

# LE BISTRO

MEDITERRANEAN INGREDIENTS, BOLD FLAVOURS

## SALADS

### ARTICHOKE SALAD (V)

spring onion, rucola, brie, marinated artichokes, tomato confit, walnuts, lemon remoulade

### BURRATA SALAD (V)

beef tomato, basil pesto, and croutons

### WARM HONEY & LIME CHICKEN, AVOCADO SALAD

grilled chicken, fresh avocado, mixed salad leaves, tangy chilli, lemongrass and coriander dressing

## ENTRÉES

### FRESH MUSSELS ACQUA PAZZA

tomato, white wine, garlic, onion, lemon and herbs

### ANGUS BEEF CARPACCIO

thinly sliced Angus beef, vinegar pearls, Parmesan, olive oil dressing

### \* MALTESE SAUSAGE

pork sausage with coriander, sun-dried tomato and onion

## PIDE (TURKISH FLATBREAD)

### DEL BRONTE

Mortadella, provolone cheese, pistachio

### BELLA FRESCA

fior di latte, tomatoes, basil, extra virgin olive oil

## SOUPS

### CHEF'S DAILY SOUP (V)

### BUTTERNUT SQUASH & GINGER SOUP (V)

served with crispy sourdough bread

## PASTA

Add 3.50 for a main course portion

### SPAGHETTI CARBONARA

pecorino, egg, guanciale

### LINGUINE AL PESCATORE

mussels, clams, prawns, grouper, prawn sauce, tomato and basil salsa

### MAFALDINE PARMA HAM & PUMPKIN

pumpkin, Parma ham, spinach, nutmeg cream sauce

### \* LOCAL STYLE SPAGHETTI RABBIT

rabbit, peas, red wine and thyme tomato sauce

### GARGANELLI BEEF & MUSHROOM

beef strips, garlic, beef reduction, mushroom cream

### RAVIOLI FUNGHI PORCINI (V)

mushroom and porcini filling, garlic and leek olive oil, sun-dried tomatoes

### RISOTTO MUSHROOMS & CHICKEN

pancetta, mushrooms, chicken boneless thighs, and parmesan

## FISH & SHELLFISH

### FISH & SEAFOOD

spinach, carrot purée, clam sauce

### \* LOCAL STUFFED CALAMARI

slow-stewed calamari stuffed with seafood and marjoram, served with olive sauce

### SALMON

sautéed spinach, potato purée, baby vegetables, seafood reduction, herb oil

### GRILLED SEA BASS FILLET

scallion, cauliflower, caper and lemon sauce

## MEAT & POULTRY

### \* LOCAL SLOW-ROASTED PORK BELLY

cabbage, carrot purée, citrus infusion, carob glaze

### COQ AU VIN

rosemary-marinated chicken gently cooked in red wine with mushrooms and bacon

### GRILLED TRUFFLE CHICKEN THIGHS

mushroom and truffle cream sauce

### VEAL PAUPIETTE

parsnip, pea purée, veal jus

### LAMB DUO

braised lamb shoulder, grilled lamb cutlets, celeriac, sweet potato, pomegranate, lamb reduction

## BURGERS

All burgers served with a brioche bun and fries

### CHICKEN THIGH BURGER

grilled marinated chicken thigh, Le Bistro spice mix, red cabbage slaw, red Leicester cheese, chilli honey mayonnaise

### VEGAN FALAFEL BURGER

vegan burger, vegan cheese, chickpeas, garlic, cumin, parsley, tomato, green lettuce, crispy onion, brioche bun and fries

### CLASSIC ANGUS BEEF BURGER

beef patty, gherkins, lettuce, mayonnaise

Add smoked cheese - 2.00

### GUANCIALE & BRIE CHEESEBURGER

beef patty, brie, lettuce, pickled shallots, truffle mayo

## VEGAN MAINS

### STUFFED MARROW (VG)

chunky caponata, olives, baby tomatoes, mint, tomato salsa, vegan cheese gratin

### CAULIFLOWER CASSEROLE (VG)

cauliflower, potato, onion, tomatoes, cumin, served with warm naan

### BEETROOT & PUMPKIN ROAST (VG)

sage pesto, olive oil-dressed beetroot and pumpkin, tofu, toasted walnuts

All main dishes are served with vegetables and potatoes of the day

## ADDITIONAL CLASSIC SAUCES

Three peppercorn cream

Mushroom and truffle sauce

Red wine jus

Mustard cream sauce

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(V) Vegetarian Dishes (VG) Vegan Dishes

