

# BROADSIDE TERRACE

RESTAURANT, COCKTAIL BAR & LOUNGE

## Grab & Eat

### Bar Menu Nibbles

#### A selection of four

##### Mediterranean Meze - €13.95

Served with chilli oil and freshly baked tandoori bread  
Extra Tandoori Bread - €2.00

#### Upgrade your Meze for just €4.95 per person

To include lamb kibbeh, cheese sambousek and spinach fatayer

##### Grilled King Prawns - €15.25

With a delicate basil oil marinade

##### Charred Shish Taouk Chicken - €9.25

In a spicy yoghurt marinade

##### Lamb Kofta - €8.50

Flavoured with cumin and coriander

##### Charred Swordfish Chunks\* - €9.95

Marinated in zesty lemon and lime

### Relaxed Dining

## Meze

#### Mediterranean Meze

A selection of four Mediterranean meze served with chilli oil and freshly baked tandoori bread.

Our Mediterranean meze is served on a complimentary basis when ordering any main course.

#### Upgrade your meze for just €4.95 per person

To include lamb kibbeh, cheese sambousek, vegetable spring roll and spinach fatayer

\*Locally sourced

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.

## Main Courses

### Fish & Shellfish

#### Fish and Shellfish Mixed Grill - €35.95

A tempting mix of grilled swordfish, grouper, meagre and king prawns

#### Grilled Meagre Fish Fillet\* - €27.95

Marinated in zesty lemon and lime

#### Fresh Grilled Swordfish Steak\* - €26.95

Marinated in ginger and sweet garlic

#### Grilled Grouper Steak\* - €25.25

Marinated with fresh mint and smoked onion

#### Grilled Sea Bass\* - €25.95

With a delicate marjoram oil marinade

#### Grilled King Prawns - €29.95

With a delicate basil oil marinade

### Meat & Poultry

#### Broadside Meat Mixed Grill - €35.95

An international grill medley including Scottish lamb chops, chicken shish taouk, beef fillet medallions and lamb kofta

#### Prime Argentinian Beef Ribeye Steak (350g) - €29.95

Marinated in garlic and bay leaf

#### Prime Fillet of Beef Medallions (250g) - €30.95

With a peppercorn and thyme marinade

#### Grilled Scottish Lamb Chops - €33.95

In a rosemary marinade

#### Charred Shish Taouk - €24.95

Chicken in a spicy yoghurt marinade

#### Dutch Veal rib eye on the Bone(450g) - €30.95

Flavoured with grain mustard and Pink salt

#### Lamb Kofta - €24.95

Flavoured with cumin and coriander

#### Oriental Beef Kebab - €24.95

Marinated in our own 'secret' spice recipe

#### Grilled Marinated Halloumi Cheese - €20.50

Marinated with chilli and rosemary oil

All main courses are served with side bowls of bulgur with lentils, mixed salad and crispy roast potatoes

## Desserts

#### Tiramisu €5.75

#### Trio of Chocolate Mousse €5.75

#### Lemon Tart with Forest Berry Compote €5.75

#### Yoghurt and Raspberry Mousse €5.75

#### Deep Fried Date Fritters with Vanilla Ice Cream €5.75

#### Fruit Salad €5.50

## Wines

### Champagne

#### Drappier Cart D'Or - France

Champagne with a fine aromatic richness, it opens with aromas of stoned fruits such as white vineyard peach. A spicy hint announces a powerful complex palate.

#### Veuve Clicquot Ponsardin - France

Initial notes of fruit are followed by more discreet aromas of brioche and vanilla. It offers a perfect balance of finesse and forcefulness.

#### Drappier Rose Brut - France

Very well structured with exemplary purity of red fruits. A striking Champagne on the nose offering similar sensations on the palate. Warm and sanity, lightly spiced with balanced hints of stoned fruits thanks to a lovely freshness in the finish.

