



BREAKFAST

SERVED FROM TILL 12

CLASSICS

EGGS BENEDICT — Poached eggs on a toasted English muffin with bacon & Hollandaise sauce.	14
EGGS ROYALE — Poached eggs on a toasted English muffin with smoked salmon & Hollandaise sauce.	14
ENGLISH BREAKFAST — Fried eggs, Cumberland sausage, mushrooms, grilled tomato, beans, bacon & hash browns.	15
EGGS COOKED YOUR WAY — 3 Eggs served with rucola, cherry tomatoes, and hash browns. Fried, Scrambled, Poached, or Omelette with Parmesan.	10
HAM & CHEESE SANDWICH — Ham and melted cheese, freshly toasted in golden bread.	4.5
ADD- ONS: Salmon €2 Avocado slices €2 Bacon €2.5 Hash Browns €2	
CROISSANTS:	
BUTTER €4 CHOCOLATE €5 PISTACHIO €5 ALMOND €6.5	

GRANOLA CUPS

BERRY FUSION — Greek yogurt, granola, strawberry purée, fresh strawberries, blueberries & pineapple.	10.5
TROPICAL — Greek yogurt, granola, mango purée, fresh mango, kiwi & pineapple.	10.5
MEDITERRANEAN — Greek yogurt, granola, strawberry purée, fresh strawberries, banana & apple.	9
ADD A TOUCH OF SWEETNESS: Honey €0.8 Vanilla Syrup €1 Caramel Syrup €1	

SOURDOUGH SPECIALS

BISTRO BREAKFAST — Toasted sourdough topped with crispy bacon, sautéed cherry tomatoes, and creamy scrambled eggs.	12.5
ITALIAN SUNRISE — Toasted sourdough with our homemade sun-dried tomato pesto, Parma ham, fried egg, and Parmesan shavings.	13.5
THE HARBOUR BREAKFAST — Toasted sourdough with seasoned avocado-feta mash, smoked salmon, and poached egg.	14.5



CAFFÈ

Espresso / Decaf	2 / 2.2
Espresso Lungo	2.2
Espresso Double	3
Macchiato / Decaf	2.2 / 2.4
Americano (Regular / Large)	2.2 / 2.5
Flat White	2.6
Cappuccino (Regular / Large)	2.5 / 3
Latte	3.5
Mocha	4
Espresso Freddo Double	3.5
Iced Americano	3
Cappuccino Freddo	3.5
Iced Latte	3.5
Cold Brew	5.5
Affogato	5.2
Irish Coffee	6.5
Ice-Coffee Cream — Double shot of coffee poured over vanilla, chocolate or pistachio ice cream with a cream topping.	7
Hot Chocolate — Real cocoa infused in semi-frothed whole milk, topped with cream and chocolate syrup.	5
Breakfast Tea	3
Herbal Tea — Please ask your server for today's blends!	3.2
NON-DAIRY MILK, SYRUP, OR HONEY +0.50	

MILKSHAKES, SMOOTHIES & FRESH JUICES

Maltese Delight ✱ — Helwa tat-Tork ice cream, milk, and crumbled pieces of the traditional sweet. (Contains sesame & nuts).	7.5
Strawberry Milkshake — Fresh strawberries, strawberry ice cream	7.5
Vanilla & Coffee Milkshake — Double espresso shot, vanilla ice cream	7.5
Chocolate Milkshake — Rich chocolate sauce, chocolate ice cream	7.5
Mango & Passion Fruit Smoothie	7.5
Banana & Strawberries Smoothie	7.5
Cranberry & Raspberry Smoothie	7.5
Pineapple & Coconut Smoothie	7.5
Fresh Orange Juice	6
Orange Booster — Fresh apple, orange ginger & carrots	7.5
Green Booster — Fresh cucumber, apple, spinach, celery & mint	7.5

SOFT DRINKS

Coca-Cola, Sprite, Fanta, Kinnie, Dr. Pepper (Regular / Zero)	3.5
Fuze Ice-Tea Peach, Lemon	4
Lurisia Amalfi Lemon, Apulia Orange, Chinotto	5
Monster (Regular / Zero)	5
Redbull (Regular / Sugar free)	5
Powerade	3.5
Small Still / Sparkling Water	3
Large Still / Sparkling Water	4.5



FOOD MENU

SERVED FROM 12 TILL 23

STARTERS

BRUSCHETTA MALTIJA ✖ — Toasted Maltese bread topped with tomatoes, black olives, goat cheese, olive oil, and oregano.	8
KAPUNATA ✖ — A traditional Maltese dish of slow-cooked aubergines, peppers, tomatoes, capers, olives, and fresh herbs, gently finished with olive oil, and served with warm Maltese bread.	15
BEEF CARPACCIO — Thinly sliced beef with capers, truffle mayo, sea salt & olive oil.	19
CALAMARI FRITTI ★ — Fresh calamari coated in our house herb crust of parsley, basil, garlic and lemon zest, served with our signature parsley garlic mayonnaise and fries.	20
BEEF SLIDERS — Four mini beef sliders with truffle mayo, lettuce & cheese.	16
CRISPY CHICKEN TENDERS — House-breaded chicken breast with a savory garlic, herb, and Parmesan crust, served with our signature parsley garlic mayonnaise and fries.	19

