

URED SALMON CUCUMBER SORBET STRACCIATEL
TOMATO TARTARE HAM HOCK TERRINE FENNEL M
MAYO PICKLED RELISH GRILLED HALLOUMI CHEE
LOCAL HONEY OLIVE OIL CITRUS CHUTNEY FALA
CHICKPEA FRITTERS TAHINI DIP SPINACH FATAY
ONION PARCELS MIDDLE EASTERN SPICES LAMB
CUMIN CORIANDER MINT LABNEH CHICKEN LOLL
HERB TRUFFLE SALAMI PICANTE FETA CHEESE AI
BRIE WALNUTS **TALK OF TOWN** GHERKINS APPI
GRAPES SLICED BAGUETTE CLASSIC CAESAR SAL
LETTUCE ANCHOVIES PARMESAN SHAVINGS CROU
CHIA CRUNCH BABY **CAFÉ** SPINACH GRAPEFRUIT
COCONUT CARAMEL DRESSING CRACKER FATTOUS
CAROB ROASTED PUMPKIN PINE NUTS RAISONS
LABNEH SOUP OF THE DAY THE PALACE BURGER
HOMEMADE BEEF BURGER MELTED APPLEWOOD S
CHEDDAR BUN SMOKY BBQ RELISH MUSHROOMS
TRUFFLE MAYO **FOOD** BRIE CRISPY ONIONS NIGE
SEED SOUTH WEST CHICKEN SOUTHERN FRIED CH
FILLET CRISPY BACON SWEETCORN PEPPER RELI
SMOKED CHEESE CREOLE MAYO NIGELLA SEED BR
BRIOCHE BUN CHICK BEET BURGER BEETROOT CH
BURGER BEETROOT HUMMUS BABY SPINACH ONIO
RELISH NIGELLA SEED BRIOCHE BUN TACOS CLO
CRISPY YELLOW CORN SOFT OPEN FLOUR TORTIL
BEAN ROASTED VEGETABLES BEANS SMOKED MEX
CHEES GUACAMOLE SOUR CREAM JALAPEÑOS CHI
SAUCE SHREDDED CHICKEN SMOKED MEXICAN CH
SWEETCORN RELISH SOUR **MENU** CREAM SMOKED
PORK SALMON CEVICHE MANGO CORIANDER CHIL
HOUSE SEASONED FRIES CASARECCE HOMEMADE
RAVIOLI CACIO E PEPE PA PAPPARDELLE PARMA
PORCINI CREAMED RAGOUT STROZZAPRETI ASPA
GREEN SALSA FETTUCCINI FRESH MUSSELS SEMI

SERVED FROM 08:00 — 11:00

MORNING BREAKING FOOD

Fitness breakfast (GF)	11
3-egg omelette (1 yolk) made with free range eggs, red peppers, onions, lean ham and woodland mushrooms, served with a fresh garden salad	
Morning glory (V, GF)	13
Fried eggs, sauté garlic mushrooms, falafel, grilled halloumi cheese and grilled tomatoes	
Highland's breakfast (GF)	13
Scrambled eggs, topped with smoked salmon and cottage cheese	
Eggs Benedict The Palace way	11
2 poached eggs and ham hock on toasted Maltese sourdough topped with Mornay sauce	
Eggs Florentine (V)	11
2 poached eggs, sautéed spinach, nutmeg, tomato, cheese sauce, on toasted Maltese sourdough	
Granola (V, GF)	8
Inhouse granola mix with Greek yoghurt and seasonal fruits	

TABLOID'S BUFFET BREAKFAST

Full buffet breakfast including continental, hot, pastries, bakery, hot drinks and juices — 19

AMERICAN PANCAKES

Banana and toffee	9
Oatmeal pancakes with raspberry cream	10
Chocolate, orange and pistachio	10

ADD

Ice cream — 2.5

BAKED GOODS

LIFT THE DAY!

