut cream
- * 3. Kwarezimal €4.00
Traditional Maltese Lenten sweet with hazelnut crumble base and spices, topped with honey and almonds
- * 4. Small Honey Ring €4.00
A traditional Maltese sweet pastry filled with black treacle (ghasel iswed), marmalade, orange peel and spices

5. Chocolate Fudge Brownie €3.75
Rich chocolate cake with walnuts, topped with chocolate hazelnut cream

6. Cassatella Siciliana* €4.00
Sambuca liqueur-soaked sponge, sweet ricotta and chocolate chips, topped with marzipan

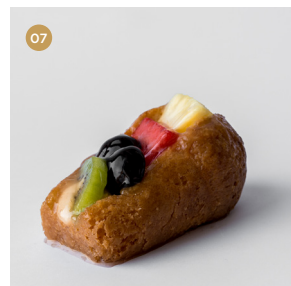
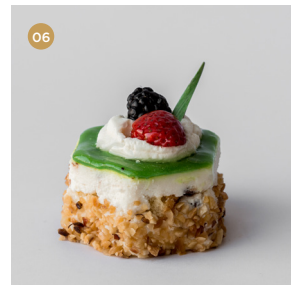
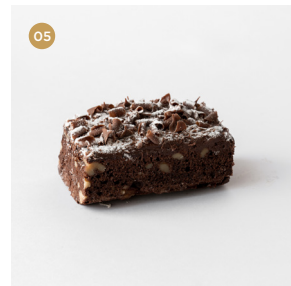
7. Rum Baba* €4.00
Rum-soaked light cake filled with custard cream and fresh fruit

8. Chocolate Gateau* €3.75
Liqueur-soaked chocolate sponge, chocolate and hazelnut cream, topped with chocolate glaze

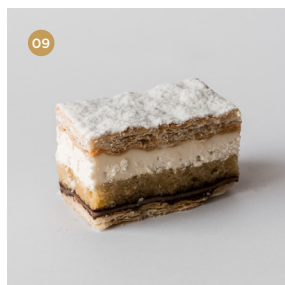
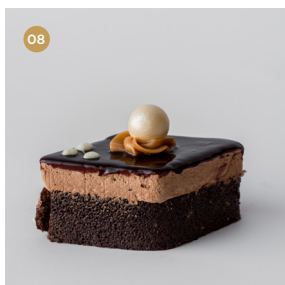
9. Diplomatica* €3.75
Rum-soaked sponge, marzipan and cream between two layers of puff pastry, topped with icing sugar

10. Tiramisu Gateau * €3.75
Chocolate sponge soaked with coffee liqueur filled with tiramisu and hazelnut cream, topped with cocoa powder

11. Éclair €3.75
Filled with zuppa Inglese custard and covered with hazelnut cream



* Denotes Maltese Specialities



*Contains Alcohol

Shapes and decorations may vary. Our sweets are produced in an environment where nuts, peanuts, gluten, eggs, wheat flour, milk and soya are used.

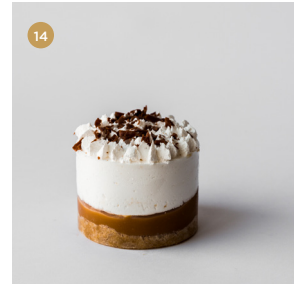




12. Chocolate Brioche €3.75
Chocolate brioche filled with chocolate custard, covered with chocolate crumble



13. Snickers Cake €4.00
Crumb base with layers of toffee caramel and peanut mousse, topped with chocolate and caramelized peanuts



14. Banoffee Cake €3.75
Crumb base with layers of fresh banana and toffee caramel, topped with cream and chocolate flakes

