

Starters

Breaded Chicken Goujons Served With BBQ & Honey Mustard Sauce

€8.00

Black Shell Mussels Sautéed in Garlic & White Wine €8.50

Cremini & Button Mushrooms Tossed in Garlic on a Brioche Bun €7.50

Slightly Spicy Breaded Chicken Wings Served Tzatziki €8.75

Focaccia Served with Tuna, Black Olives, Broad Beans Dip €7.00

Fried Camembert Crusted Bites with a Cranberry Sauce €9.00

Salads

Seared Tuna Niçoise Salad €10.50

Traditional Chicken Caesar Salad

€10.75

Mixed Salad Leaves with Mozzarella di Bufala & Parma with Balsamic Dressing €10.75



Platters to Share for two

Asian

Shrimp Money Bags, Samosas, Vegetable Spring Rolls, Chicken Satay & Pork
Dumplings Served with Soy Sauce & Sweet Chilli Sauce
€10.00

Meat Grill

Pork Ribs, Beef Kebabs, Maltese Sausages & Chicken Souvlaki €16.00

Bruschetta Platter

Garlic Bread, Tomato & Basil, Tomato Basil & Mozzarella & Guacamole €8.50

Fritto Misto

Calamari, White Bait, Baby Octopus & White Fish Served with an Aioli Sauce €10.50

Pasta

Blue Moon

Linguini With Mushrooms, Bacon, Blue Cheese & Cream €8.95

Penne Maltese

Maltese Sausage, Green Olives, Sun Dried Tomatoes topped with Maltese Cheeselet €9.95



Spaghetti Marinara in Bianco

Mixed Seafood & Black Shell Mussels, Cherry Tomatoes, Fresh Basil €11.00

Penne Al Salmone

Smoked Salmon, Leeks, a Hint of Pernod & Finished with Cream €10.75

Risotto Scoglio

Arborio Rice Cooked in a Bisque with Seafood & Black Mussels in Shells & Clams €11.00

Ravioli Ricotta & Spinach

Tossed in a Sage Butter & a Hint of Tomato Sauce €8.50

Ravioli Porcini

With a Truffle Cream Sauce & Pecorino Cheese €13.95

Burgers

Porto Burger

Double Burger with Egg, Bacon, Sausage, Cheese, Tomatoes, Lettuce & Onions Served in a Toasted Bun
€12.50



Modest burger

Beef Burger Served in a Toasted Bun with Tomatoes, Lettuce & Onions

€9.95

Chicken fillet

Southern Cooked Breast of Chicken with Lettuce, Tomatoes, Coleslaw Served in Toasted Focaccia

€10.50

Beyond Burger

Plant-Based Burger Served with Lettuce, Tomatoes,
Pickles in a Toasted Bun
€12.00

Mexican Burger

Beef Burger Served on a Tasted Bun with Lettuce, Tomatoes, Jalapeno Peppers, Guacamole & Mexican Cheese

€11.50

Salmon Burger

Grilled Fillet of Salmon Served on a Toasted Bun, Tartar Sauce, Lettuce, Tomatoes and Onions

€10.75

BBC burger

Beef Burger Served in a Toasted Bun with Tomato Chutney, Brie, Bacon, Lettuce & Onions €10.50

All Burgers Are Served With Fries



Surf & Turf

Grilled Whole Red Snapper on the Bone

€25.00

Honey Lime Grilled Salmon Fillet

€17.00

Seabass with Sautéed Smoked Bacon & Spinach with Red Wine Sauce

€14.75

Chicken Breast Filled with Goat Cheese, Pepperoni & Mushrooms

€10.25

Beef Ribeye 300g

€25.75

Beef Fillet 300g

€25.00

French Rack of Veal 300g

€23.00

T-Bone Steak 500g

€26.00

A choice of four sauces to compliment your meat Mushroom, Blue Cheese, Peppercorn and Jack Daniels BBQ €2.50

All the above are served with a choice of either Fries or Roast Potatoes & Seasonal Salad or Grilled vegetables

All Nay Vining

Stone Oven Baked Pizza

Margherita

Tomato Sauce, Mozzarella, Oregano €8.50

Maltese

Tomato Sauce, Mozzarella, Goat Cheese, Olives, Sun Dried Tomatoes,
Maltese Sausage

€9.00

Capricciosa

Tomato Sauce, Mozzarella, Mushrooms, Ham, Olives, Artichokes, Eggs €9.95

Quattro Stagioni

Tomato Sauce, Mozzarella, Peas, Olives, Cocktail Sausages, Salame Napoli €9.95

Salmone

Tomato Sauce, Mozzarella Bufola, Smoked Salmon, Basil, Herb Dressing €14.00

Frutti Di Mare

Tomato Sauce, Capers, Olives, Black Shell Mussels, Mixed Seafood,
King Prawns
€14.00



Pulled Pork

Tomato Sauce, Mozzarella, Pulled Pork, Onions, Jalapeno Peppers, BBQ Sauce & Sesame Seeds €12.50

Porto

Tomato sauce, Mozzarella di Bufala, Parma Ham and Grana Padano Shavings €14.00

Dessert

A selection of individual desserts. Kindly ask you server for today's selection

Some items and other menu items may contain or have traces of nuts and nut oils, or may have been made alongside other products containing nuts.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the staff.