#### Moët & Chandon Imperial - France

The vibrant intensity of green apple and citrus fruit combined with the freshness of mineral nuances and white flowers. Moët & Chandon offers aromas of brioche, cereal and fresh nuts.

### Sparkling Wines

#### Prosecco Bianca Nera - Italy

Pale light yellow colour, with fine perlage. Delicately fruity, slightly aromatic bouquet. Well balanced and light body. Harmonic at the taste.

#### Umberto Fiore Moscato D'Asti - Italy

Pale, straw yellow. Heady perfume of fresh vine flower, peach and tropical fruits. Gently sweet with restrained alcohol, the vibrant fruit flavours envelop the palate, underscored by a refreshing acidity.

### White Wines

#### Cavalli Sauvignon Blanc - Malta

A fine sharp nose reminiscent of gooseberries. A herbaceous fruity dry white with varietal characteristics.

#### Leopard's Leap Chenin Blanc - South Africa

A medium to full bodied wine made in a fresh and fruity New world style. Tropical aromas of ripe guava and grapefruit supported by flavours of Golden Delicious apples. A lively combination of ripe summer fruit and subtle fynbos understones, sustained by a firm acidity and a dry, lingering finish.

#### Gran Cavalier Sauvignon Blanc - Malta

Before pressing, the grapes are left in contact with the skins to extract maximum flavour and varietal characteristics. The result is full flavoured, rich, delicious Sauvignon Blanc.

#### Isis Chardonnay - Malta

Isis is characterised by fresh tropical fruit flavours. The name Isis recalls the Phoenician goddess of sailors whose vigilant eye still graces the prow of the Maltese fishing Luzzu.

#### Sancerre - Domaine Laporte Granmontains - France

100% Sauvignon Blanc. A wine of style marked by richness, elegance and smoothness. This wine is powerful and presents a perfect balance.

#### Chateau Nicot Blanc - France

From the Dubourg family's home vineyard for more than 200 years, this blend of Sauvignon Blanc, Semillon and Muscadelle is concentrated and densely textured. Expressive note with dominant floral and herbal notes. On the palate, the wine is very well balanced with nice freshness.

Bottle Glass

€60.00 €9.50

€85.00 -

€70.00 -

€85.00 -

Bottle Glass

€26.50 €7.50

€26.50 -

Bottle Glass

€15.50 €4.50

€25.50 -

€25.75 -

€28.50 -

€36.50 -

€23.50 -

Bottle Glass

€28.00 -

€27.00 -

Bottle Glass

€18.00 €4.50

€21.50 -

Bottle Glass

€19.50 €4.50

€22.50 -

€25.00 -

€27.00 -

€25.50 -

€28.50 -

€26.00 -

€24.50 -

#### Gavi di Gavi Scanavino - Italy

The wine shows an aged golden colour with hints of almond and grapefruit on the palate and a long, mineral finish.

#### Terredora Greco di Tufo Loggia della Serra - Italy

Pale-medium gold reflections. Rich and powerfully aromatic nose of apricot, apple, peach and citrus. Full bodied, soft and well balanced with excellent acidity.

### Rosé Wines

#### Victoria Heights Shiraz - Malta

This fruity, dry rosé wine is made entirely from Gozitan Shiraz (Syrah) grapes vinified rosé. Ripe sweet fruit has given this wine concentrated red berry flavours with a slightly higher degree of natural alcohol. An easy drinking delicious rosé.

#### Rose D'Anjou - Chatelain Desjacques - France

Bursting with red berry and fruit flavours, slightly sweet with lively acidity to keep them refreshing.

### Red Wines

#### Medina Syrah - Malta

The noble Syrah grape shows its true flavours in this easy drinking, unoaked red wine of great charm and finesse. The result is a light-bodied, juicy red wine that delivers fruit driven flavours followed by a soft, refreshing after-taste that lingers attractively in the mouth.

#### Grand Vin de Hauteville Shiraz - Cabernet - Malta

A full-bodied, fruit packed blend of Shiraz which fills out the middle palate which is dominated by blackcurrant flavours of the Cabernet Sauvignon grapes. This barrel matured, robust wine has good length and an elegant finish.