15. Fruit Tart €4.00
Biscuit tart filled with custard and fresh seasonal fruit

18. Lemon Cheesecake €3.75
Cream cheese set on a crumb base, glazed with lemon curd

19. Apple Crumble €3.75
Biscuit tart filled with apple filling, sprinkled with buttered crumble biscuit

20. Baileys Mousse * €4.00
Baileys mousse set on a crumb base, topped with white chocolate nappage

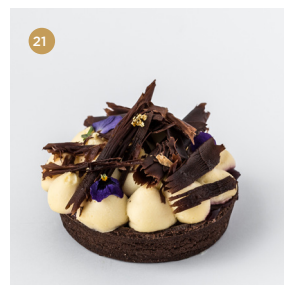
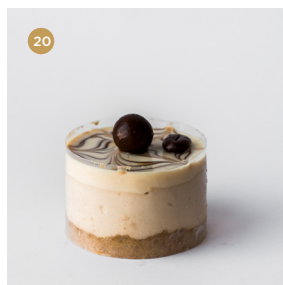
21. Black Forest Tart * €4.25
Chocolate biscuit tart filled with black cherry and kirsch liqueur-soaked sponge, topped with vanilla cream

22. Oreo Cookie Tart €4.25
Chocolate biscuit tart filled with hazelnut spread, topped with Oreo cookie cream, biscuit and chocolate flakes



16. Lemon Meringue €3.75
Biscuit tart with lemon curd filling, topped with meringue

17. Fruit Millefoglie* €4.25
Layered puff pastry with cream patissiere, liqueur-soaked sponge, topped with seasonal fresh fruit



*Contains Alcohol

Shapes and decorations may vary. Our sweets are produced in an environment where nuts, peanuts, gluten, eggs, wheat flour, milk and soya are used.





Ice Cream

Cordina Gelateria offers you an ice cream experience that captures the true flavour of Italian tradition and guarantees pure pleasure. These exceptional ice cream creations are the result of immaculate care, attention to detail and the finest ingredients. Indulge and enjoy!



- | | |
|--|---|
| 1. Torrone Cesarin (Cordina Special)..... €8.00
Traditional nougat ice cream topped with whipped cream and granulated nougat | 4. Yogurt all'Amarena €7.75
Fresh yoghurt ice cream rippled with black cherries, whipped cream and Amarena sauce |
| 2. Gran Caffé alle Praline €7.75
Selected aromatic coffee bean ice cream, whipped cream and melted coffee sauce with pralines | 5. Ice Cream €2.85
by the scoop |
| 3. Freschezza al Limone €7.25
Fresh lemon sorbet served with a slice of lemon | 6. Sugar-free Ice Cream €3.35
by the scoop |
| | 7. Extra whipped cream €1.15 |

A variety of 1-litre ice cream tubs are available for take-away

Novelty Ice Cream with Cream Liqueurs

(Contain 17% Alcohol)



- | | |
|---|--|
| 1. Crema Limone €7.75
Limoncello ice cream dipped in lemon cream liqueur and whipped cream | 3. Gran Rocher €7.75
Rocher ice cream dipped in chocolate cream liqueur and whipped cream |
| 2. Don Raffael €7.75
Raffaello ice cream dipped in almond cream liqueur and whipped cream | 4. Whiscream €7.75
Baileys ice cream dipped in coffee cream liqueur and whipped cream |



Milkshakes



Extra Thick Shakes €4.40
 Chocolate, Vanilla or Strawberry

Extra Thick Coffee Shake €4.65

Cordina Special Thick Shake €7.75
 Vanilla ice cream, lemon sorbet, vodka, white wine and soda (Contains Alcohol)



Smoothies



1. Coconut Crush €5.90
 Banana, pineapple and coconut

2. Strawberry Delight €5.90
 Strawberry, banana and peach

3. Blueberry Bliss €5.90
 Blueberry, raspberry, mango and papaya

4. Cherry Buzz €5.90
 Sweet cherry, mango, banana and fat free frozen yoghurt

5. Passion Paradise..... €5.90
 Passion fruit, mango, pomegranate and pear

6. Super Berry Heaven..... €5.90
 Strawberry, raspberry and blackberry

7. Tropical Sunshine €5.90
 Mango, melon, pineapple and kiwi

8. Detox Drive €5.90
 Beetroot, carrot, apple, lemon and ginger

Granita Artigianale Siciliana



Please ask one of our waiting staff for the flavours of the day..... €5.00
 This item is seasonal and may not always be available.



