



Orange Grove

B I S T R O

OPENING HOURS 7AM - 6PM

Breakfast 7:00am - 11:30am
Buffet Lunch 12:00pm - 2:30pm
Afternoon Tea 3:00pm - 6:00pm

BREAKFAST

Granola with yoghurt & goji berries (V)	€6
Greek yoghurt with berries (V)	€8
Toasted seeded bread, aubergine caviar Cashew cheese, coconut bacon bits (Vg)	€8
Toasted sourdough, barrel-aged Feta & smashed avocado, poached eggs (V)	€9
Cinnamon toast, bacon, scrambled eggs & organic maple syrup	€9
Sausage & egg muffin	€9
Grilled kippers, parsley butter & poached eggs	€12
Grilled buttered brioche Scottish smoked salmon, coddled egg & bacon hollandaise	€14

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

STARTERS

Half a dozen oysters with shallots & merlot vinegar	€20
Grilled octopus, 'Nduja Almonds & bitter greens	€14
Scottish oak smoked salmon Celeriac remoulade, mustard pickled cucumber	€16
Roasted broccoli, charred sprouting broccoli Goat's cheese, candy beets (V)	€10
Rabbit rillettes, peach, fig chutney Almond granola, roasted heritage carrots	€12
Baba ganoush, preserved baby aubergines Cashew cheese & puffed seeds (Vg)	€12
Heritage tomato salad, watermelon Pumpkin seeds & mint (Vg)	€10

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SOUP

Soup of the day Please ask for today's availability	€8
Lentil soup (Vg) Cumin, garlic with lemon	€8

PASTA

Pici Italian fennel sausage ragoût, mushrooms & pecorino romano	€14
Rigatoni(V) Basil & garlic pesto, artichokes, tuma persa cheese	€12

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SANDWICHES

Grilled minute steak Celeriac remoulade, horseradish, crisp fried onions served in a crusty wholemeal baguette	€18
Poached tuna Olive tapenade, sun-blushed tomatoes, haricot vert, capers & olive oil served in a warm Maltese ftira	€12
Chicken schnitzel Dijon mustard, jicama slaw in toasted Sourdough	€15
TLT (Vg) Tempeh, lettuce & tomato on toasted wholemeal with egg-free mayonnaise	€14
BLT Grilled bacon, lettuce & beef tomato in toasted Bread	€12
The OG club Crispy bacon, corn-fed chicken, egg mayonnaise, lettuce & tomatoes on toasted bread	€16
Our classic burger 230gr Chargrilled burger with caramelised onions, lettuce, beef tomatoes, pickles & rainbow slaw	€18

All sandwiches are served with fries

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SALADS

Our Caesar salad Baby gem hearts, warm bacon, paprika croutons, marinated anchovy, parmesan	€13
Add garlic & lime grilled chicken	€15
Add honey & soy glazed salmon	€15
Golden quinoa, radish, edamame Dill & avocado salad (Vg)	€12
Artichoke, peas, fava beans & samphire preserved lemon dressing & soused herrings	€15
Beets, kale, apples, glazed pecan nuts Honey mustard dressing (Vg)	€13

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MAINS

Beer battered wild sea bass, mushy peas Sauce gribiche & charred lemon	€24
Corn fed chicken, new potatoes, peppers Smoked tomatoes & charred baby courgette	€26
Breaded pork escalope savoy cabbage Sage butter & apple purée	€22
Grilled 300gr rib eye steak King oyster mushroom, sugar glazed tomato & béarnaise sauce	€29
Roasted cauliflower, charred cauliflower purée Panisse & poached egg (V)	€20

All main courses are served with fries

SIDES

Steamed asparagus with extra virgin olive oil	€4
Creamed spinach with crispy fried shallots	€4
Fries	€5
Sweet potato fries	€6
Tomato & onion salad	€4

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AFTERNOON TEA

AT THE ORANGE GROVE BRASSERIE

From 3 – 6pm

PRETTY LITTLE RIBBON SANDWICHES:

Slow cooked veal with caramelized shallots & capers
Beetroot-cured salmon with smoked lemon labneh,
caramelised cauliflower, soft goat's cheese, raisins & pine nuts
Mediterranean prawn, crab & blood orange sauce
Artichoke, baby spinach & chickpea with sumac

SELECTION OF SCONES FROM OUR BAKERY:

Tea-poached apricot & almond, dried cherry & lavender
served with clotted cream & strawberry & lavender preserve

SELECTION OF FRENCH PASTRIES & MINI CAKES:

Salted caramel & pistachio fudge
Wardija strawberry & white balsamic macaroon
Victoria plum with orange oil sponge
Hibiscus & blackcurrant jelly
Royal gala apple with pink champagne preserve