Danish pastry	2.8
Croissant	2.8
Croissant pistachio	3.3
Homemade muffin	2.8
Homemade cookie	2.8

CHECK OUR DISPLAY

Freshly homemade sweets — 6.3

HOT CUPPA

Espresso	2.3
Double espresso	2.5
Macchiato	2.5
Americano	3
Cappuccino	3
Café Latte	3
Mocha	3

COFFEES CAN BE SERVED DE-CAFFEINATED

CHOICE OF MILK

Whole, skimmed, soya,
almond & oat milk

Cold coffees	4.5
Hot Chocolate	3.3
Althaus Tea selection	3.3

FLAVOURS

Bavarian mint, Chamomile,
English breakfast, Earl grey,
Green ginseng, Jasmine,
Lemon mint, Wildberries

LITTLE MUGS OF HAPPINESS

Irish creamy mocha	8.5
Espresso, hot chocolate, Baileys, cream	
Italian caramel latte	8.5
Espresso, vanilla liqueur, caramel syrup, steamed milk	
Gingerbread	8.5
Espresso, dark rum, ginger syrup, cream	

THE PALACE AFTERNOON TEA

York ham and piccalilli sandwich

Cucumber, lettuce and tomato,
mayo spread sandwich

Smoked salmon, rucola and
horseradish cream sandwich

Raisin scones served with cream,
French butter and strawberry jam,
banana and walnut loaf

Macaroons and chocolate brownie
Fresh fruit mini tartlets

Served with your favourite tea

29 for 2 persons

REFRESHING PALATES SINCE 2007

Fresh fruit platter	8.5
Fresh fruit salad	7
Ice cream	2.5
Strawberry, vanilla, chocolate, coconut, cookie	
Sorbets	2.5
Lemon, mango	
Milkshakes	8.5
Strawberry, vanilla, chocolate, coconut, cookie	

HOMEMADE DAILY FRESH LEMONADE

House lemonade	5
Ginger and lemon	5

SMOOTHIES & SHAKES

Banana-peanut butter smoothie Banana, milk, creamy peanut butter	8.5
Red fruit Strawberries, blueberries, raspberries, 100% apple juice & sorbet	8.5
Work out Protein shakes with the highest quality micro filtered whey protein	8.5

COLD PRESSED FRESH JUICE

Ginger zinger Apples, carrots, fresh ginger and lemon	8.5
Sweet green Pineapple, cucumber, green apples and mint leaves	8.5
Beet it Beetroot, carrots, red apple and ginger	8.5

YOUR DOSE
OF **SMOOTHIE**
GOODNESS

YUMMY CARBS!

Ham and cheese toastie 7

Cheese and tomatoes toastie (V) 7

Maltese ✳ 10.5

Maltese sausage, goat cheese, caramelised onions, Rikkardu olive oil and insalata in traditional Maltese ftira

Italiano 11

Mozzarella, fresh inhouse red pesto, Parma ham, fried zucchini on toasted focaccia

Le Parisien (V) 11

Brie cheese, apples, baby spinach, celery and red onion marmalade on toasted baguette

SERVED WITH

Crisps

WRAP IT UP!

Middle Eastern fusion (V) 14.5

Homemade falafel, beetroot, hummus, halloumi, baby spinach and sumac

Scandi style 14.5

Wholemeal wrap, beets, cured salmon, chive and dill cream cheese, cucumber and rucola

The Palace club 14.5

Grilled chicken, boiled egg, bacon, Applewood smoked cheddar, lettuce and tomatoes

Lebanese chicken 14.5

Grilled marinated chicken in a wrap with tabbouleh and hummus, served with a tahini and yoghurt dip

SERVED WITH

House
seasoned fries

REPLACE

Gluten free wrap €1 extra.
An additional charge of €1
is applied to listed prices

PIPING HOT

Soup of the day

9

BANGIN' BURGER

The Palace burger

16.5

Homemade 200g beef burger, topped with melted Applewood smoked cheddar served in a bun with lettuce, tomatoes and gherkin with smoky bbq relish

TOT

17.5

Homemade 200g beef burger, sautéed mushrooms, truffle mayo, brie, crispy onions in a brioche bun

