

BEERS

Draught Pint	5.00	FOREIGN BEER BTL	3.20
Draught Half Pint	2.80	Heineken	
LOCAL BEER BTL	2.80	Budweiser	
Cisk		Becks	
Hopleaf		Guinness 40cl Cans	5.20
Blue Label 33cl	3.50	Ciders Sweet / Dry	5.00



SHOOTERS

€3.50 EACH

- BRAIN DAMAGE**
Peach Schnapps, Baileys & Grenadine
- B52**
Kahlua, Baileys & Grand Marnier
- SEA HAWKER**
Blue Curacao, Midori & Vodka
- SLIPPERY NIPPLE**
Sambuca & Baileys



BEVERAGES

COLD HOT

STILL / SPARKLING WATER		Tea / Herbal Tea / Coffee / Espresso	2.00
Small	2.75		
Large	3.75	Cappuccino	2.00
Still Water (Plastic 50cl)	2.00	Hot Chocolate	2.50
BEVERAGES	2.00	Special Coffees	5.50
Minerals, Juices & Ice Tea			
ENERGY / ALCO POPS	5.00		
Breezers, W.K.D., Red Bull			



€6.50 EACH

COCKTAILS

- COSMOPOLITAN**
Vodka, Triple Sec, Lime & Cranberry Juice
- MIDORI SPLICE**
Melon Liqueur, Coconut Syrup, Rum, Pineapple Juice & Cream
- LONG ISLAND ICE TEA**
Gin, Vodka, Rum, Tequila, Triple Sec, Lemon Juice & Cola
- THE AMAZONIAN**
Gin, Tequila, Sweet & Sour, Blue Curacao Topped with Lemonade
- SEX ON THE BEACH**
Peach Schnapps, Vodka, Orange & Cranberry Juice
- TEQUILA SUNRISE**
Tequila, Orange Juice & Grenadine
- DAIQUIRI**
Rum, Lime & Lemon Juice
(Ask bartender for your favourite flavour)
- NEGRONI**
Campari, Gin, Martini & Soda
- FROZEN MARGARITA**
Tequila, Triple Sec & Lemon Juice
(Ask bartender for your favourite flavour)
- APEROL SPRITZ**
Aperol, Sparkling Wine & Soda
- PEACH MASTER**
Jagermeister, Peach Schnapps & Cranberry Juice



NON-ALCOHOLIC COCKTAILS

€4.80 EACH

- CINDERELLA**
Apple & Orange Juice, Sweet & Sour Mix and Soda
- PINEAPPLE COOLER**
Pineapple, Orange & Lemon Juices with Soda
- GRAPEFRUIT BLAST**
Grapefruit & Orange Juice with Lemonade

SPIRITS

Aperitifs	3.00
Liqueurs	
Aged Whiskies	4.50
Single Malts	
V.S.O.P Cognacs	

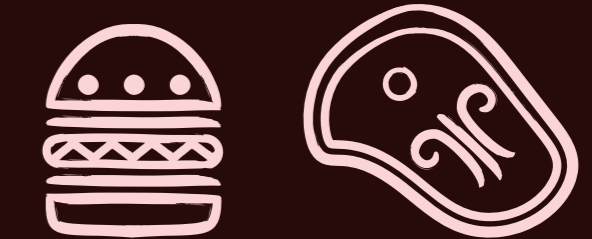


BY THE BOTTLE

Smirnoff or J&B + Mixer	40.00
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BATUBULAN
SUNSET GRILL



LUNCH MENU





PLATTERS

COLD SEAFOOD PLATTER €45.00

2 Oysters, Tiger Prawns, mixed Marinated Shellfish, Gravlax, Smoked Swordfish, Smoked Tuna, Thousand Island Dressing and Bloody Mary

COLD ANTIPASTO PLATTER €34.00

Grilled Vegetables Sotto Olio, Herbed Artichokes, Fine Slices of Parma Ham, Salami Napoli, Chorizo, Grana Cheese, Baby Mozzarella, Pepato Cheese, toasted Maltese bread, Grapes and Walnuts

BURGERS SPECIALS

CLASSIC BURGER €12.00

200gm Grilled Angus Beef Patty, toasted Brioche Bun, House Dressing, Salad, Fried Onion Rings and French fries

CLASSIC CHEESE BURGER €13.00

200gm Grilled Angus Beef Patty, toasted Brioche Bun, House Dressing, Cheddar Cheese, Salad, Fried Onion Rings and French Fries

CLASSIC CHEESE & BACON BURGER 200gm €14.00

Grilled Angus Beef Patty, toasted Brioche Bun, House Dressing, Cheddar Cheese, Grilled Bacon, Salad, Fried Onion Rings and French Fries

CHICKEN BURGER €13.00

Breaded Chicken, toasted Brioche Bun with Avocado Spread, Pico de Gallo Salsa, Salad and French Fries