#### Gran Cavalier Merlot - Malta

This full bodied, elegant robust red wine has been matured and softened in French oak Barriques. This wine may contain a natural sediment deposited as a result of its ageing process.

#### Primitivo di Manduria - Italy

The body is full and tasty with soft tannins and alcohol which create a good balance, the elegance is surprising. Very long finish with sweet cherries notes. After 12 months of aging in oak barrels, the wine reaches one of the most complex and sophisticated olfactory compositions while maintaining the taste of indigenous grapes.

#### Cotes du Rhone Rouge Parallele 45 - France

Deep colour with an attractive brilliance. Elegant and aromatic with red fruits blended with spices. Well structured with round tannins and with a final spicy note.

#### Chianti Classico - Aziano - Italy

Brick red with a scent of sweet spices, black plums and a touch of rose petal. Palate showed fennel seeds, white pepper and dried rosemary mixed with plum and cherries. Silky tannins, yet firm with balanced acidity and excellent length.

#### Barbera D'Asti Beni di Batasiolo - Italy

Red garnet, crystal clear and transparent. Perfumes pleasantly fruit with slight nuances of wood and plants. The palate is dry, full of remarkable freshness and structure, in line with tradition.

#### Carmenere - St. Rita - Chile

A lively and juicy representation of this variety, with a soft and supple texture, bright brambly fruit and subtle notes of spice and tobacco leaf, and a hint of vanilla from six months in French oak.

# Grab & Eat

## Bar Menu Nibbles

A selection of four  
**Mediterranean Meze - €13.95**  
Served with chilli oil and freshly baked tandoori bread  
Extra Tandoori Bread - €2.00

Upgrade your Meze for just €4.95 per person  
*To include lamb kibbeh, cheese sambousek and spinach fatayer*

**Grilled King Prawns - €15.25**  
With a delicate basil oil marinade

**Charred Shish Taouk Chicken - €9.25**  
In a spicy yoghurt marinade

**Lamb Kofta - €8.50**  
Flavoured with cumin and coriander

**Charred Swordfish Chunks\* - €9.95**  
Marinated in zesty lemon and lime

# Drinks

## Soft Drinks & Juices

Soft Drinks €2.80  
Iced Tea €2.75  
Juices €2.75  
Premium Thomas Henry Tonics €6.50

## Water

Imported Still / Fizzy Small €3.25  
Imported Still / Fizzy Large €5.00

## Hot Beverages

Espresso €3.00  
Espresso Macchiato €3.00  
Double Espresso €4.00  
Americano €3.50  
Café Latte €3.50  
Cappuccino €3.50  
English Breakfast Tea €3.50

## Beers & Ciders

|                   | ½ Pint | Pint  |
|-------------------|--------|-------|
| Carlsberg         | €3.50  | €6.00 |
| Cisk              | €3.50  | €6.00 |
| Heineken          | €4.75  | €7.50 |
| Blue Label        | €4.00  |       |
| Budweiser         | €4.80  | €7.50 |
| Corona            | €5.50  |       |
| Guinness          | €6.50  |       |
| Cider Sweet / Dry | €5.80  |       |

## Spirits

Aperitifs Starting from €4.80  
Spirits Starting from €4.80  
Liqueurs Starting from €5.40

Add €0.50c for a mixer top up  
Fresh juice mixer top up €2.00  
All spirits are 4cl

