

# BEERS

Draught Pint	€5.50	<b>FOREIGN BEER BTL</b>	€3.50
Draught Half Pint	€2.80	Heineken	
		Budweiser	
<b>LOCAL BEER BTL</b>	€3.00	Guinness 40cl Cans	€5.20
Cisk		Ciders Sweet / Dry	€5.00
Hopleaf			
Blue Label 33cl	€3.50		

# SHOOTERS

€3.50 EACH

<b>BRAIN DAMAGE</b>	
Peach Schnapps, Baileys & Grenadine	
<b>B52</b>	
Kahlua, Baileys & Grand Marnier	
<b>SEA HAWKER</b>	
Blue Curacao, Midori & Vodka	
<b>SLIPPERY NIPPLE</b>	
Sambuca & Baileys	

# BEVERAGES

## COLD

<b>STILL / SPARKLING WATER</b>	
Small	€2.80
Large	€4.00
Still Water (Plastic 50cl)	€2.20
<b>BEVERAGES</b>	€2.20
Minerals, Juices & Ice Tea	
<b>ENERGY</b>	€5.00
Red Bull	

## HOT

Tea / Herbal Tea / Coffee / Espresso	€2.20
Cappuccino	€2.20
Hot Chocolate	€2.50
Special Coffees	€6.00

€7.00 EACH

# COCKTAILS

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

# NON-ALCOHOLIC COCKTAILS

€5.00 EACH

<b>CINDERELLA</b>	
Apple & Orange Juice, Sweet & Sour Mix and Soda	
<b>PINEAPPLE COOLER</b>	
Pineapple, Orange & Lemon Juices with Soda	
<b>GRAPEFRUIT BLAST</b>	
Grapefruit & Orange Juice with Lemonade	

# SPRITS

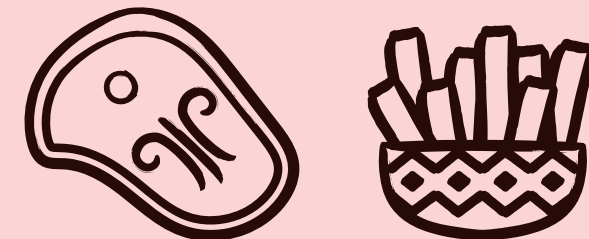
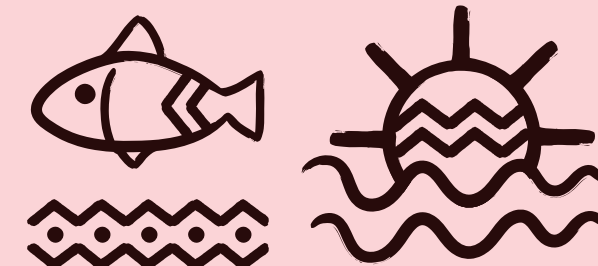
Aperitifs	€3.00
Liqueurs	€3.20
Aged Whiskies	€5.00
Single Malts	€6.50
V.S.O.P Cognacs	€5.00

## BY THE BOTTLE

Smirnoff or J&B + Mixer	70.00
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**BATUBULAN**  
SUNSET GRILL



DINNER MENU



# STARTERS

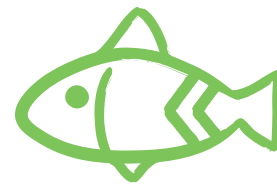


- BRUSCHETTA (V)** €6.50  
Toasted Maltese Bread topped with Tomatoes, Kalamata Olives, Garlic, Onions and Extra Virgin Olive Oil
- COLD SEAFOOD PLATTER TO SHARE** €54.00  
2 Oysters, Tiger Prawns, Mixed Marinated Shellfish, Gravlax, Smoked Swordfish, Smoked Tuna & Thousand Island Dressing
- MEDITERRANEAN FISH SOUP** €12.00  
A Rich Seafood and Local Fish Soup with a hint of Tomato Essence and Rice, served with toasted Garlic Bread
- CALAMARI FRITTI** €18.00  
Fresh Fried Calamari with Lemon and Lemon mayo
- FRESH OYSTERS 2 PIECES PER PORTION** €10.00  
Served on ice
- ASIAN BEEF & NOODLE SALAD** €16.00  
Seared Beef marinated in Hoisin Sauce, Shredded Vegetables, Rice Noodles, Coriander Ginger & Lime Dressing
- LENTIL AND CHICKPEA CAKES (V)** €13.00  
On Hummus, dressed with Tahini Dressing

