


## BAR BITES & STARTERS

**FISH CAKES** 8.50  
Panco-breaded fish cakes with potato, poached cod, spring onions, lemon zest, served with aioli and crispy capers

**SWEET AND SPICY CHICKEN WINGS** 9.50  
Deep-fried wings tossed in a sweet and sour 'gastrique', mixed sesame seeds and spring onions

**RABBIT LIVERS** 10.00  
Fried rabbit livers marinated in yoghurt, coated in rice flour and seasoned with orange salt, served with tahini sauce

**'BAJTRA' ONION JAM DOUGHNUTS** 10.50  
Savoury doughnuts stuffed with Maltese sausage and served with a sweet 'Bajtra' prickly pear jam

**SPERANZA MALTESE PLATTER**  16.95  
Local pork and coriander sausage, farmer's dried goat's cheese, marinated olives, reduced tomato paste, bean pâté, pickled onions and olive oil. Served with a breadbasket and water biscuits.

## SALADS

**SQUASH AND FETA SALAD (V)** 12.50  
Roasted butternut squash spiced with paprika, cumin and coriander seeds with mixed greens, cherry tomatoes, peppered 'ġbejna' sprinkled with pumpkin seeds, tossed in a carob vinaigrette

**SMOKED CHICKEN SALAD** 12.50  
Smoked chicken breast, cherry tomatoes, cucumbers, fennel shavings, pomegranate seeds, pickled red onions and a tahini dressing

**CITRUS SHRIMP SALAD** 13.50  
Tail on shrimps, cucumber, cherry tomatoes, mixed greens tossed in a citrus and cream cheese dressing

## SOUP OF THE DAY

The day's piping hot soup 8.00  
served with bread and butter

## PASTA & RISOTTO

**FUSILLI PESTO 'ALLA TRAPANESE'** 12.50  
With sundried tomatoes, almonds, basil and garlic

**MEZZE RIGATONI** 12.50  
Tossed in a beef ragout, carrots, onions, celery, tomato paste and stout beer

**SMOKED TOMATO RISOTTO (V)** 13.00  
Carnaroli rice, with a home-smoked tomato sauce, basil and goat's cheese

**RISOTTO SWORD FISH 'SALSA VERDE'** 13.50  
Carnaroli rice cooked in a local fish broth, pieces of swordfish, fresh herbs, lemon zest and drizzled with a grilled black olive salsa 'verde'

*Served as a starter at €2.00 less*

## THE PENNY CLASSICS

**PROPER FISH AND CHIPS** 13.50  
Lightly cured cod, homemade beer batter, mushy peas, tartar sauce, and triple cooked fries

**CHICKEN BURGER** 13.50  
Panco-breaded, buttermilk-fried chicken thigh, romaine lettuce, sliced tomato and aioli in a sesame bun

**THE PENNY BLACK BURGER** 13.95  
Two 150g beef patties pickles, lettuce, tomato, onion jam, mature cheddar, in-house sauce and crispy bacon

**THE MALTESE BURGER** 13.50  
Fresh beef mince and Maltese sausage with fennel and coriander, topped with onion marmalade and goat's cheese, lettuce and tomatoes, served in a bun

*Served with salad and fries*

## MALTESE CLASSICS with a twist

**CHICKEN SUPREME** 19.95  
With roast chicken, mayonnaise and polenta fries

**PRESSED RABBIT BELLY** 20.95  
Pressed rabbit belly, served with and rosemary-scented rabbit jus and pea salad

**ONION AND GOAT CHEESE TART (V)** 19.95  
Baked savoury tart filled with stewed onions and 'Bouche de chevre' cheese

**FLANK STEAK** 22.95  
Grilled 300g flank steak, white onion purée and bacon-flavoured jus


## DESSERTS

Dark chocolate and walnut brownie 4.50  
with fior di latte ice cream  
'Helwa tat-tork' bread pudding  
4.50 with salted caramel ice cream  
Classic apple crumble 4.50  
with vanilla ice cream

## COFFEE AND TEA

Espresso 2.00  
Americano 2.50  
Cappuccino 2.50  
Hot Chocolate 2.50  
Althaus Tea selection 2.50

## SPECIAL NIGHTS

MALTESE FENKATA WEDNESDAY  (Pre book) 49.00  
Maltese nibbles, spaghetti rabbit, fried rabbit served with fries and dessert (date pies)

FISH AND CHIPS FRYDAY 16.95 Fish and  
Chips, dessert and a pint of house beer

PENNY SUNDAYS 16.95 The Penny  
Black Burger, dessert and a pint of house beer

## WINE

### WHITE WINE

Sauvignon Blanc, La Torre, Marsovin, Malta 18.00  
Chardonnay, Caravaggio, Marsovin, Malta 21.00  
Gavi D.O.C.G Picollo Ernesto, Italy 25.00  
Pecorino I.G.P, Cantina Miglianico, Italy 19.00  
Sauvignon Blanc VDP, J. Moreau & Fils, France 20.00  
Chenin Blanc, Douglas Green, South Africa 22.00

### ROSE WINE

Shiraz Rosé, La Torre, Marsovin, 18.00  
Rosé D'Anjou A.C, Domaine de Flines, Loire 22.00

