

le Café



MENU



AFTERNOON TEA

Our delicious Afternoon Tea

A selection of mouth-watering sandwiches, gammon & red Leicester, smoked salmon & cucumber, salami Napoli & piccalilli sauce

Freshly baked scones served with berries & cream

A selection of fine homemade tea pastries

English cake & chocolate truffles

Freshly brewed coffee & tea

€13.50
per person

A selection of
mouth-watering sandwiches
Gammon & red Leicester, smoked salmon & cucumber,
salami Napoli & piccalilli

€5.25

Freshly baked scones served
with berries & cream €4.75

A selection of fine homemade
tea pastries €4.75

English cake &
chocolate truffles €4.75

❖ PASTA & SOUPS ❖

Soup of the day €8.00

Cream of vegetable soup
with herb oil €8.75

Pasta of the day €9.75

Artichoke ravioli with cherry
tomatoes & saffron cream €14.50

Artichokes supplied by artisan producer Sunripe of Mgarr

Shellfish tortellacci with prawns
& basil sauce €16.00

Penne arrabiata with
fresh tomatoes & chillies €12.50

SNACKS

All served with salad & potato crisps
Bread supplied by artisan Old Bakery, Qormi

Smoked salmon, chive creamed cheese
on brown bread €9.75

Bacon, lettuce & tomato
toasted sandwich €7.50

Buffalo mozzarella & plum tomato
toasted panini €13.50

Corinthia club sandwich €15.00
With bacon, tomatoes, fried eggs,
smoked cheese & smoked turkey

Tuna & caper baguette with tomatoes &
olive oil €15.00

Olive oil supplied by local artisan
Ta Mena Estate Gozo.



DESSERTS

Pastries of the day €4.75

Fruit salad €7.00

Pineapple cubes with rum €5.50

Melon cubes with port wine €5.50

Selection of ice creams €2.75

PLATTER SPECIALITIES

Crusty bread supplied by local
artisan Old Bakery, Qormi

Italian platter €23.50

Selection of cold meat cuts, farmhouse cheeses,
pickles, chutney & crispy bread

Maltese platter €18.75

Local goat cheese, butter beans, marinated Maltese
sausage, stuffed olives, sun-dried tomatoes, smoked
swordfish, served with crusty bread, sweet tomato
paste & olive oil

Goat cheese, olives & sun-dried tomatoes
from artisan supplier Sunripe of Mgarr

Cold fish platter €28.00

Smoked salmon, smoked tuna, marinated octopus,
marinated prawns, served with tomatoes, basil,
lemon aioli with a French baguette

Tomatoes from Ta' Mena Estates, Gozo

Cheese platter €19.00

A selection of fine, international cheeses served
with celery, grapes, walnuts, grissini
& water biscuits

SALADS

Classic Caesar salad €11.75

with chicken €14.00

Fresh local chicken from Ta' Gauci Poultry

with shrimps €14.75

with salmon €14.75

Scottish smoked salmon salad €18.00

With rye bread & sour cream

**Fresh local soft goat
cheese salad €13.25**

With avocado, rocket leaves
& lemon olive oil dressing

San Daniele ham salad €12.75

With Parmesan cheese, asparagus
& poached pears



CELEBRATE THE MOMENT

Treat yourself to a glass of
champagne starting from

€12.00

If you have a food allergy or intolerance, please speak to our staff before you order your food and drink.



DRINKS MENU

HOT BEVERAGES

- American Coffee € 2.95
- Café Latte € 2.95
- Americano € 2.95
- Cappuccino € 2.95
- Espresso € 2.75
- Espresso Macchiato € 2.75
- English Breakfast Tea € 2.95
- Infusions € 2.95
- Hot Chocolate € 2.95
- Creative Coffees € 6.50
- Irish, Gaelic, Monks, Swiss, Caribbean or Calypso*

MINERAL WATER & SOFT DRINKS

- Local 75cl € 3.95
- Local 25cl € 2.50
- Imported 75cl € 4.50
- Imported 25cl € 3.25
- Soft Drink 25cl € 2.75
- Tonic, Soda, Bitter Lemon 25cl € 2.75
- Juices 25cl € 2.75
- Freshly pressed orange juice € 4.95

BEERS

- Maltese ½ pint € 3.25
- Maltese pint € 5.75
- Heineken 25cl € 4.75
- Stella Artois 33cl € 4.75
- Budweiser 25cl € 4.75
- Guinness 44cl € 5.50

APÉRITIFS

- Campari 4cl € 4.75
- Vermouth 4cl € 4.75

SPIRITS

- Whisky, Gin, Vodka, Rum
- Regular 4cl € 4.75
- Premium 4cl € 9.00

COGNAC

- Courvoisier VS 4cl € 7.50
- Courvoisier VSOP 4cl € 11.50
- Courvoisier XO 4cl € 18.50

LIQUEURS

- Baileys 4cl € 6.25
- Amaretto 4cl € 6.25
- Tia Maria 4cl € 6.25
- Cointreau 4cl € 6.25
- Drambuie 4cl € 6.25