Non-Alcoholic Beverages

Fresh Orange Juice	Small Regular	€2.95 €4.00
Soft Drinks		
* Kinnie (Malta's own favourite), Diet Kinnie Pepsi, Pepsi Max, Mirinda, 7Up Soda, Tonic Water, Ginger Ale	Regular Pint	€2.30 €4.25
Lipton Ice Tea (Peach or Lemon)	33cl	€2.60
Still / Sparkling Water (San Michel)	75cl	€3.00
Still / Sparkling Water (Natia / Perrier)	33cl 75cl	€2.75 €4.00
Fruit Juices Orange, Apple, Banana, Peach, Pear and Pineapple		€2.70

Alcoholic Beverages

* <u>Local Beer on Draught</u>		
Cisk Lager / Cisk Excel (Low carb lager beer)	Half Pint Full Pint	€2.65 €4.95
Blue Label Smooth & Creamy	Half pint Full Pint	€2.90 €5.25
* <u>Local Beer</u>		
Hopleaf Pale Ale / Shandy	Half Pint Full Pint	€2.65 €4.95
Cisk Chill (Lemon flavoured beer)	Half Pint Full Pint	€3.25 €5.90
* <u>Local Special Brews</u>		
India Pale Ale (IPA) / Double Red	33cl	€3.25
Cisk Pilsner (A true Pilsner of exceptional quality)	33cl	€3.65

Foreign Beer and Cider

Budweiser / Carlsberg	Half Pint Full Pint	€3.25 €5.95
Corona	35cl	€4.00
Guinness	44cl	€5.50
Strongbow (Dry cider)	33cl	€4.00
Bulmers (Sweet cider)	50cl	€5.50

Aperitif Cocktails

Aperol Spritz Aperol, Prosecco and soda water	€6.50
Campari Tonic Campari and tonic water	€6.50
Buck's Fizz Prosecco and fresh orange juice	€6.50
Cynar Kinnie Cynar and Kinnie	€6.50
Kinnie Kiss Kinnie, Prosecco and soda water	€6.50
Negroni Gin, Campari and Vermouth	€7.50



* Denotes Maltese Specialities



Aperitifs / Digestifs

Campari, Aperol, Cinzano (Bianco e Rosso), €3.30
Cynar, Averna, Grappa, Jagermeister, Sherry, Port

Liqueurs

Frangelico, Amaretto, Baileys, Cointreau, €3.30
Sambuca, Tia Maria, Limoncello, Malibu

* Maltese Liqueurs

Bajtra (Prickly pear), Madlien (Maltese decanter) €3.30

Whisky

Blended

J&B Rare, Ballantine's Finest, Famous Grouse,
Jack Daniel's, Jameson, Red Label €3.50
Black Label €4.00
Double Black, Gold Label €6.00
Chivas Regal 18 years old €8.00
Aged 18 Years (Johnnie Walker) €10.00
Blue Label €17.00

Islay

Laphroaig 10 year old €6.00
Isle of Jura 30 year old €25.00

Highland

Glenmorangie 12 year old €6.00
Aberfeldy 16 year old €10.00



Cognac

Hennessy €3.30
Remy Martin XO €17.50

Rum

Havana Club €3.30
Don Papa 7 year old €7.00
El Dorado 15 year old €15.00

Gin

Gordon's €3.30
Gunpowder €6.00
Silent Pool €7.00

Vodka

Smirnoff €3.30
Belvedere €6.00
Grey Goose €6.00

Tequila

Jose Cuervo Especial Silver €3.50
Patron Reposado €7.50
El Padre Premium Anejo €9.50

