

## ❖ PASTA & SOUPS ❖

*Soup of the day* €8.95

*Cream of vegetable soup  
with herb oil* €8.95

*Pasta of the day* €11.50

*Ravioli of wild mushrooms with thyme  
cream and truffle oil* €14.95

*Shellfish tortellacci with lobster bisque  
prawns and basil* €16.50

*Penne arrabiata with fresh tomatoes  
and chillies* €12.95

## SNACKS

*Smoked salmon &  
chive creamed cheese  
brown bread sandwich* €12.50

*Bacon, lettuce and tomato  
toasted sandwich* €10.50

*Buffalo mozzarella &  
plum tomato toasted ciabatta* €13.50

*Corinthia club sandwich* €15.50  
*Bacon, tomatoes, fried eggs,  
smoked turkey ham,  
smoked cheese and lettuce*

*Tuna and capers baguette  
with tomatoes & olive oil* €14.50

*Smoked gammon &  
brie cheese baguette  
with cranberry spread* €14.50

*All served with salad and French fries*

## DESSERTS

*Pastries of the day available on  
display* €5.50

*Fruit salad* €5.50

*Warm chocolate and banana tortina  
with vanilla ice cream* €6.75

*Warm custard and pineapple tortina  
with yoghurt ice cream* €6.75

*Selection of ice creams* €2.75 per scoop

# le Café



## MENU



### AFTERNOON TEA

#### Classic Afternoon Tea

*A selection of fine, mouth-watering sandwiches  
Smoked salmon, sour cream, cucumber,  
caviar and dill*

*Parma ham, pecorino cheese and rocket leaves  
Salami Napoli, brie cheese and piccalilli*

*A selection of the finest tea pastries  
including freshly baked classic English scones  
served with fresh berries and clotted cream.  
All hand crafted by our pastry team*

*Unlimited freshly brewed coffee or tea  
€13.75 per person*

*With a Glass of Prosecco €17.50  
With Blooming Tea €17.50*

#### Chocolate Lovers' Afternoon Tea

*A selection of fine mouth-watering sandwiches  
Smoked salmon, sour cream, cucumber,  
caviar and dill*

*Parma ham, pecorino cheese and rocket leaves  
Salami Napoli, brie cheese and piccalilli*

*A selection of the finest chocolate tea pastries  
including freshly baked English chocolate chip  
scones served with fresh berries, clotted cream  
and chocolate sauce*

*All hand crafted by our pastry team*

*Mini chocolate muffins  
Chocolate truffles and orange peel  
dipped in chocolate*

*Unlimited Freshly brewed coffee,  
tea or hot chocolate* €15.25 per person

*With a Glass of Prosecco €19.50  
With Blooming Tea €19.50*

## PLATTER SPECIALITIES

### Italian Platter €24.50

*Selection of four cold meat cuts, parmesan  
cheese, fresh mozzarella cheese,  
pickles, tomato chutney  
and ciabatta bread*

### Maltese Platter €22.50

*Local Gozo cheese, marinated Maltese  
sausage, stuffed olives, sun-dried tomatoes,  
smoked swordfish and tuna served with  
crusty bread, sweet tomato paste  
and olive oil*

### Cheese Platter €22.50

*A selection of fine international cheese  
served with celery, grapes, walnuts,  
grissini, water biscuits  
and piccalilli dip*

## SALADS

### Classic Caesar salad €11.95

*add chicken €3  
add smoked salmon €6*

### Scottish smoked salmon salad €19.50

*with rye bread and sour cream*

### Fresh local soft cheeselet salad €13.95

*with asparagus, rocket leaves  
and lemon olive oil dressing*

### San Daniele ham salad €13.95

*with parmesan cheese, asparagus  
and rhubarb chutney*

## CELEBRATE THE MOMENT

*Treat yourself to a glass of  
champagne starting from*

**€9.50**

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



## DRINKS MENU

### HOT BEVERAGES

- Americano € 2.50
  - Caffè Latte € 2.50
  - Cappuccino € 2.75
  - Espresso € 2.50
  - Espresso Macchiato € 2.50
  - English Breakfast Tea € 2.50
  - Hot Chocolate € 3.50
  - Special Coffees € 5.50
- Irish, Gaelic, Monks, Maltese and Caribbean*

### SOFT DRINKS & JUICES

- Small € 2.25
- Medium € 3.50
- Ice Tea € 2.50
- Juices € 2.25
- Fresh orange juice € 4.50

### BEERS & CIDERS

- |   | ½ Pint | Pint   |
|---|--------|--------|
| Local Beers   | € 3.25 | € 5.75 |
| <i>Cisk, Hopleaf, Blue Label</i>                        |        |        |
| Foreign Beers   | € 4.75 | € 7.00 |
| <i>Heineken, Budweiser, Becks</i>                       |        |        |
| Belgian Craft Beers                                     | € 6.50 |        |
| <i>Dark Sister, Taras Boulba, Delta IPA, Stoutierik</i> |        |        |
| Non Alcoholic Beers                                     | € 4.75 |        |
| Ciders  | € 5.50 |        |
| <i>Sweet/Dry</i>  |        |        |