## Gin Selection

**Tanqueray London Dry - €11.25**  
Clear and poignant juniper aromas with a light spice.

**Bombay Sapphire - €11.50**  
Aromatic with bright citrus notes.

**King of Soho Gin - €12.50**  
Clean and gentle nose with a refreshing twist of grapefruit.

**Tanqueray Flor de Sevilla - €13.50**  
A smooth fruitful and zesty taste.

**Monkey 47 - €14.75**  
An exotic gin made with a molasses base.

**Hendrick's - €15.25**  
Delightfully infused with cucumber and rose petal.

**Gunpowder - €16.50**  
Aromatic taste with a hint of citrus and gunpowder tea.

**Silent Pool - €17.25**  
Aromatic with sweet floral notes.

**Premium Tonics:**  
Thomas Henry Elderflower Tonic  
Thomas Henry Cherry Blossom Tonic  
Thomas Henry Tonic Water  
Thomas Henry Grapefruit Lemonade

# Cocktails

## Signature Cocktails

**Not For Everyone - €12.50**  
Hendricks gin, pimm's, peppermint liqueur, fresh lemon juice, rose bitter, tonic water.

For people that savour the unusual, refuse to conform and seek to discover.

**Buena Suerte - €12.00**  
Bacardi white rum, pomegranate liqueur, fresh lemon juice, orzata almond squash, grenadine syrup.

For the 'Bacardi Family' in 1862, the fruit bats living in the rafters of their first distillery in Cuba, were a sign of good luck.

**Maltese Royale - €11.50**  
Bajtra, prosecco.

Adding a bubbly local touch to 'Bajtra' Malta's unique cactus fruit prickly pear liqueur.

**Capri - €12.00**  
Belvedere vodka, galliano vanilla liqueur, fresh cream, strawberry puree.

A reflection of refined Capri life, set on a base of strawberry and chocolate.

**Blue Monday - €12.50**  
Bombay gin, cherry brandy, fresh lemon juice, blue curacao, bitter lemon.

Influenced by the shimmering sea, which surrounds us at Broadside Terrace.

**Persian Passion - €12.50**  
Belvedere Vodka, elderflower liqueur, pumpkin puree, fresh lemon juice, orange juice, grenadine syrup.

Inspired by the Screwdriver Classic Cocktail which originated in the Persian Gulf. A classic cocktail with a twist.

**Hapo - €12.50**  
Tequila, midori melon liqueur, fresh lemon juice, kiwi, apple juice.

The Green colour symbolising the Hapo Lake in Japan, the home of the Midori Melon Liqueur.

**Popeye 1980 - €12.00**  
Bombay gin, tequila, sambuca, fresh lemon juice, martini bianco, soda water.

Light blue colours reminding us of a little paradise, known as 'Sweethaven' back in 1980 when Anchor Bay was the main film set for the Popeye movie.

## Old Favourite Cocktails

**L'Ultimo Bacio - €9.00**  
Gin, apricot brandy, passion fruit puree.

**Red Night €9.50**  
Cherry brandy, campari, aperol topped up with ginger ale.

**Kalypso €9.50**  
Dark rum, pineapple juice, lime, sugar, strawberry syrup.

**Berrini's €12.50**  
Strawberry puree, blackberry puree topped up with prosecco.

## The Classic Collection

**Aperol Spritz €8.50**  
Aperol topped up with prosecco.

**Margarita €8.50**  
Choose your flavour from: strawberry, raspberry, peach or mango. Tequila, triple sec, lime and sugar.

**Daiquiri €8.50**  
Choose your flavour from: strawberry, raspberry, peach or mango. Light rum, lime juice and sugar.

**Mojito €8.50**  
Choose your flavour from: strawberry, raspberry, peach or mango. Light rum, lime wedges, brown sugar, mint leaves topped up with soda water.

**Pimm's No. 1 €8.50**  
Pimm's, lemonade, fresh lemon, cucumber, strawberry & mint.

**Pina Colada €8.50**  
Light rum, coconut puree, pineapple juice.

## Mocktails

**Corinthia €5.75**  
A blend of strawberry puree, mango, pineapple and banana.

**Virgin Colada €5.75**  
Refreshing blend of coconut purée, pineapple juice and fresh cream.

**Virgin Mojito €5.75**  
Choose your flavour from: strawberry, raspberry, peach or mango. Lime wedges, brown sugar, mint leaves topped up with soda water.