

## Starters...

### **Soup of The Day €9.50**

Served with toasted bread slices

### **Calamari Fritti S€13.50 M€19.50**

Fresh calamari, tossed in our special flour coating, served with garlic aioli and lemon wedge

### **Authentic Falafel €6.50**

Chickpea patties, served on green tahini dressing, accompanied with cucumber ribbons, green leaves, scallions and micro coriander

### **Bread and Dips (To Share) €8.50**

Garlic rosemary fougasse and water biscuits, accompanied with an assortment of inhouse dips

### **Munchies Focaccia (To Share) €10.50**

Focaccia base seasoned with herb salt and garlic oil, finished with rucola, cherry tomatoes and parmesan shavings

### **Le Brie Focaccia (To Share) €10.50**

Focaccia base seasoned with garlic, rosemary and chilli oil, brie cheese, bacon bites and black olives

### **Duck Croquettes €11.50**

Served with red wine poached figs, orange segments, citrus dill yoghurt and beetroot purée

### **Chicken Souvlaki €10.50**

Marinated chicken thighs, served with inhouse bread, cucumber tomato salsa and yoghurt dip

### **Octopus Ragout (To Share) €22.50**

Slow cooked octopus with onions, garlic, black olives, capers and rich tomato sauce, served with garlic and rosemary fougasse

## Salads...

### **Chicken Teriyaki Salad €13.50**

Baby spinach leaves, cherry tomatoes, julienne of carrots, scallions, cucumber ribbons and toasted sesame seeds, topped with grilled chicken thighs marinated in teriyaki sauce

### **Falafel Salad €12.50**

Rucola, baby spinach, confit cherry tomatoes, cucumber ribbons and scallions, topped with authentic falafel and green tahini dressing

### **Smoked Duck Salad €15.75**

Mixed salad leaves, orange segments, red wine poached figs, inhouse pickled onions, toasted black sesame seeds and slices of smoked duck breast, dressed with a red wine vinaigrette

**Bufala Salad €12.50**

Rucola and kale leaves tossed with cherry tomatoes, cucumber, onions and flaked almonds, topped with bufala mozzarella and dressed with pesto Genovese

**Grilled Swordfish Niçoise €15.75**

Mixed salad leaves tossed with French beans, cherry tomatoes, potatoes, black olives, boiled egg and parsley vinaigrette, topped with grilled swordfish steak

## **Pasta...**

**Spaghetti Aglio Olio e Pepperoncino S€9.00 M€10.50**

Tossed with garlic, fresh chilli, cherry tomatoes, fresh parsley and olive oil

**Rigatoni Amatriciana S€11.00 M€12.50**

Tossed with onions, garlic, guanciale, confit cherry tomatoes, white wine, tomato sauce and fresh basil

**Paccheri Guanciale S€12.00 M€13.50**

Tossed with onions, garlic, guanciale, bufala cream sauce and parsley, topped with cured egg yolk shavings

**Spaghetti Vongole S€13.00 M€14.50**

Tossed with garlic, white wine, lemon juice, chilli, vongole meat, fish stock and fresh herbs, garnished with whole vongole

**Tagliatelle Gamberi e Zucchini S€14.00 M€15.50**

Tossed with onions, garlic, marrows, white wine, fish stock, tail-on prawns, mint, dill and prawn bisque

**Potato Gnocchi S€11.00 M€12.50**

Tossed with onions, garlic, salsa rosa, confit cherry tomatoes, aubergines and basil, garnished with crispy sage and ricotta salata

**Tagliatelle Calamari e Chorizo S€14.00 M€15.50**

Tossed with garlic, onions, calamari rings, white wine, sundried tomatoes, prawn bisque, chorizo, cream and fresh herbs

**Rigatoni con Carne e Porcini S€12.00 M€13.50**

Tossed with onions, garlic, minced beef, porcini, red wine jus and cream, garnished with rucola and parmesan shavings

**Crab and Lobster Ravioli €19.95**

Tossed with chilli, ginger, confit cherry tomatoes and prawn bisque

**Ricotta Ravioli €11.50**

Tossed with onions, garlic, tomato conserve, white wine, tomato sauce and basil, garnished with baby spinach

**Risotti...****Risotto Funghi e Pollo €13.50**

Arborio rice cooked with onions, garlic, mushroom quarters, chicken thighs, white wine, mushroom and truffle purée, finished with cream and parmesan shavings

