

Cafeteria Menu

Ta' Manann

TORTA TAL-ĠBEJNIET U L-PIŻELLI 5

Local Cheeselets and Peas Pie

TORTA TAL-QARGHA HAMRA U R-ROSS 5

Pumpkin Pie

TORTA TAČ-ČANGA 5

Beef Pie

TORTA TAL-LAMPUKI 6

Lampuki Pie

FTIRA TAL-INČOVA 7

Anchovies Pie

FTIRA TAZ-ZALZETT 7

Maltese Sausage

Kindly note that waiting time is approximately 30 minutes.

Availability may vary due to seasonality. Please ask the server for further assistance.

Breakfast & Brunch

SERVED
BETWEEN
10AM - 12PM

SCRAMBLED EGGS 6

With toasted Sourdough Bread

PIATTO VINI E CAPRICCI 10

Sunny-Side-Up Eggs, Prosciutto San Daniele and Pan-toasted Sourdough Bread

◆ SWEET CORNER ◆

CAKES 2.75 / portion

FRESHLY BAKED CROISSANT 1.95

CANNOLI MIGNON* 1.50

CANNOLI GRANDI* 2.95

*CHOOSE YOUR FILLING:

Ricotta / Lemon / Pistachio / Chocolate Chip

GLUTEN FREE PASTRIES

Kindly ask the server

OGYGIA GELATO 2.50 / scoop

A selection of Artisan Gelato and

Sorbet (naturally gluten free, 100% vegan - dairy free)

We invite you to browse our delicious dessert selection on display

Il Panino

Freshly prepared bio bread all served with Nachos

TOAST 3.25

Prosciutto Cotto Gold and Provolone Cheese served with Crisps

BIO IL CLASSICO IN CIABATTA FARRO 5

Parma Ham DOP, Mozzarella, Tomatoes, Lettuce, Local Unfiltered Extra Virgin Olive Oil

IL VEGETERIANO IN CIABATTA GRANO DURO 5

Grilled Aubergines, Grilled Peppers, Grilled Zucchini, Tomatoes, Rucola, Parmigiano Reggiano shavings

BIO IL SFIZIOSO IN PANCIOTTO BIANCO 7

Porchetta Di Ariccio IGP, Mozzarella, Mushrooms, Mayonnaise

BIO IL GIUSTO IN CIABATTA FARRO 5

Bresaola Punta d'Anca, Rucola, Local Unfiltered Extra Virgin Olive Oil, Grana Padano shavings, Lemon Zest

BIO AL SALMONE 7

Salmon, Brie Cheese, Rucola

SAVOY IN PANCIOTTO MORO 5

Prosciutto Cotto, Gorgonzola, Tomatoes, Rucola, Artichokes

BIO IL TARTUFATO IN LUNGO MULTI CEREALI 5

Speck, Brie, Truffle Oil

PAMPANELLA IN CIABATTA GRANO DURO 7

Local Pork Neck cooked with Paprika, Sweet Fresh Garlic

Optional Ingredients:

Provolone Cheese, Tomatoes and Lettuce

Kindly, ask your server for Gluten Free Bread at an additional charge of €1

◆ HOT BEVERAGES ◆

ESPRESSO	1.30
DOUBLE ESPRESSO	2.50
MACCHIATO	1.50
CAPPUCCINO	1.75
CAPPUCCIONE	2.25
AMERICANO	1.25
INSTANT COFFEE	1.25
CAFFÈ LATTE	1.75
MOCHA	2
BELGIAN HOT CHOCOLATE	2.25
TEAPOT TEA	2.50
CHOOSE YOUR INFUSED TEA	3.50 FOR TWO