### ALCOPOPS & ENERGY DRINKS

- Bacardi Breezer € 5.50
- Red Bull € 5.50

- Spirits 4cl € 4.75
  - Aperitifs 4cl € 4.75
  - Liqueurs 4cl € 4.75
  - Digestives 4cl € 4.75
  - Premium Brands 4cl € 8.50
- (starting from)*

### BREWED TEAS

- Tangy Lemon € 3.50
- Granny's Garden € 3.50
- Earl Grey € 3.50
- Mint € 3.50
- Blooming Tea € 5.50

### WATER

- Imported still / fizzy small € 3.25
- Imported still / fizzy large € 4.50

### BUBBLY DELIGHTS € 9.00

- Aperol Spritz*  
Aperol, Sparkling Wine topped up with Soda
- Kir Royale*  
Crème de Cassis topped up with Sparkling Wine
- Kerasi*  
Peach Vodka, Cherry Syrup, Peach Liqueur, Lemon Juice, topped up with Sparkling Wine
- Bucks Fizz*  
Orange Juice topped up with Sparkling Wine
- Champagne Cocktail € 17.50*  
(serves 2 persons)  
Sugar Cube, Angostura Bitters topped up with Drappier Champagne

### PRE-DINNER COCKTAILS € 6.50

- Fabiola*  
Brandy, Martini Bianco, Triple Sec Campari Cocktail  
Campari, Vodka, Angostura Bitters
- Manhattan*  
Bourbon whiskey, Triple Sec, Martini Rosso, Orange Juice
- Salud*  
Tequila, Dry Sherry, Pineapple Juice, Lime Juice, Passion Fruit Purée, Absinthe, Angostura Bitters

### AFTER DINNER COCKTAILS € 6.50

- Island Breeze*  
Rum, Pineapple Juice, Cranberry Juice, Angostura Bitters
- Bronx*  
Gin, Orange Juice, Sweet Vermouth, Dry Vermouth
- Cosmopolitan*  
Vodka, Lime Juice, Orange Juice, Cranberry Juice
- Apricot Cooler*  
Apricot Brandy, Lime Juice, Sugar Syrup, Soda Water, Grenadine
- Grasshopper*  
Crème de Menthe, Crème de Cacao White, Cream

### LONG DRINK COCKTAILS € 6.50

- Orient Express*  
White Rum, Cointreau, Grapefruit Juice, Pineapple Juice, Grenadine
- Long Island Iced Tea*  
Gin, Vodka, White Rum, Tequila, Triple Sec, Sugar, Lemon Juice, Cola
- Mojito*  
White Rum, Lime, Mint, Sugar, Soda Water
- Blue Hawaii*  
Vodka, Blue Curacao, Pineapple Juice, Sweet & Sour Mix
- Zombie*  
White Rum, Dark Rum, Apricot Brandy, Pineapple Juice, Orange Juice, Lime Juice

### NON ALCOHOLIC COCKTAILS € 4.50

- Virgin Colada*  
Pineapple Juice, Coconut Syrup, Cream
- Corinthia*  
Strawberry Syrup, Mango Syrup, Pineapple Juice, Banana Syrup
- Sunrise*  
Peach Syrup, Orange Juice, Grenadine
- Tabiti*  
Orange Juice, Pineapple Juice, Banana Syrup, Cherry Syrup

### CHAMPAGNE

- Drappier Carte D'Or € 65.00
- Veuve Clicquot Ponsardin € 95.00
- Moët & Chandon Imperial € 95.00
- Dom Perignon Vintage 2000 € 325.00
- Louis Roederer Crystal Brut € 375.00
- Champagne by the glass € 9.50

### WINES

- Sparkling Wines*
  - Gellewza Frizzante, Malta € 14.50
  - Girgentina Frizzante, Malta € 14.50
  - Prosecco Bianca Nera, Italy € 24.50
- White Wines*
  - Cavalli Sauvignon Blanc, Malta € 13.50
  - Fenici Chardonnay Vermentino, Malta € 21.50
  - Gavi di Gavi Scanavino, Italy € 25.50
  - Chablis J. Moreau & Fils, France € 38.50
  - Alamos Catena Torrontes, Argentina € 19.50
- Rosé Wines*
  - Victoria Heights Shiraz, Malta € 13.50
  - Rosé D'Anjou – Chatelain Desjacques, France € 16.50
  - Woodbridge Rosé – Robert Mondavi, U.S.A. € 23.50
- Red Wines*
  - Medina Cabernet Franc, Malta € 13.50
  - Grand Vin De Hautevilles Shiraz Cabernet, Malta € 19.50
  - Côtes du Rhône Rouge Parallèle 45, France € 24.50
  - Chianti Classico – Aziano, Italy € 24.50
  - Carmenere – St. Rita, Chile € 21.50