Alcoholic Cocktails



Long Island Iced Tea.....	€9.75
Vodka, tequila, light rum, orange liqueur, gin, fresh sour mix and a splash of cola	
Electric Blue Iced Tea.....	€9.75
Vodka, tequila, rum, gin, orange liqueur, blue curaçao and fresh sour mix	
Frozen Strawberry Daiquiri.....	€8.25
Rum, fresh sour mix and homemade strawberry purée	
Caipirinha.....	€8.25
Cachaça, sugar and lime	
Mojito.....	€8.25
White rum, sugar, lime juice, soda water and fresh mint leaves	
Paloma.....	€8.25
Tequila, grapefruit juice and soda water served with a salted rim	
Cuba Libre.....	€8.25
Double shot of rum, cola and a dash of lime	
Mai Tai.....	€9.75
White rum, orange liqueur, lime juice, orange and pineapple juice with a dash of grenadine, topped with a float of dark rum	
Blue Hawaii.....	€9.75
Rum, vodka, pineapple juice, blue curaçao, sweet and sour mix	
Espresso Martini Cocktail.....	€8.25
Vodka, coffee liqueur and an espresso shot, poured in a pre chilled glass garnished with fresh coffee beans	

Non-Alcoholic Cocktails

Shirley Temple.....	€5.25
Ginger ale soda with a dash of grenadine	
Sunset Boulevard.....	€5.25
Orange juice, pineapple juice and grenadine	
Strawberry Fields.....	€5.25
Fresh strawberry purée with a dash of fresh lime juice. Served frozen	



Coffees



Cappuccino	€2.20
Espresso coffee and frothy steamed milk, approximately equal proportions	
Cappuccione	€3.30
(Large cup)	
Espresso (Also Ristretto and Lungo)	€1.95
The ultimate coffee brew: full-bodied, rich in flavour and aroma, with an exquisitely pleasant aftertaste	
Double Espresso	€3.50
Espresso Macchiato	€1.95
Espresso topped with a dash of steamed milk	
Espresso Royale	€2.55
Espresso topped with whipped cream	
Americano	€2.20
Espresso with added hot water	
Caffé Latte.....	€3.20
Espresso poured slowly into a tall glass and topped with steamed milk	

Flavoured Caffé Latte	€3.65
Amaretto, hazelnut, caramel or vanilla	
Caffé Mocha	€3.90
Espresso, chocolate and steamed milk	
Iced Coffee	€2.70
Chilled coffee with ice	
Chilled Coffee with ice cream <u>or</u> cream	€3.80
Choice of vanilla ice cream <u>or</u> whipped cream	
Irish Coffee	€4.60
Espresso, hot water and Jameson whiskey	
Baileys Coffee	€4.80
Espresso, hot water, Jameson whiskey and Baileys	
Maltese Coffee	€4.10
Americano coffee and anisette served in a tall glass	
Crema Caffé (Seasonal)	€3.00
A blend of espresso coffee and a mix of coffee ice cream	

Any decaf coffee at an additional charge of €0.25
Lactose-free or soya milk option at an additional charge of €0.25

Hot Chocolate



Hot Chocolate.....	€2.90
Served in a tall glass	
With whipped cream	€3.40
Flavoured Hot Chocolate	€3.40
Amaretto, hazelnut, caramel <u>or</u> vanilla	
With whipped cream	€3.90

Teas ALTHAUS

A tea with character

Black Tea	€2.35
English Breakfast, Royal Earl Grey	
Green Tea	€2.35
Sencha Senpai	
Herbal Infused and Fruit Teas	€2.35
Bavarian Mint, Rooibush Strawberry Cream, Camomile Meadow, Wild Berries, Persischer Apfel	
Decaf Black Tea	€2.40

Maltese White Wines



La Valette White I.G.T. glass €4.25 half €9.00 full €13.25

An elegant fragrant wine with distinct citrus aromas of limes, grapefruit and a slight grapey hint.

It is medium bodied with a fresh acidity and a persistent finish.

Caravaggio Chardonnay D.O.K. Superior€16.25

This dry, medium to full-bodied white wine is refreshingly smooth on the palate with citrus flavours of ripe lemons and delicate fruity-floral aromas of apples and honeysuckle.