### RED WINE

Cabernet Sauvignon, La Torre, Marsovin, Malta 18.00  
Merlot, Caravaggio, Marsovin, Malta 21.00  
Aglianico del Beneventano, Corteregia, Italy 19.00  
Chianti DOC Enseda, Italy 24.00  
Syrah VDP, J. Moreau & Fils, France 20.00

### Sparkling Wine and Champagne

Cassar De Malte, Marsovin, Malta 38.00  
Prosecco di Valdobbiadene D.O.C.G, Italy 27.00  
Moët et Chandon Brut, Champagne 90.00

## ZEPPI'S MALTESE LIQUERS

Bajtra, Honey, Anisette, Harruba

€2.50 (3cl)

**BEVERAGES**

<b>DRAUGHT BEER</b>	<b>50cl</b>	<b>25cl</b>
Carlsberg Beer	4.00	2.50

**BOTTLED BEER AND CIDER**

Cody's Lager 50cl		3.00
Cisk Lager 50cl		4.50
Cisk Excel 50cl		4.50
Cisk 0.0 33cl		2.50
Farsons Blue Label 33cl		3.50
Farsons Double Red 33cl		3.50
Farsons India Pale Ale 33cl		3.50
Corona 33cl		4.00
Heineken 25cl		3.00
Guinness 50cl		5.00
Woodpecker 50cl		5.00
Strongbow 50cl		5.00

**BY THE GLASS**

House wines		4.00
Foreign wine		5.00
Prosecco		4.50

**SOFT DRINKS & JUICES**

	<b>25cl</b>	
Sprite, Sprite Zero		2.50
Coca Cola, Diet Coke, Fanta, Kinnie		
Selection of juices		2.50

**ENERGY DRINK**

Red Bull		4.50
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**SCHWEPES**

Tonic Water, Slim Tonic, Bitter Lemon		2.50
Ginger ale		

**WATER**

Natural/Sparkling 75cl		4.00
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**COCKTAILS****7.00**

<b>Martini</b>
Dry vermouth, Gin and lemon squeeze

<b>Cosmopolitan</b>
Vodka, Triple Sec, cranberry juice and lime juice

<b>Pina Colada</b>
Rum, Malibu, pineapple juice and cream

<b>Negroni</b>
Gin, Campari, Martini Rosso topped up with soda

<b>Long Island Ice Tea</b>
Vodka, Gin, Rum, Tequila, Triple Sec, fresh lemon and cola

<b>Ginger Johnnie</b>
Red label whisky, ginger ale, fresh ginger and lemon

<b>Kinnie Amaro</b>
Gin, Amaretto, Kinnie, lime and orange wedge

<b>Maltese Falcon</b>
Vodka, Bajtra liqueur, fresh orange juice topped up with Kinnie

<b>Aperol Spritz</b>
Aperol, sparkling wine and dash soda

<p><b>2 COCKTAILS FOR €10.00</b></p> <p><b>FROM 16.00 – 18.00</b></p>
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**APERITIFS (4cl)**

Aperol	4.00
Martini Dry/Bianco/ Rosso	3.00
Campari	3.00

**GIN (2.5cl)**

Gordon's Dry	3.00
Beefeater	3.00
Tanqueray	3.50
Gordon's Pink	3.00
Bombay Sapphire	4.00
The Botanist	5.00
Hendrick's	5.00
Monkey 47	5.00

**TEQUILA (2.5cl)**

	3.00
<b>VODKA (2.5cl)</b>	
Absolut	3.00
Stolichnaya	3.00
Smirnoff Red	5.00
Grey Goose	5.00

**RUM (2.5cl)**

Bacardi Carta Blanca	3.00
Havana Club 7 yr Gold	3.50
Captain Morgan Dark	3.50
Captain Morgan Spiced	3.50

**Cognac (2.5cl)**

Courvoisier VS	4.00
Hennessy VS	4.50
Remy Martin VSOP	6.00
Hennessy XO	11.50

**PORT (5cl)**

	4.50
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**SHERRY (5cl)**

	4.50
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**WHISKY (2.5cl)**

Famous Grouse	3.00
J&B Rare	3.00
Ballantine's Finest	3.00
Chivas Regal 12 YO	4.50
Johnnie Walker Red	3.00
Johnnie Walker Black	4.50
Glenmorangie 10 YO	4.50
Glenfiddich 12 YO	4.50
Glenfiddich 15 YO	6.50
Glenfiddich 18 YO	8.50
Laphroaig 10 YO	4.50
Jura 10 YO	4.50

**IRISH WHISKY (2.5cl)**

Jameson	3.00
Bushmills	3.00

**AMERICAN WHISKY (2.5cl)**

Jack Daniel's	3.50
Jim Beam	3.50

**LIQUEURS (2.5cl)**

Amaretto Disaronno	3.00
Archers Peach Schnapps	3.00
Bailey's Irish Cream	3.00
Drambuie	3.50
Cointreau	3.50
Frangelico	3.00
Kahlua	3.00
Limoncello	3.00
Malibu	3.00
Passoa	3.00
Sambuca	3.00
Tia Maria	3.00
Pernod	3.00
Ricard	3.00
Southern Comfort	3.00
Gran Marnier	3.50
Glavya	3.50

**DIGESTIVES (2.5cl)**

Amaro Averna	3.00
Fernet Branca	3.00
Branca Menta	3.00
Jägermeister	3.00