**Risotto Primavera €11.50**

Arborio rice cooked with onions, garlic, sweetcorn, zucchini and confit cherry tomatoes, garnished with herb oil, spring onions and toasted pumpkin seeds

**Burgers...****Munchies Burger €15.50**

Homemade beef and pork patty, topped with smoked cheddar, red wine pickled onions, baby spinach leaves, bacon and pecorino mayo, served in a brioche bun and accompanied with rosemary salted fries

**Farmhouse Chicken Burger €13.50**

Grilled chicken thighs, topped with crispy onions, bacon rashers, mixed salad leaves, tomato slices and farmhouse cheddar, served in a multigrain bun with garlic butter spread and accompanied with fries

**Pulled Brisket Burger €14.75**

Pulled beef brisket topped with truffle mayo, farmhouse cheddar, crispy onions and red cabbage slaw, served in a brioche bun and accompanied with French fries

**Vegan Burger €15.50**

Plant based (Beyond) vegan patty, topped with rucola, red wine pickled onions, hummus and tomato slices, served in a multigrain bun and accompanied with baked potatoes

**Main Course...****Ribeye Steak €31.50**

Approx. 350g raw and cooked to your preferred grading, set on a serving of seasonal vegetables and accompanied with a dainty lemon wedge

**Rolled Porchetta €19.75**

Local pork belly, rolled with parmesan and rosemary salt, served on cannellini beans, bacon and sausage cassoulet, drizzled with veal jus

**Mango Chicken Curry €18.50**

Chicken thighs braised in curry and mango chutney, served on a chef's spoon of mash potato, garnished with red radish wafers and accompanied with a side of seasonal vegetables

**Smoked Duck Breast €22.50**

Served medium, set on celeriac purée and French beans, accompanied with a pulled duck croquette, toasted flaked almonds and veal jus

**Bangers and Mash €14.50**

Stewed Cumberland sausages with thick onion gravy, served on a chef's spoon of mash potatoes and garnished with snow peas

**Swordfish Steak €21.50**

Grilled swordfish, seasoned with lemon and garlic butter, accompanied with caponata, fried capers and dainty lemon wedge

**Honey Glazed Salmon €23.50**

Oven baked salmon fillet, glazed with honey and thyme, set on cauliflower tabbouleh, splash of beetroot purée, garnished with citrus Greek yoghurt and coconut shavings

**Cauliflower Steak €14.50**

Oven baked cauliflower, set on caponata and French beans, garnished with crispy kale, pumpkin seeds, confit cherry tomatoes and crispy onions, drizzled with herb oil

**Sides...**

**Sweet Potato Fries €4.00**

**Rucola, Cherry Tomato and Parmesan Salad €3.50**

**Roast Potatoes €3.50**

**Mash Potatoes €3.50**

**French Fries €3.50**

**Seasonal Vegetables €3.50**

**Gorgonzola Sauce €2.50**

**Pepper Sauce €2.50**

**Mushroom Sauce €2.50**

**Red Wine Jus €2.50**

## **Pizza...**

### **Margherita €8.50**

Tomato sauce, mozzarella, basil leaves

### **Funghi €9.50**

Tomato sauce, mozzarella, mushrooms, truffle oil

### **Pepperoni €10.00**

Tomato sauce, mozzarella, pepperoni salami

### **Napoli €10.00**

Tomato sauce, mozzarella, anchovies, olives, capers

### **Capricciosa €11.50**

Tomato sauce, mozzarella, mushrooms, ham, eggs, olives, artichokes

### **Chicken Supreme €13.50**

Tomato sauce, mozzarella, mushrooms, chicken strips, onions, inhouse BBQ sauce

### **Majjistral €14.50**

Tomato sauce, mozzarella, cherry tomatoes, rucola leaves, parmesan shavings, serrano ham

### **Gamberi e Chorizo €16.50**

Mozzarella, tail-on prawns, zucchini, chorizo, cherry tomatoes, red onions

### **Maltija €12.50**

Mozzarella, Maltese sausages, potatoes, peppered cheeselets, sundried tomatoes

### **Pizza Yue €12.50**

Pesto Genovese, cherry tomatoes, aubergines, red onions, bufala mozzarella, ricotta salata

### **Pizzotto €14.50**

Mozzarella, mushrooms, gorgonzola, rucola leaves, honey, walnuts, sesame seeds