

# BEERS

Draught Pint	€5.50	FOREIGN BEER BTL	€3.50
Draught Half Pint	€2.80	Heineken	
LOCAL BEER BTL	€3.00	Budweiser	
Cisk		Guinness 44cl Cans	€5.20
Hopleaf		Ciders Sweet / Dry	€5.00
Blue Label 33cl	€3.50		

# 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

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

## HOT

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

€7.00 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

€5.00 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

# SPRITS

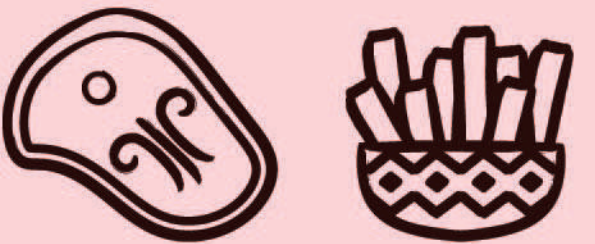
Aperitifs	€3.00
Liqueurs	€3.20
Aged Whiskies	€5.00
Single Malts	€6.50
V.S.O.P Cognacs	€5.00

## BY THE BOTTLE

Smirnoff or J&B + Mixer 70cl	€70.00
Smirnoff or J&B + Mixer 1ltr	€100.00



BATUBULAN  
SUNSET GRILL



DINNER MENU



# STARTERS



<b>BRUSCHETTA (V)</b> Toasted Maltese Bread topped with Tomatoes, Kalamata Olives, Garlic, Onions and Extra Virgin Olive Oil	€6.50
<b>FRESH OYSTERS</b> 2 PIECES PER PORTION Served on ice with Shallot & Red Wine Dressing	€14.00
<b>VEGETABLE BONBONS (V)</b> On Aubergine Puree, dressed with Tahini & Honey Dressing	€11.00
<b>CHICKEN CEASER</b> Mixed Lettuce, Cherry Tomatoes and Grilled Bacon tossed with Classic Caesars Dressing, Crispy Garlic Croutons topped with Grilled Chicken Breast & shavings of Grana Cheese	€14.50
<b>SALMON CARPACCIO</b> Carpaccio duo of Salmon & Melon marinated Zucchini, Salmon Caviar & Yoghurt Dressing	€14.50
<b>COQUILLE SAINT – JACQUES</b> Flash Fried Scallops in Lemon Butter on orange flavoured Celeriac Puree & Charred Spring Onions dusted with Cocoa Powder	€15.00
<b>CALAMARI FRITTI</b> Fresh Fried Calamari with Lemon Caper Mayo	€18.00
<b>COLD SEAFOOD PLATTER</b> FOR 2 PERSONS 2 Oysters, Tiger Prawns, Mixed Marinated Shellfish, Gravlax, Smoked Swordfish & Thousand Island Dressing	€45.00

# PASTA

	STARTER	MAIN
<b>PENNE TOMATO (V)</b> Penne Pasta tossed Tomato & Basil Sauce, Grana Cheese Shavings	€10.00	€14.00
<b>RISOTTO PORCINI &amp; GRANA (V)</b> Arborio Rice with Fungi Porcini, Thyme & Aged Grana Cheese Shavings	€11.00	€15.00
<b>SPAGHETTI RAGU</b> Spaghetti tossed with Braised Beef & Vegetable Ragu, Tomato Pulp	€11.00	€15.00
<b>SPAGHETTI VONGOLE</b> Fresh Vongole Shells, Sicilian Cherry Tomatoes & Fresh Mint, smothered in White Wine finished with a touch of extra Virgin Olive Oil & Grated Bottarga	€13.50	€17.50
<b>PANCIOTTI SCALLOPS &amp; PRAWNS</b> Tossed in Herb Butter on Tomato Fondue	€18.00	€22.00
<b>RISOTTO MARINARA</b> Sauteed Shellfish & Herb flavoured Tomato Broth, Extra Virgin Olive Oil	€13.00	€17.00
<b>LOBSTER SPAGHETTI</b> Pacific Lobster flamed with Pernod, Green Asparagus, Spring Onions & Bisque Sauce	€22.00	€28.00
<b>PACCHERI AL NERO</b> Tossed in Squid Ink Sauce, Sea Urchins Emulsion & Burrata Cream	€16.00	€20.00

# HOUSE SPECIALS



<b>PAN FRIED OCTOPUS</b> Gently cooked Octopus Tentacles, Pan fried with Spanish Black Olives, Bell Peppers, Cherry Tomatoes, Garlic, Herbs and served with French Fries	€24.00
<b>SEARED DUCK BREAST</b> Seared on High Heat, set on Honey & Apple Puree, Wilted Kale & Flamed Red Vermouth Glaze	€22.00
<b>SALMON MOUSSELINE</b> Seared Fresh Salmon Fillet, Crushed Potato, Green Asparagus dressed with Mousseleine Sauce	€24.00
<b>POT OF BLUE MUSSELS</b> Cooked en blanc with Fish Broth, Tomatoes, Fresh Herbs & Lemon Oil, Toasted Garlic Maltese Bread & Fries	€16.00
<b>CALAMARI</b> (SUBJECT TO AVAILABILITY) Cooked in Herb Butter, Mange Tout, Cherry Tomato Fondue, Beetroot & Squid Ink Dressing	€27.00
<b>GRATINATED PACIFIC LOBSTER</b> (SUBJECT TO AVAILABILITY) Pacific Lobster tossed with Mushrooms, Cayenne Pepper & Parmesan Cheese, flamed with Cognac & finished with Tarragon Cream, Petite Vegetables & Basmati Rice	€70.00
<b>FRESH FISH PLATTER</b> (SUBJECT TO AVAILABILITY) Grilled Trio Fillets of Fresh Seabass, Grey Meagre, Swordfish & Tiger Prawns served with Mixed Salad & Fries	€32.00
<b>SHELLFISH PLATTER</b> (SUBJECT TO AVAILABILITY) Sauteed Mixed Shellfish & Tiger Prawns cooked in Garlic & White Wine served with French Fries & Mixed Salad	€30.00
<b>FRESH FISH &amp; SHELLFISH ON DISPLAY</b> Daily Selection of Fresh Fish, Lobsters, Oysters, Seafood & Shellfish	



# SIZZLING GRILL

<b>BEEF FILLET</b> (300grms)	€33.50
<b>VEAL FILLET MEDALLIONS</b> (300grms)	€33.00
<b>CHICKEN BREAST</b>	€22.00
<b>TIGER PRAWNS</b>	€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

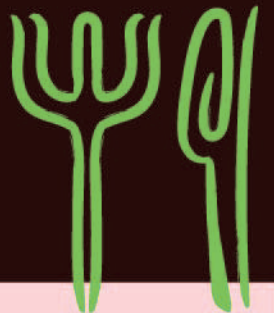
€3.00



# KIDS' FAVOURITES

<b>BEEF BURGER</b> in Toasted Brioche Bun, Lettuce & French Fries	€10.00
<b>CHICKEN DIPPERS</b> Fried Onion Rings and French Fries	€9.50
<b>PASTA</b> with a Choice of either Tomato, Cream or Bolognese Sauce	€9.00
<b>CHICKEN SALAD</b> with Green Leaves, Cherry Tomatoes and Light Mayonnaise	€9.00
<b>CHOICE OF ICE CREAM</b> per scoop	€3.00

# DESSERT



<b>FRESH FRUIT SALAD</b>	€6.00
<b>ICE CREAM</b> per scoop	€3.00
<b>HOME-MADE DESSERTS AVAILABLE IN THE DISPLAY</b>	€6.00