BEVERAGES

Freshly brewed coffee
Tea infusions

€22.50 per person including VAT

€26 per person including VAT & one flute of prosecco

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BUFFET SAMPLE MENU

Chef's selected antipasti & salads with dressing & oils; kale, chickpea & chicken Soup with sourdough croutons; garganelli primavera with salted ricotta & fava beans

Chicken parmigiana with smoked garlic & tomato chutney; beef bourguignon with pearl onion & mushrooms; steamed salmon with bok choy and leeks; ginger soy glaze chicken & mushroom pie creamed potatoes

Oven roasted root vegetables with thyme

Chef's dessert selection

Monday - Saturday from 12:00pm - 2.30pm
€25 per person including VAT

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BEVERAGES LIST NON-ALCOHOLIC

Still / sparkling Water 250ml	€3
Still / sparkling Water 750ml	€5
Sodas 250ml Pepsi Cola, Diet Pepsi Cola, Miranda, 7UP Tonic Water, Bitter Lemon, Ginger Ale	€3
Fruit juice 250ml	€3
Fresh orange juice 250ml	€5
Iced tea Lemon, peach	€3
Energy drink 250ml	€6

HOT BEVERAGES

Americano	€3
Cappuccino	€3
Caffe latte	€3
Espresso	€2.50
Hot chocolate	€3
Selection of teas	€3
Decaf americano	€3
Decaf cappuccino	€3

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BEVERAGE LIST - ALCOHOLIC

BEER

Cisk Lager, 250ml	€4
Cisk Lager, 500ml	€7
Hopleaf, 250ml	€4
Shandy, 250ml	€4
Blue Label, 330ml	€5
Budweiser, 250ml	€5
Heineken, 250ml	€5
Beck's Non-Alcoholic, 330ml	€5

APERITIFS 40ML

Aperol	€6
Campari	€6
Martini - Bianco	€6
Martini Extra Dry	€6
Martini Rosso	€6

PORT & SHERRY 40ML

Port Tawny	€6
Port Ruby	€6
Dry Sherry Tio Pepe	€6
Medium Dry Sherry	€6

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BEVERAGE LIST - ALCOHOLIC

RUM 40ML

Bacardi Superior	€6
Captain Morgan Dark	€6

VODKA 40ML

Absolut	€6
Smirnoff	€6

WHISKY 40ML

Canadian Club	€6
Jameson	€6
JB Rare	€6
Johnnie Walker Red	€6
Jack Daniels	€7
Johnnie Walker Black	€9
Chivas 12 year old	€9

COGNAC 40ML

Courvoisier VS	€8
Courvoisier VSOP	€9
Courvoisier XO	€26

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BEVERAGE LIST - ALCOHOLIC

LIQUEURS & DIGESTIVES 40ML

Amaretto	€7
Averna	€7
Baileys	€7
Cointreau	€7
Drambuie	€7
Fernet Branca	€7
Jägermeister	€7
Ramazzotti	€7
Tia Maria	€7

BEVERAGE LIST - ALCOHOLIC

WINES 37.5cl 75cl

CHAMPAGNE & SPARKLING WINES

Prosecco Guerrieri - Sparkling, Italy		€32
Freixenet Ice Cava - Sparkling, Spain		€30
Moet & Chandon Brut - Champagne, France		€100
Bollinger Brut - Champagne, France	€60	€115

WHITE WINES

Medina Sauvignon Blanc - Malta		€25
Medina Chardonnay Girgentina - Malta	€16	€25
Isis Chardonnay Meridiana - Malta		€35
Grand Vin De Hautville - Malta		€35
Gavi di Gavi - Italy		€35
Falaghina - Italy		€45
Chablis Jean Moreau - France	€30	€45
Sancerre Pascal Jolivet - France		€65
Chardonnay Wolf Blass - Australia		€50

ROSE WINES

Medina Rose Grenache - Malta	€16	€25
Rose d'Ánjou - France		€25
Sancerre Rose - France		€70

BEVERAGE LIST - ALCOHOLIC

18cl

WINES BY THE GLASS

Prosecco Guerrieri	€7
Medina Sauvignon Blanc	€6
Isis Chardonnay	€7
Medina Rose Grenache	€5
Caravaggio Merlot	€6
Medina Syrah	€6
Grand Vin De Hautville Cabernet Sauvignon	€7

RED WINES

37.5cl

75cl

Medina Syrah DOK - Malta	€16	€25
Cheval Franc DOK - Malta		€35
Grand Vin De Hautville Cabernet Sauvignon DOK - Malta		€35
Nexus Meridiana - Malta		€40
Despatch - San Niklaw Estate DOK- Malta		€75
Valpolicella - Italy		€32
Nero d'Avola Sallier de la Tour - Sicily		€28
Chianti Classico - Italy		€55
Cotes du Rhone Parallelele 45 - France		€36
Reserva de Marques de Riscal - Spain	€30	€50
Pinot Noir Private Bin - New Zealand		€50
Reserve du Couvent - Chateau Ksara Lebanon		€38