PANINI & FOCACCIAS

SERVED FROM 9 TILL 18
YOUR CHOICE OF FRESH CIABATTA OR FOCACCIA

ITALIAN CLASSIC — Parma ham, mozzarella, rucola, our homemade sun-dried tomato pesto, and olive oil.	9
THE DELI — Double Ham, Cheese & Cherry Tomatoes.	9
THE P&P — Slow-cooked pulled pork, Caramelized Onions & Provolone Cheese.	9
FTIRA MALTIJA ✖ — a traditional ftira filled with our homemade mixture of tuna, black olives, red kidney beans, goat's cheese and olive oil.	9

SALADS

CHICKEN CAESAR SALAD — Grilled chicken breast served over crisp lettuce with bacon, anchovies, Parmigiano Reggiano shavings, croutons, and a creamy Caesar dressing.	15
MALTESE SALAD ✱ — Flaked tuna, lettuce, cherry tomatoes, cucumber, black olives, red onion, local goat cheese, and crunchy mixed nuts, finished with olive oil.	16
MEDITERRANEAN SALAD — Lettuce, tomatoes, cucumber, red and yellow bell peppers, red onion, sun-dried tomatoes, creamy feta cheese, oregano, croutons, and finished with olive oil.	16
SALMON SALAD — Delicate slices of smoked salmon served with baby spinach, garden leaves, cucumber, pickled red onions, and creamy couscous gently mixed with Greek yogurt, honey, fresh lemon juice, and fresh basil.	16.5

PLATTERS

CHARCUTERIE PLATTER — A selection of cheese and cold cut meats served with nuts, dried fruit, bread sticks, galletti & bread.	30
MALTESE PLATTER ✱ — A taste of Malta served with bigilla, homemade kapunata, ġbejniet (Maltese cheese), paired with Maltese sausage, stuffed olives, sun-dried tomatoes, and white beans with garlic. Served with local bread and galletti.	28

PINSA

TRADITIONAL MARGHERITA — Our signature pinsa topped with tomato & herb sauce, creamy mozzarella, and fresh basil.	13
SPICY SALAMI — Tomato & herb sauce, melted mozzarella, and spicy Italian salami.	14
PORK & CARAMELIZED ONION — tomato & herb sauce, slow-cooked pulled pork with caramelized onions, and mozzarella.	16
MALTESE PINSA ✱ — tomato & herb sauce, creamy mozzarella, and traditional Maltese sausage.	16
TONNO E CIPOLLA (TUNA & ONION) — tomato & herb sauce topped with flaked tuna, thinly sliced red onion, Kalamata olives, capers, creamy mozzarella, and finished with olive oil.	17.5
PARMA E BUFALA — Tomato & herb sauce topped with creamy mozzarella, Parma ham, and rucola.	17



FRESH PASTA

TAGLIATELLE VONGOLE (WITH CLAMS)

28.5

Pasta tossed with fresh clams in a light garlic, white wine, olive oil, and chili-infused sauce, finished with fresh parsley.

MALTESE RABBIT PASTA ✖

21

Tagliatelle tossed in a traditional rabbit ragù with tomatoes, green peas, garlic, red wine, and fresh parsley.

SEAFOOD & LOBSTER PASTA ★ PERFECT FOR TWO TO SHARE ★

55

Choice of Tagliatelle or Paccheri (300g), tossed with king prawns, mussels, clams and calamari in a delicate white wine, cherry tomato and chilli sauce. Finished with half a lobster, fresh parsley, lemon zest and extra virgin olive oil.

TAGLIATELLE CARBONARA

18

Fresh pasta tossed with crispy guanciale, egg, and Parmesan cheese

TAGLIATELLE WITH FRESH TUNA ★

28

Cubes of fresh tuna, black olives, and capers in our signature Mediterranean cherry tomato sauce, infused with garlic, white wine, anchovy, a delicate touch of chili, and fresh basil. Finished with parsley, lemon zest, and a drizzle of olive oil.

SUN-DRIED TOMATO PESTO PASTA

16

Your choice of Tagliatelle or Paccheri, tossed in our homemade sun-dried tomato pesto with basil, pine nuts, Parmigiano Reggiano and Pecorino Romano, finished with fresh basil and olive oil.