HOUSE SPECIALS

PAN FRIED OCTOPUS €18.00

Gently cooked Octopus Tentacles Pan Fried with Spanish Black Olives, Bell Peppers, Cherry Tomatoes, Garlic and Herbs served with French Fries

POT OF BLUE MUSSELS €13.00

Cooked en Blanc with Fish Broth, Tomatoes, Fresh Herbs, Light Chilli Oil, toasted Garlic Maltese Bread and Fries

BAKED SALMON €24.00

Fresh Baked Salmon cooked with Lemongrass, Lime and Coconut Milk on a bed of flavoured Basmati Rice and Stir-fried Vegetables

FRESH FISH & SHELLFISH ON DISPLAY (please ask for availability and price)

SHELLFISH PLATTER €25.00

Sauteed mixed Shellfish and Tiger Prawns cooked in Garlic and White Wine served with French Fries and Mixed Salad

PASTA

CHICKEN & BACON €13.50

Fresh Garganella Pasta tossed with Flash Fried Chicken, Bacon and reduced Fresh Cream topped with toasted Pine Nuts

AUBERGINE & TOMATO GARGANELLE €12.00

Sauteed Aubergines flavoured with Garlic Mince, Tomato Fondue, Fresh Basil and Grated Peppered Maltese Cheese

TAGLIATELLE RAGU €12.50

Flat Pasta tossed with Braised Beef, Vegetable Ragu and Tomato Pulp

SPAGHETTI VONGOLE €15.20

Fresh Vongole Shells, Sicilian Cherry Tomatoes and Fresh Mint smothered in White Wine finished with a touch of Extra Virgin Olive Oil

RISOTTO MARINARA €13.95

Sauteed Shellfish, Arborio Rice simmered in Fish and Herb flavoured Tomato Broth

LOBSTER TAGLIATELLE €27.00

Pacific Lobster flamed with Pernod, Green Asparagus, Spring Onions and Bisque Sauce

GARGANELLI SALMON €14.00

Gently simmered Smoked Salmon, Capers and Tomatoes in Pesto Cream

SALADS



CHICKEN CAESAR €12.50

Mixed Lettuce, Cherry Tomatoes and Grilled Bacon tossed with Classic Caesar's dressing, Crispy Garlic Croutons topped with Grilled Chicken Breast and Shavings of Grana Cheese

SCOTTISH SMOKED SALMON €16.00

Grilled Green Asparagus, Sweet Peppers, Capers, Cucumbers mixed with lettuce, Honey and Mustard Dill Dressing

AUBERGINE PARCELS €12.50

Grilled Aubergine Rolls filled with Feta Cheese, Pesto and Pine Nuts on Wilted Spinach Leaves on toasted Sour Dough Bread and Black Olive Paste topped with Shavings of Grana Cheese

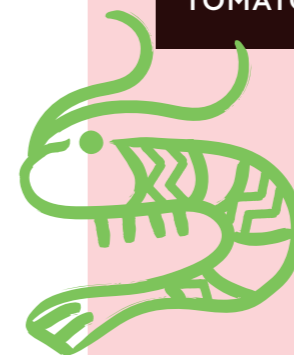
SESAME TUNA SALAD €11.70

Soy and Sesame flavoured grilled Fresh Tuna on Oriental Vegetables, Spring Onions and Asian Dressing

ASIAN BEEF & NOODLE SALAD €13.50

Seared Beef marinated in Hoisin Sauce, Shredded Vegetables, Rice Noodles, Coriander Ginger and Lime Dressing

TOMATO BRUSCHETTA OR GARLIC BREAD €5.50



FROM THE GRILL

SCOTTONA BEEF RIB EYE (300grms) €26.50

ANGUS BEEF FILLET (280grms) €24.00

CHICKEN BREAST €17.95

SERVED WITH A CHOICE OF FRESH SALAD OR GRILLED VEGETABLES AND CRUNCHY FRENCH FRIES OR ROAST GARLIC POTATOES

SIDES

Grilled Mediterranean Vegetables
Basmati Rice
Green Salad with Herb Dressing
Tomato, Onion and Balsamic Salad
Roast Garlic Potatoes
Crunchy French Fries

€3.00

SAUCES

Peppercorn sauce
Mushroom sauce

€2.50



KIDS' CORNERS

BEEF BURGER €8.00
in toasted Brioche Bun, Lettuce and French Fries

CHICKEN DIPPERS €8.00
Fried Onion Rings and French Fries

PASTA €7.50
with a choice of either, Tomato, Cream or Bolognese Sauce

CHICKEN SALAD €7.50
with Green Leaves, Cherry Tomatoes and Light Mayonnaise

CHOICE OF ICE CREAM €3.00

DESSERT €6.00
Fresh Fruit Salad
Home-made Cakes, Pastries and Tarts available in the display