Palatino Sauvignon Blanc D.O.K.€15.50

Generous notes of exotic fruits and lychees greet the nose with light grassy nuances. An elegant yet powerful wine of medium palate.

Ulysses Chenin Blanc – Chardonnay D.O.K. (Gozo).....€17.50

Produced entirely from hand-picked grapes harvested in family owned vineyards in Gozo, this white wine has a pale lemon bright colour, aromas and flavours of citrus and peaches.

Caravaggio Pinot Bianco D.O.K..... €16.25

This dry, medium bodied white wine shows refreshing aromas of citrus flavours: ripe lemons underlined by aromatic floral notes.

Blanc de Cheval “Private Estate Selection” D.O.K. Superior (Gozo).....€24.75

A wine made from Chardonnay grapes grown and handpicked from the Ramla Valley Estate in Gozo. This medium bodied white wine has distinct fruity aromas of citrus and apples bursting into zesty fruity flavours on the palate, with a pleasant lingering finish.

Caravaggio Moscato D.O.K. (Sweet)€16.25

A luscious refreshing and very fruity sweet wine with typical intense grapey aromas and notes of melon, peaches and a floral hint of orange blossom. It has a refreshing acidity on the palate with good concentration of fruit, structure and balance.

Maltese Rosé Wines

Verdala Rosè I.G.T. glass €4.25 half €9.00 full €13.25

A typical Mediterranean rosé wine produced from a blend of locally grown red grape varieties, handpicked from family owned vineyards in the Maltese Islands. It combines a fruity aroma with a crisp and refreshing palate.

Sottovoce Ġellewża Rosè I.G.T.€15.25

This semi-sparkling rosé wine is made from the Maltese grape Ġellewża. It has a smooth, well-balanced aroma and is slightly sweet.

Odyssey Grenache Shiraz Rosè D.O.K. (Gozo)€17.50

This fine and fruity rosé has an intense aroma reminiscent of raspberries, strawberries and warm spice. It is off-dry, medium bodied and is best served lightly chilled accompanying fish, veal, pork and poultry dishes.



Maltese Red Wines

LA
VALETTE
WINES OF MARSOVIN



La Valette Rouge I.G.T.	glass €4.25	half €9.00	full €13.25
A medium bodied blend of local grown noble grape varieties with a spicy aroma and a pleasant fruity palate. It is a delight on its own as well as the ideal accompaniment to traditional Maltese dishes such as rabbit and beef stews.			
Caravaggio Merlot D.O.K.			€16.25
A concentrated fruity red wine of deep intensity with abundant aromas of mature dried fruit: figs, dried plums and ripe juicy forest berries combined with supple and rounded tannins. It is a complex fully-flavoured wine with a long lingering finish.			
Palatino Tempranillo D.O.K.			€15.50
This locally-grown Spanish variety has thrived remarkably well in Malta's terroir, offering aromas of strawberry syrup with elements of wild thyme. The palate shows a vibrant ripe strawberry character with undertones of plum sustained by soft tannins and a medium body.			
Ulysses Shiraz D.O.K. (Gozo)			€17.50
Produced entirely from handpicked grapes harvested in family owned vineyards in Gozo, this fine fruit-driven full bodied wine is very delicate on the palate with ripe tannins and soft fruity aromas reminiscent of blackcurrants, plums and a hint of peppery spice.			
Caravaggio Cabernet Sauvignon D.O.K.			€16.25
A dry, full bodied, robust red wine with a deep ruby colour, aromas and flavours of a black fruit character of blackcurrants and blueberries rounded with high levels of tannin.			
Cheval Franc "Private Estate Selection" D.O.K. Superior			€26.75
An artful blend of Cabernet Franc and Shiraz, this medium bodied ruby red wine has distinct peppery and herbaceous aromas and is excellent on its own or as an accompaniment to more complex meat dishes, oriental cuisine and rich pasta sauces.			