South West Chicken

16.5

Southern fried chicken fillet, crispy bacon, sweetcorn, pepper relish, smoked cheese, creole mayo, nigella seed brioche bun

Chick and beet burger (VG)

16.5

Chickpea burger, beetroot hummus, baby spinach and onion relish, nigella seed brioche bun

**OUR BURGERS ARE COOKED WELL DONE
20 MIN WAITING**

SERVED WITH

House seasoned fries

**BITE INTO
BURGER
EXCELLENCE**

BRING ON THE TACOS

CLOSED CRISPY YELLOW CORN OR SOFT OPEN FLOUR TORTILLA

Veg and bean (V)	15
Roasted vegetables and beans, smoked Mexican cheese, guacamole, sour cream, jalapeños and chipotle sauce	
Chicken	15
Shredded chicken, smoked Mexican cheese, sweetcorn relish, guacamole, served with sour cream, jalapeños and chipotle sauce	
Pork	15
Smoked pulled pork, guacamole, smoked Mexican cheese, sour cream, jalapeños and chipotle sauce	
Salmon	16
Salmon ceviche, mango, spring onions, coriander, sour cream, guacamole, chilli and lime	

SERVED WITH

House seasoned fries

FIRST IMPRESSIONS

Cured salmon in whisky and vanilla	14
Cucumber sorbet and compressed cucumber	
Stracciatella di Bufola (V)	14.5
Tomato tartare and tomato gel	
Local pork terrine *	13
Ham hock, shaved fennel, mustard, mayo and pickled relish	

LET'S

TACO 'BOUT IT

SNACK AND SHARE

Grilled halloumi cheese (V) <i>4 pieces</i>	10.5
Brushed with local honey and olive oil with citrus chutney	
Falafel (VG, GF) <i>3 pieces</i>	10.5
Chickpea fritters, tahini dip	
Spinach fatayer (VG) <i>3 pieces</i>	10.5
Spinach and onion parcels with Middle Eastern spices and tahini dip	
Lamb on a stick <i>3 pieces</i>	11.5
Lamb mince, cumin, coriander and onions served with mint labneh	
Chicken lollipop <i>3 pieces</i>	11.5
Herb and truffle cream	

SALAD'S REVENGE

Classic Caesar salad (V)	13.5
Lettuce with anchovies, Parmesan shavings, Caesar dressing croutons	
Quinoa and kale salad (V)	14.5
Wilted kale, mixed quinoa, black olives, feta and olive oil	
Spiced puy lentil salad(V, VG)	14.5
Shaved fennel, spinach, pomegranate and orange	
Fattoush salad (V)	14.5
With carob roasted pumpkin, pine nuts, raisins and grilled halloumi cheese served with mint labneh	

ADD

Chicken — 4

Salmon — 5

FRESHLY TOSSED

Casarecce (V)	14.5
Tossed in our homemade pesto	
Ravioli (V) ✱	14.5
Ricotta, tomato sauce, Rikkardu olive oil and Maltese goat 'gbejna'	
Pappardelle Parma ham	14.5
Porcini mushroom and creamed ragout	
Strozzapreti chicken	15.5
Asparagus, white wine and green salsa	
Fettuccini fresh mussels	16.5
Semi-dried cherry tomatoes, garlic, olive oil, white wine and basil on a yellow tomato purée	
Squash risotto (V)	14.5
Sundried tomato, feta cheese and herb oil finished with toasted seeds	
Pea risotto	14.5
Goat's cheese and crispy pancetta	

REPLACE

Gluten free pasta — €1 extra
An additional charge of €1 is applied to listed prices

PASTA

LA VISTA, BABY

CHEF'S SPECIALS

- Broad bean, Fawwara goat's cheese and ricotta tart (V) *** 23.5
Topped with poached egg, thyme and tomato hollandaise sauce
- Roasted cauliflower (VG)** 23.5
On Moroccan spiced herb and tomato chick pea scented with preserved lemon
- Pan seared local fresh pork *** 26
Butternut squash and clementine purée, spiced pumpkin, pumpkin seed and sage butter
- Baked salmon fillet** 26
Orange braised fennel, sundried tomatoes and rosemary beurre blanc
- Pan seared sous vide supreme of chicken** 25.5
Sweetcorn purée, spring onions and bacon crumbs
- Trio of beef** 30
Fillet topped with mushroom duxelle, 12 hrs braised beef cheeks, pulled beef bon bon, caramelised parsnip purée, thyme jus