# PASTA

- CHICKEN & BACON** €17.00  
Fresh Garganella Pasta tossed with Flash Fried Chicken, Bacon, Reduced Fresh Cream and topped with Toasted Pine Nuts
- RISOTTO PORCINI AND GRANA (V)** €17.00  
Arborio Rice with Funghi Porcini, Thyme and Aged Grana Cheese shavings
- SPAGHETTI VONGOLE** €17.50  
Fresh Vongole Shells, Sicilian Cherry Tomatoes and Fresh Mint, smothered in White Wine finished with a touch of Extra Virgin Olive Oil
- RISOTTO MARINARA** €17.00  
Sautéed Shellfish and Herb flavoured Tomato Broth, Extra Virgin Olive Oil
- LOBSTER SPAGHETTI** €30.00  
Pacific Lobster flamed with Pernod, Green Asparagus, Spring Onions and Bisque sauce

# HOUSE SPECIALS



- PAN FRIED OCTOPUS** €24.00  
Gently cooked Octopus Tentacles, Pan fried with Spanish Black Olives, Bell Peppers, Cherry Tomatoes, Garlic, Herbs and served with French Fries
- BAKED SALMON** €27.00  
Fresh Baked Salmon cooked with Lemongrass, Lime and Coconut Milk on a bed of flavoured Basmati Rice and Stir-fried Vegetables
- POT OF BLUE MUSSELS** €16.00  
Cooked en Blanc with Fish Broth, Tomatoes, Fresh Herbs, Light Chilli Oil, toasted Garlic Maltese Bread and Fries
- FLAMED BALI CHICKEN** €23.50  
Char Grilled Chicken Breast in Green Curry, Coconut Cream, Stirfried Vegetables and Fragrant Basmati Rice
- FRESH FISH PLATTER** €30.00  
Grilled Fillets of Fresh Seabass, Seabream, Grey Meagre and Tiger Prawns served with Mixed Salad and Fries
- SHELLFISH PLATTER** €29.00  
Sautéed Mixed Shellfish and Tiger Prawns cooked in Garlic and White Wine served with French Fries and Mixed Salad
- FRESH FISH AND SHELL FISH ON DISPLAY** (please ask for availability and price)  
Daily selection of Fresh Fish, Lobsters, Oysters, Seafood and Shellfish



# SIZZLING GRILL



- BEEF FILLET (280grms)** €29.00
- GRILLED SEABASS** €24.00
- CHICKEN BREAST** €22.00
- TIGER PRAWNS** €29.00

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
- Roast Garlic Potatoes
- Crunchy French Fries

€3.00

# SAUCES

- Peppercorn sauce
- Mushroom sauce

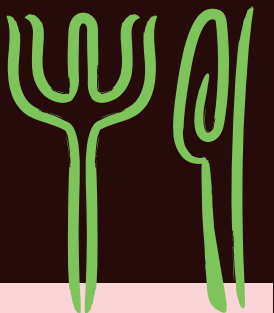
€3.00



# KIDS' FAVOURITES

- BEEF BURGER** €10.00  
in toasted Brioche Bun, Lettuce and French Fries
- CHICKEN DIPPERS** €9.50  
Fried Onion Rings and French Fries
- PASTA** €9.00  
with a choice of either, Tomato, Cream or Bolognese Sauce
- CHICKEN SALAD** €9.00  
with Green Leaves, Cherry Tomatoes and Light Mayonnaise
- CHOICE OF ICE CREAM** per scoop €3.00

# DESSERT



- FRESH FRUIT SALAD** €6.00
- ICE CREAM** per scoop €3.00
- HOME-MADE DESSERTS AVAILABLE IN THE DISPLAY** €6.00