Maltese Sparkling Wines

Cassar De Malte	€32.00
Malta's only Brut created entirely from Chardonnay grapes harvested in the Wardija Valley Estate using the 'Methode Traditionnelle'. Its character and finesse is the result of a minimum of 12 to 24 months maturing on the yeast lees in the bottle.	



Foreign White Wines

Maori Bay Sauvignon Blanc – Marlborough, New Zealand.....€19.50

This rich and crispy wine reflects the beauty of its Marlborough origin, with a plethora of fresh tropical fruit and gooseberry aromas as well as nuances of elderflower, tomato leaf and nettle.

Bolla Soave Classico D.O.C. – Veneto, Italy.....€18.00

Pale straw in colour with intense aromas of pear, medium bodied with harmonious and balanced flavours of lemon and acacia honey.

Cadis Pinot Grigio I.G.T. – Veneto, Italy.....€16.50

It makes a statement with tangerine, peach and just a touch of banana on the palate. Surprisingly soft despite its high acidity.

Vibrant and balanced.

Pascal Jolivet Sancerre Blanc A.O.C. – Loire, France.....€27.50

100% Sauvignon Blanc. A wine of style marked by richness, elegance and smoothness. Lifted aromas of flint, citrus zest.

This wine is powerful and presents a perfect balance.

Foreign Red Wines

Santa Rita 120 Merlot – Central Valley, Chile €19.00

This wine shows fragrant aromas of fresh strawberry, plum and vanilla followed by a hint of dried herbs which are supported by soft tannins and a pleasing note of oak.

Santa Maria di Palma Valmell Cannonau – Sardegna, Italy €20.50

Ruby red, tending towards garnet. Assertive, typical and persistent, with notes of prized oak to the fore. Refined, long-lasting, warm and smooth – the oakiness working in parallel with the unmistakable flavours of Cannonau.

Tasca d'Almerita Regaleali Nero d'Avola D.O.C. – Sicily, Italy €22.50

Bright ruby red colour, this wine offers layered notes of cherry, mulberry and raspberry. On the palate, it is complex and supple, with ripe berry flavours framed by silky tannins.

Bolla Recioto della Valpolicella Classico D.O.C. 50cl – Veneto, Italy €29.00

Deep ruby red in colour with violaceous and velvety nuances. Intense aroma of wild cherry, raspberry, plum, vanilla and dried berries. Creamy, full bodied, smooth and soft, sweet but well balanced by acidity with lingering aromatic finish.

Foreign Rosé Wines

Dusty Creek White Zinfandel – California, USA..... €18.00

Bright salmon pink colour and fresh nose of raspberry and strawberry. On the palate juicy, yet elegant and refreshingly sparkling. Aromas of strawberry, watermelon and a touch of mint, the perfect Summer wine.

Marqués de Riscal Rosado D.O. – Rioja, Spain €19.50

A wine with a bright and pale pink colour. An intense raspberry and strawberry fruit nose and some hints of flower blossom.

Fresh, balanced, glyceric mouth-feel and a finish packed with pleasant, crisp, sharp fruit sensations.

Foreign Sparkling Wines

Astoria Baby Lounge Cuvée Spumante 20cl – Veneto, Italy..... €8.00

The Astoria Prosecco is just slightly sweet with intense aromas and flavours of lemon-lime and honey but finishes crisp and dry with the palate swept clean by the surge of bubbles.

Bolla Torralta, Prosecco di Conegliano Valdobbiadene D.O.C.G – Veneto, Italy..... €20.00

Yellow straw in color. The bouquet is fruity with hints of wild apple. On the palate the Prosecco is light bodied, slender, gentle and with a pleasant crisp aftertaste.

Champagne

Drappier 20cl €13.50 75cl €49.00

Champagne with a fine aromatic richness, it opens with aromas of stoned fruits and a spicy hint announces a powerful and complex palate. A vinous champagne of lovely complexity with a characteristic note of quince jelly.