DIGESTIVES

- Averna € 6.25
- Ramazotti € 6.25
- Jägermeister € 6.25
- Fernet Branca € 6.25

Add €0.75 for Mixer

BREWED TEAS

- Chill out with Herbs € 4.50
- Flavoured Herbal Infusion
- Blackberry leaves, lemon balm leaves (flavouring orange juice concentrate), sunflower petals and cornflower petals*
- Morgentau € 4.50
- Flavoured Green Tea
- Tea, flavourings, sunflower, cornflower and rose petals*
- Granny's Garden € 4.50
- Flavoured Fruit Infusion
- Apple pieces, hibiscus, rose hip peel, pineapple pieces (pineapple, sugar), papaya pieces (papaya, sugar, acidifier, citric acid), flavouring, mango pieces (mango, sugar), sunflowers, rhubarb pieces*
- Tangy Lemon € 4.50
- Flavoured Fruit Infusion with Lemon Flavour
- Apple pieces, sweet blackberry leaves, lemon balm leaves, acidifier, citric acid, flavouring, lemon peel, roasted chicory root, sunflower, lemon grass*
- Earl Grey € 4.50
- Flavoured Black Darjeeling Tea
- Tea, bergamot flavouring (citrus)*
- Strawberry & Cream € 4.50
- Flavoured Herbal Infusion
- Green rooibos, flavouring (strawberry)*
- English Breakfast € 4.50
- Black Tea
- Refreshing Mint € 4.50
- Herbal Infusion
- Peppermint leaves, lemon grass*
- Blooming Tea € 7.00

CHAMPAGNE COCKTAILS

- Kir royal € 15.00
- Crème de cassis, champagne*
- Bellini € 15.00
- Peach juice, champagne*
- Bucks fizz € 15.00
- Orange juice, champagne*
- Pearllini € 15.00
- Peach schnapps, vodka, peach juice, champagne*

PRE-DINNER COCKTAILS

- Margarita € 7.95
- Tequila, triple sec, lemon juice*
- Daiquiri € 7.95
- White rum, lime juice, sugar*
- Tom Collins € 7.95
- Gin, lemon juice, sugar, soda*
- Cosmopolitan € 5.75
- Vodka, triple sec, lime juice, cranberry juice*
- Manhattan € 5.75
- Rye whisky, red vermouth, bitters*
- Americano € 5.75
- Campari, red vermouth, soda*

AFTER DINNER COCKTAILS

- Brandy Alexander € 7.95
- Cognac, crème de cacao, cream*
- Grasshopper € 5.75
- Crème de menthe, crème de cacao, cream*
- Golden Memory € 7.95
- Vodka, triple sec, vanilla, passion fruit, cream*
- Black Russian € 5.75
- Vodka, coffee liqueur*
- Godfather € 5.75
- Scotch whisky, amaretto*
- Golden Cadillac € 5.75
- Crème de cacao, galliano*

LONG DRINKS

- Mojito € 7.95
- White rum, lime, mint, sugar, soda water*
- Pina Colada € 5.75
- White rum, coconut, pineapple juice, cream*
- Bloody Mary € 5.75
- Vodka, tomato juice, salt, pepper, Worcestershire sauce*
- Mai Tai € 7.95
- White rum, dark rum, triple sec, apricot brandy, orange juice, pineapple juice, grenadine, lemon juice, bitters*
- Singapore Sling € 7.95
- Gin, cherry brandy, triple sec, benedictine, pineapple juice, grenadine, lemon juice, bitters*
- Long Island Iced Tea € 7.95
- Gin, vodka, white rum, tequila, triple sec, sugar, lemon juice, cola*

NON ALCOHOLIC COCKTAILS

- Virgin Colada € 5.25
- Pineapple juice, coconut syrup, cream*
- Tutti Frutti € 5.25
- Strawberry, banana, lemon juice, orange juice*
- Corinthia € 5.25
- Strawberry, mango, pineapple, banana*
- Sunrise € 5.25
- Peach, apricot, orange juice, banana, milk*
- Tahiti € 5.25
- Orange juice, pineapple, banana, grenadine*

WINES

	75cl	by Glass
<i>White</i>		
Caravaggio Chardonnay, Malta	€ 14.50	€ 4.00
Palatino Vermentino, Malta	€ 14.50	
Isis Chardonnay, Malta	€ 30.00	
Gavi Scanavino, Italy	€ 20.00	
Montes Sauvignon Blanc, Chile	€ 23.50	
Chablis Premier Cru, France	€ 48.00	
<i>Rosé</i>		
Victoria Heights Shiraz Rosé, Malta	€ 14.50	€ 4.00
Rosé d'Anjou, France	€ 19.50	
<i>Red</i>		
Caravaggio Merlot, Malta	€ 14.50	€ 4.00
Medina Syrah, Malta	€ 14.50	
Cheval Franc, Malta	€ 32.00	
Chianti, Italy	€ 22.00	
Chilean Merlot, Chile	€ 26.00	
Brunello di Montalcino, Italy	€ 48.00	

CHAMPAGNE

- Heidsieck Monopole Brut € 60.00
- Pommery Brut Royal € 60.00
- Moët & Chandon Brut Impérial € 75.00
- Taittinger Brut Reserve € 75.00
- Veuve Clicquot Ponsardin € 85.00
- Louis Roederer Vintage Rosé € 95.00
- Dom Pérignon Vintage € 195.00