◆ COLD BEVERAGES ◆

CAPPUCCINO FREDDO	2
ICED LATTE	2
MILK SHAKES	5.50
Made from local artisan ice-cream Options of Strawberry, Vanilla and Chocolate	
<i>Kindly note that Vanilla Lactose Free Milk Shake is also available</i>	
SMOOTHIES	5
◆ Strawberry & Banana ◆ Kiwi, Pineapple & Mango ◆ Cranberry & Raspberry ◆ Blueberry, Raspberry & Strawberry	
FRESH ORANGE JUICE	5

◆ BEVERAGES ◆

HARROGATE SPRING WATER	
Still / Sparkling 750ml	3.75
Still / Sparkling 330ml	1.50
SOFT DRINKS	2.75

◆ *Galvanina* ◆

Organic Drinks

- SPARKLING ORANGE COLA
- BLACK CARROT & BLUEBERRY CEDAR
- CHINOTTO
(Myrtle-leaved Sour Orange)
- TANGERINE & PRICKLY PEAR GASSOSA
- GINGER ALE
- GINGER BEER
- LEMON ICED TEA
- PEACH ICED TEA
- WHITE ICED TEA
- SPARKLING LEMON POMEGRANATE
- SPARKLING RED ORANGE

3.30

◆ *Brezza* ◆

Bio Fruit Drinks (200ml)

- ORANGE, CARROT & LEMON
- ORANGE & GINGER
- APPLE & CARROT
- APPLE
- PEAR
- PEACH
- TOMATO

3

- POMEGRANATE
- BLUEBERRY

4



Afternoon Tea

AT

**vini e
capricci**
by abraham's

*A classically British affair
translated into an Italian twist*

Tea drinking had been the height of sophistication in Britain since the 1660s, when it was popularised by King Charles II and his Portuguese wife. By 1840, with the introduction of kerosene lamp lighting, dinner was eaten later, and Anna Russell, the seventh Duchess of Bedford, was not happy about it. After complaining of a "sinking feeling" around 4pm, Anna started ordering a tray of tea, bread and butter, and cake to her room around mid-afternoon. She invited friends to join her. When Anna went to London, she brought the occasion with her and it soon caught on among the great and the good, then skyrocketed with a royal endorsement!

◆ THE QUINTESSENTIAL ◆

FOR TWO

Savoury

Prosciutto di Parma and Provolone Focaccia
Spelt Sandwich with Salmon and Robiola Cheese
Mortadella, Pistachio and Cheese Roll
Sesame and Fruit Bun with Chicken Liver Pâté

◆◆

Sweet

Warm Filled Pasticciotti served with Cream and Jam
White Chocolate and Cranberry Bread and Butter Pudding
Cannoli Siciliani
Cheesecake
Lemon Meringue
Fresh Seasonal Fruit Salad
Tiramisu

17 / PERSON

INCLUSIVE OF:

Free flowing Hot Beverages* and Tea
(Kindly ask your server for the available selection of Tea)

Beverage Add Ons

PROSECCO 6 / glass
BORTOLIN ANGELO

BARONE PIZZINI 8 / glass
FRANCIACORTA

MEERENDAL 7.50 / glass
METHODE CAP
CLASSIQUE PINOT NOIR

CHAMPAGNE 12 / glass
LALLIER

BELLINI 5 / glass

JUICES 2.75 / glass

◆ FOR THE KIDS ◆

Savoury

Prosciutto di Parma Croissant
Panino with Prosciutto Cotto
Mortadella, Pistachio and Cheese Roll

◆◆

Sweet

Warm Filled Pasticciotti served with Cream and Jam
Ogygia Ice Cream
Cheesecake

10 / KID
(Up to 10 years)

INCLUSIVE OF:

Free flowing Hot Beverages* or Juice

*Espresso / Macchiato / Cappuccino / Americano
Caffè latte / Mocha / Hot Chocolate