MALTESE RAVIOLI WITH CHEESELET TOMATO SAUCE ✖

18

Traditional ravioli filled with maltese goat cheese, tossed in a rustic tomato, garlic, and red wine sauce with a hint of chili. Finished with crumbled Maltese cheeselet, fresh basil, parsley, and olive oil.

TAGLIATELLE AL RAGÙ

19.5

Pasta tossed with our beef ragù, prepared with guanciale, red wine, tomatoes, and soffritto. Finished with freshly grated Parmigiano Reggiano, parsley, black pepper, and olive oil.



MAIN COURSES

GRILLED CHICKEN BREAST	25
Tender, juicy chicken breast topped with a rich, savory mushroom cream sauce. Served with grilled vegetables.	
MALTESE RABBIT STEW ✖	27
Slow-cooked rabbit in a rich tomato, garlic, and red wine sauce with carrots, potatoes, and green peas, prepared in the traditional Maltese style. Served with fries.	
BRAGIOLI ✖	27
Tender stuffed beef rolls filled with egg, ham, fresh parsley and cheese, slow-cooked in a rich tomato and red wine sauce. Served with roasted potatoes.	
SEABASS	29
Fresh seabass fillet, pan-seared until golden, served with roasted Mediterranean vegetables and homemade tartar sauce.	
ATTENTION BURGER	18
Our juicy 200g grilled beef burger topped with melted cheese, onion marmalade, fresh tomato, crisp gherkins, and truffle mayonnaise, served in a toasted brioche bun with French fries.	
CAPRESE STYLE BURGER ★	B CH
Choose from a juicy 200g grilled beef burger or grilled chicken breast, topped with Mozzarella di Bufala, Parma ham, our homemade sun-dried tomato & garlic pesto mayonnaise, fresh rucola, basil, caramelized onions, roasted peppers, sliced tomato, and finished with a balsamic glaze. Served with French fries.	19.5 17



CHEF'S SPECIAL

RIB-EYE

300g Grilled Ribeye with mushroom, onion, and peppercorn sauce.Served with fries.
35

BEEF TAGLIATA

300g Grilled Beef Tagliata, with parmesan and your choice of Béarnaise sauce or Beef jus. Served with fries.
33

MEDITERRANEAN BAKED SALMON

Fresh salmon baked in parchment with cherry tomatoes, sun-dried tomatoes, sliced lemon, olives, capers, and onions, finished with white wine, olive oil, and fresh basil. Served with roasted potatoes.
27.5

PAN-SEARED MEDITERRANEAN TUNA STEAK

Fresh tuna steak seared with cherry and whole tomatoes, Kalamata olives, onion and garlic, deglazed with white wine and infused with lemon, a touch of chili flakes, and fresh herbs. Served with roasted potatoes.
29.5

★ THE GRAND HARBOUR SEAFOOD SAUTÉ ★
PERFECT FOR 2

A rich medley of fresh mussels, clams, king prawns, and calamari, gently simmered in a fragrant garlic, white wine, and cherry tomato broth, finished with fresh herbs and served with bread.
52
Upgrade with half a lobster +€21

ADD A LITTLE EXTRA

SIDES

- Fresh Green Salad
- Grilled Vegetables
- French Fries
- Roasted Potatoes
- Kapunata

6

SAUCES

- Mushroom
- Peppercorn
- Béarnaise
- Beef Jus
- Garlic, Parsley & Sun-Dried Tomato Mayo

4.5



DESSERTS

CAKES & TARTS

Apple Pie	4
Apple Pie With Ice Cream	6
Chocolate Murder Cake	4.5
Caramel Lava Cake	6
Chocolate Lava Cake	6
Lemon & Poppy Seed Tart	5.5
Pistachio Lava Cake	6
Pecan Tart Slice	6
Raspberry Cheese Cake	5.5
Tiramisu	8
Flan Cake	6
Ellul Classic ✳ — Traditional Imqaret (crispy fried date-filled pastries) served with Helwa tat-Tork ice cream and topped with crumbled pieces of the traditional Maltese sweet. (Contains sesame & nuts.)	7.5

COOKIES & TREATS

Apple & Biscoff Muffin	3.5
Banana Bread	4.5
Berries & White Chocolate Muffin	3.5
Chocolate Caramel Brownie	4.5
Chocolate & Hazelnut Muffin	3.5
Vanilla Muffin	3.5

* IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER BEFORE PLACING YOUR ORDER. GLUTEN-FREE OPTIONS ARE AVAILABLE UPON REQUEST.

** WHILE WE TAKE EVERY PRECAUTION TO ACCOMMODATE DIETARY NEEDS, ALL FOOD IS PREPARED IN A SHARED KITCHEN WHERE ALLERGENS ARE HANDLED.

*** WE CANNOT GUARANTEE THAT ANY DISH IS COMPLETELY FREE FROM TRACES OF ALLERGENS.