\* Maltese Dishes

## COCKTAILS

<b>ROSEMARY PALOMA</b> .....	9.90
Tequila, grapefruit, lemon rosemary syrup, soda water	
<b>TRUFFLE NEGRONI</b> .....	9.90
Truffle infused Gin, sweet vermouth, Campari, bitters	
<b>ELDERFLOWER ROYAL SPRTIZ</b> .....	9.90
Elderflower liqueur, prosecco, basil, soda water	
<b>VERDE MARI SPRITZ</b> .....	9.90
Aged Rum, Cava, lime, honey, mint	
<b>BITTER ISLAND</b> .....	9.90
Havana 7, Campari, pineapple, lime	
<b>MALTESE PEAR ELIXIR</b> .....	9.90
Pink Gin, Bajtra, watermelon, lime, egg white	
<b>HAZELNUT ESPRESSO VELVET</b> .....	9.90
Vodka, Frangelico, espresso, hazelnut	

## MOCKTAILS

<b>HERBAL SPRITZ</b> .....	7.00
Orange juice, honey, thyme, lime, soda water	
<b>APPLE ORCHARD BLOSSOM</b> .....	7.00
Apple juice, elderflower, lemon, soda water	
<b>SPICED PEACH &amp; GINGER HIGHBALL</b> .....	7.00
Peach puree, cinnamon, lemon, ginger ale	

## SOFT DRINKS, JUICES & WATER

<b>SOFT DRINKS 30CL</b> .....	3.50
<b>SOFT DRINKS 50 CL</b> .....	5.75
<b>FRUIT JUICES 30CL</b> .....	3.50
<b>FRESHLY SQUEEZED ORANGE JUICE</b> .....	4.90
<b>IMPORTED STILL OR SPARKLING WATER 25 CL</b> .....	3.70
<b>IMPORTED STILL OR SPARKLING WATER 75CL</b> .....	5.75

## SPIRITS & LIQUEURS

A wide selection of House and Premium Brands spirits and liqueurs are available upon request (Measures: 4cl)

<b>HOUSE BRAND SPIRITS</b> .....	from 5.60
<b>HOUSE BRAND LIQUEURS</b> .....	from 5.80
<b>MIXERS (FOR SPIRITS &amp; LIQUEURS)</b> .....	1.90

## BEERS, ALES & CIDERS

### ON DRAUGHT

<b>CISK LAGER SMALL</b> .....	4.25
<b>CISK LAGER LARGE</b> .....	6.75

### BY THE BOTTLE

<b>BLUE LABEL 33CL</b> .....	5.00
<b>BUDWEISER 25CL</b> .....	5.00
<b>CISK NON-ALCOHOLIC 27.5CL</b> .....	4.50
<b>CORONA EXTRA 35.5CL</b> .....	7.50
<b>GUINNESS 44CL</b> .....	8.00
<b>STRONGBOW 44CL</b> .....	8.50
<b>BULMERS 50CL</b> .....	8.50

## HOT BEVERAGES

All the below coffees can be ordered as decaffeinated

<b>AMERICANO</b> .....	3.25
<b>CAPPUCCINO</b> .....	3.50
<b>ESPRESSO / LUNGO/ MACCHIATO</b> .....	3.00
<b>DOUBLE ESPRESSO</b> .....	3.80
<b>CAFFÈ LATTE</b> .....	3.50
<b>POT TEA/ COFFEE FOR 1</b> .....	3.35
<b>POT TEA/ COFFEE FOR 2</b> .....	6.00
<b>HOT CHOCOLATE</b> .....	3.50

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