KINDLY RESERVE BOOKING IN ADVANCE

Afternoon Tea

AT

**vini e
capricci**
by abraham's

◆ THE ISLANDER ◆

FOR TWO

A Taste of Local Cuisine Menu

Savoury

Cannolo Salato with Bigilla

Local Fresh Ġbejna with Local Honey and Coffee

Local Sweet Kunserva, Capers and Tuna Mini Baguette

Local Sundried Tomato, Mozzarella and Basil Skewer

Mini Torta ta' Manann with Local Ġbejna and Peas

Peppered Ġbejna and Cream Cheese Sandwich

Focaccia tal-Incova

Baked Zalzett tal-Malti (Local Maltese Sausage)



Sweet

Local Mqaret

Cannolo

Qagħaq tal-Għasel

Helwa tat-Tork

Seasonal Fresh Fruit

24 / PERSON

INCLUSIVE OF:

Tea, Cappuccino, Espresso, Kafé Msajjar (Traditional Maltese Coffee)

KINDLY RESERVE BOOKING IN ADVANCE

Bottomless Brunch

Available on Saturday from **11AM – 4PM**

2 HOURS of free-flowing Prosecco or Mimosa and choose any one dish from the below

€30
PER HEAD

SELECTION OF FIVE BRUSCHETTA

Pomodoro / Gorgonzola e 'Nduja
Guanciale, Miele e Nocciole / Pâté di Fegatini di Pollo
Burro alle Acciughe

SCRAMBLED EGGS

With toasted Sourdough Bread

PIATTO VINI E CAPRICCI

Sunny-Side-Up Eggs, Prosciutto San Daniele
and Pan-toasted Sourdough Bread

THE TUSCAN PECORINO

A Selection of Pecorino, an excellence of Tuscany

VIA EMILIA

Prosciutto Crudo di Parma DOP,
Coppa di Parma DOP and Parmigiano
Reggiano aged 24 months

◆ Beverages ◆

**PROSECCO BORG
MOLINO CUVÉE
EXTRA DRY**

MIMOSA

◆ SALADS ◆

MOZZARELLA DI BUFALA CAMPANA DOP

served with one of the below:

PROSCIUTTO CRUDO

SEMI-DRIED TOMATOES

ANCHOVIES

SMOKED SALMON

VEGGIE

Red Coral Lettuce, Rucola, Cherry Tomatoes,
Parmigiano Reggiano and Balsamic Vinegar

◆ LA PALA FOCACCIA ◆

25 CM

NAPOLITANA

With Tomato Sauce, Fior Di Latte,
Anchovies and Olives

VINI E CAPRICCI

With Tomato Sauce, Provolone
and Fresh Homemade Local Sausage

BOLOGNA

With Fior Di Latte, Mortadella
Bologna IGP, Pistachio Cream

DIAVOLA

With Tomato Sauce, Fior Di Latte,
Spianata and 'Nduja

Aperitiva Menu

**SELECTION OF
FOUR BRUSCHETTA** 4.95

With Vegetable Pâtes

**SELECTION OF
FIVE BRUSCHETTA** 7.50

Pomodoro / Gorgonzola e 'Nduja
Guanciale, Miele e Nocciole / Pâté di Fegatini di Pollo
Burro alle Acciughe

◆ LA PALA FOCACCIA ◆

AL ROSMARINO 8

With Local Extra Virgin Olive Oil,
Gozo Sea Salt and Fresh Rosemary

CLASSICA 10

With Tomato Sauce, Fior Di Latte
and Basil

NAPOLITANA 10

With Tomato Sauce, Fior Di Latte,
Anchovies and Olives

VINI E CAPRICCI 10

With Tomato Sauce, Provolone
and Fresh Homemade Local Sausage

BOLOGNA 10

With Fior Di Latte, Mortadella
Bologna IGP, Pistachio Cream

DIAVOLA 10

With Tomato Sauce, Fior Di Latte,
Spianata and 'Nduja

The House Burger

Red Coral Lettuce, Tomatoes, 270g Fassona Beef Patty,
Smoked Provolone Cheese ~ Served with Chips