SERVED WITH

Vegetables

Potatoes

ADD

Roasted butternut squash with orange oil, honey and Parmesan — 4.5

Triple fried chunky fries with truffle mayo — 4.5

* LOCAL DISHES

(VG) VEGAN

(V) VEGETARIAN

(GF) GLUTEN FREE

Please note that although some menu items do not contain nuts and/or gluten as main ingredients, dishes are prepared in a kitchen where nuts and gluten-containing ingredients are used. Consequently, there is a possibility of cross-contamination and traces of nuts, nut oil, gluten, or other allergenic ingredients, even if not explicitly mentioned in the description or menu item.

Talk of Town cannot guarantee that all products are free from nuts, gluten, and other allergens and therefore cannot be held responsible for any issues related to food allergies, including those caused by mustard seeds, sesame seeds, celery, onions, garlic, chili, and dairy consumption.

RED SALMON CUCUMBER SORBET STRACCIATELLI
POTATO TARTARE HAM HOCK TERRINE FENNEL MUSTARD
MAYO PICKLED RELISH GRILLED HALLOUMI CHEESE
LOCAL HONEY OLIVE OIL CITRUS CHUTNEY FALAFEL
CHICKPEA FRITTERS TAHINI DIP SPINACH FATAYA
BREAD PARCELS MIDDLE EASTERN SPICES LAMB MINCE
SUMAC CORIANDER MINT LABNEH CHICKEN LOLLIPOP
HERB TRUFFLE SALAMI PICANTE FETA CHEESE APPLE
ORANGE WALNUTS GHERKINS APPLES GRAPES SLICED
BREAD CRUMBS CLASSIC CAESAR SALAD LETTUCE ANCHOV
PARMESAN SHAVINGS CROUTONS CHIA CRUNCH BAKED
BREAD SPINACH GRAPEFRUIT PARSLEY COCONUT CARAMEL
DRESSING CRACKER FATTOUSH CAROB ROASTED
ALMONDS PINE NUTS RAISONS MINT LABNEH SOUP
THE DAY THE PALACE BURGER HOMEMADE BEEF BURGER
ON RYE MELTED APPLEWOOD SMOKED CHEDDAR BUN SAUCE
BBQ RELISH MUSHROOMS TRUFFLE MAYO FOOD BREAD
CRISPY ONIONS NIGELLA SEED SOUTH WEST CHICKEN
BURGER SOUTHERN FRIED CHICKEN FILLET CRISPY BACON
SWEETCORN PEPPER RELISH SMOKED CHEESE CREAM
SAUCE MAYO NIGELLA SEED BUN BUN CHICK BEEF
BURGER BEETROOT CHICKPEA BURGER BEETROOT
BURGER BUN BABY SPINACH ONION RELISH NIGELLA SEED
BUN BUN TACOS CLOSED CRISPY YELLOW CORN
TORTILLOFT OPEN FLOUR TORTILLA BEAN ROASTED VEGETABLES
BEANS SMOKED MEXICAN CHEESE GUACAMOLE
SAUCE SOUR CREAM JALAPEÑOS CHIPOTLE SAUCE SHREDDED
CHICKEN SMOKED MEXICAN CHEESE SWEETCORN RELISH
SAUCE SOUR MENU CREAM SMOKED PULLED PORK SALAD
MEXICAN CEVICHE MANGO CORIANDER CHILLI LIME HONEY
SAUCE SEASONED FRIES CASARECCE HOMEMADE PESTO RAGOUT
PAPPARDELLE PARMESAN HAM AND CHEESE RAGOUT
MUSHROOMS CREAMED RAGOUT STROZZAPRETI ASPARAGUS
SAUCE GREEN SALSA FETTUCCINI FRESH MUSSELS SAUCE