18.50

Served during Kitchen Hours

◆ SALADS ◆

**MOZZARELLA DI
BUFALA CAMPANA DOP** 9

served with one option of the below:

PROSCIUTTO CRUDO

SEMI-DRIED TOMATOES

ANCHOVIES

SMOKED SALMON

**GRILLED CASUTIN
WRAPPED IN SPECK** 14

Served with Salsa Di Frutta, Salad
and Toasted Baguette

BUFALA 10

Red Coral Lettuce, Rucola, Cherry
Tomatoes, Mozzarella Di Bufala, Prosciutto
di Parma and Oregano

SMOKED SALMON 14

Red Coral Lettuce, Rucola, Cherry tomatoes,
Smoked Salmon, Taggiasca Olives and Red Onions

VEGGIE 7

Red Coral Lettuce, Rucola, Cherry Tomatoes,
Parmigano Reggiano and Balsamic Vinegar

Tagliere



CRUGIONE 15 30

A selection of Cured Italian Hams
and Artisan Cheese

SALAGIONE 15 30

A selection of Italian Salami and Craft Cheese

VIA EMILIA 10 19

Prosciutto Crudo di Parma DOP,
Coppa di Parma DOP and Parmigiano
Reggiano aged 24 months

THE TUSCAN PECORINO 8 14

A Selection of Pecorino, an excellence of Tuscany

CACCIAGIONE 30

Terrine of Foie Gras, Cured Duck Breast,
Salame Cervo, Salame Cinghiale, served
with Toasted Bread, Grissini and Lingue



TAGLIERE 60

A selection of cured and cooked Hams,
Salami, Cheese and Condiment

Wine, Prosecco & Champagne

WINE OF THE WEEK 5 / glass

**BORTOLIN
ANGELO PROSECCO
VALDOBBIADENE** 6 / glass

CHAMPAGNE LALLIER 12 / glass

ADD

**3-TIER STAND
OF SAVOURY BITES** 15 for two

◆ FOREIGN BEER ◆

BAD BREWER IPA	4
BAD BREWER AMBER IPA	4
BAD BREWER AMERICAN LAGER	4
AMA BIONDA	6
AMA BRUNA	6
AMARCORD GRADISCA ITALIAN LAGER	7
AMARCORD VOLPINA ITALIAN RED ALE	7
AMARCORD MIDÒNA	7
AMARCORD TABACHÉRA	7

◆ LOCAL BEER ◆

LORD CHAMBRAY BLUE LAGOON	5
LORD CHAMBRAY GOLDEN BAY	5
LORD CHAMBRAY SAN BLAS	5
CISK LAGER	2.75
CISK EXCEL	2.75

Cocktails

GIN AND TONIC 6

Boatyard Double Irish Gin
Boatyard Irish Sloe Gin
Eden Mill Scottish Passion Fruit Gin
Darnley's London Dry Spiced Gin
Mistral French Rosé Gin

*All the above Gins are served as a double shot
mixed with Galvanina Bio Tonic Water*

BOATYARD OLD TOM GIN 6

Boatyard Old Tom Gin, Galvanina Ginger Ale

BERTA TONIC 7

Boatyard Gin, Amaro Berta, Galvanina Tonic Water

SLOE FIZZ 8.50

Boatyard Sloe Gin, Fresh Lime Juice, Sugar Syrup,
Soda Water

APEROL SPRITZ 6

Prosecco, Aperol, Soda Water

MOSCOW MULE 8

Boatyard Vodka, Galvanina Ginger Beer,
Fresh Lime Juice

MOJITO 6

White Rum, Fresh Lime Juice, Soda Water,
Fresh Mint, Sugar

WHISKEY SMASH 6

Scottish Whiskey, Soda Water, Sugar Syrup

PALOMA 7

Silver Tequila, Fresh Squeezed Lime Juice,
Grapefruit Juice, Soda Water, Sugar Syrup

NEGRONI 6

Boatyard Double Gin, Campari, Red Vermouth