

SNACKS

TRIO OF DIPS (V, VG)	12.9
Roast pepper and garlic, chickpea and cumin, eggplant and sumac served with focaccia and grissini	
GRILLED SICILIAN SAUSAGE (GF)	12.9
With artichoke hearts, pickled onions in balsamic vinegar, rucola and roasted cherry tomatoes	
PIZZA ROLL (V)	10.9
Pizza roll filled with roasted cherry tomatoes, garlic butter and basil	
GREEK PLATTER - <i>to share</i>	23.0
Grilled halloumi, lamb kibbeh, falafel, dolmas, hummus, pita and Greek salad with feta crumble	
THE ROOFTOP PLATTER - <i>to share</i>	23.0
Mozzarella di Bufola, prosciutto 'San Daniele', dried tomatoes, marinated olives, balsamic marinated onions, served with grilled rustic bread and grissini	

HELL-T SALADS

MEDITERRANEAN SALAD (V, GF)	16.0
Cherry tomatoes, cucumber, Greek feta cheese, black kalamata olives, cannellini beans, quail eggs, capsicums, basil and mint olive oil	
KIWI AND QUINOA SALAD (V, VG, GF)	16.0
Quinoa, kiwi, cherry tomatoes, basil, pomegranate, mango, avocado and tahini dressing	
ADD	
Chicken	5.0

PASTA

CASARECCE ZUCCHINI AND ARTICHOKE (V)	16.5
A light and creamy zucchini and artichoke pesto, with Pecorino Romano, walnuts, lemon zest and fresh zucchini	
RIGATONI SALSICCIA E ZUCCA	17.5
Chili roasted pumpkin puree and paprika sausage, parmesan cheese, garlic butter and rucola	
SPAGHETTI AMATRICIANA	17.5
Tomato sauce, crispy guanciale, Pecorino Romano and fresh basil	
COZZE E VONGOLE AGLIO OLIO E POMODORINI	18.5
Linguine aglio olio with mussels and clams, Island soft summer herbs and semi-dried cherry tomatoes	
ISLAND HERB RISOTTO (V)	17.5
Finished with grilled asparagus, rocket leaves and parmesan	

Gluten free pasta is available

BURGER BAR

THE PALACE BURGER	17.5
Homemade 200g beef burger, topped with melted Applewood smoked cheddar served in a bun with lettuce, tomatoes and gherkin with smoky BBQ relish	
SOUTH WEST CHICKEN	17.5
Southern fried chicken fillet, sweet corn, pepper relish, smoked cheese creole mayo, nigella seed brioche bun	
AVO BURGER (VG)	17.5
Avocado and sweetcorn burger, baby spinach, guacamole served in a toasted charcoal sesame bun	
TOP UPS	
Applewood cheese	1.0
Bacon	1.0

Served with house fries and coleslaw

THE PIZZA OVEN

LA MARGHERITA (V) 12.5

Tomato sauce, cherry tomatoes, mozzarella, fresh basil and olive oil

BUFALA (V) 14.5

Tomato sauce, bufala mozzarella, in house semi-dry cherry tomatoes, mozzarella, fresh basil and olive oil

DELL' ORTO (V) 13.5

Tomato sauce, flamed peppers, in house semi-dry cherry tomatoes, kalamata black olives, artichokes sott'olio, mozzarella, drizzled with pesto and rucola

DELL' ETNA 15.0

Smoked chicken, smoked pancetta, caramelised onions, roasted peppers, tomatoes and smoked scamorza

SICILIANA 15.0

Tomato sauce, fior di latte, salsiccia Siciliana al finocchio, pitted olives, in house semi dry cherry tomatoes, basil, rucola and olive oil

FUNGHI DI BOSCO (V) 15.0

Pizza Bianca with mushrooms, crema di tartufo, fior di latte mozzarella, rosemary and truffle oil

SPERANZA 15.0

Sliced baked potatoes, pork belly, onions, fresh and dry goat's cheese, fennel seeds, sesame seeds, smoked rock salt and olive oil

THE GREEK 15.0

Tomato sauce, mozzarella, lamb mince, roasted potatoes, feta cheese, roasted peppers and kalamata olives

CHEF'S PLATES

SWEET POTATO & CANNELLINI FALAFEL (VG) 24.0

On fresh spinach, quinoa, pickled red onion, cucumber ribbons and a beetroot-tahini sauce

TUNA LOIN (GF) 26.5

Seared tuna with a tomato, mango, basil, nori and wasabi salsa

CHICKEN SUPREME 26.5

Mushroom and parmesan duxelles, grilled king oyster mushrooms, chicken bon bon and jus

BEEF FILLET TAGLIATA (GF) 30.5

Grilled fillet medallions, with dried tomatoes, chimichurri and rucola

Served with potatoes & grilled vegetables

SIDES

BOWL OF FRENCH FRIES 4.0

BOWL OF MIXED SALAD 4.0

KIDS MEAL

CHOOSE 1 PLATE FROM THE BELOW, ICE CREAM AND A SOFT DRINK 11.0

Pasta tomato sauce

Chicken nuggets and fries

Baby Margherita pizza

DESSERTS

TIRAMISU 6.5

HOME-MADE SNICKERS CAKE 6.5

PINA COLADA MOUSSE 6.5

ADD A SCOOP OF ICE CREAM 2.3

ICE CREAMS

ANTICA GELATERIA DEL CORSO BY SCOOP 2.3

Vanilla, Chocolate, Pistachio, Cookie, Melon, Lemon

ALL INCLUSIVE DINNER OFFER

TO START

Trio of Dips (V)

FOLLOWED BY PIZZA OR PASTA

Casarecce (V)
Rigatoni
Spaghetti
La Margherita (V)
Dell' Etna
Siciliana

DESSERT OF THE DAY

BEVERAGES

½ wine and ½ water

€26.95 PER PERSON

Minimum 2 pax

BY THE GLASS

House wine	6.5
Foreign wine	7.5
Prosecco	7.5

SOFT DRINKS & JUICES	25CL	50CL
Soft Drinks	3.1	5.0
Selection of juices	3.1	5.0

MIXERS

Tonic Water, Bitter Lemon, Ginger Ale	3.1
Top Up Mixer	1.2

WATER

Natural/Sparkling 100cl	5.45
	3CL

APERITIFS

5.3

GIN

Gordon's Dry	5.3
Bombay Sapphire	5.6
Hendrick's	6.7

TEQUILA

5.2

VODKA

Smirnoff	5.3
Grey Goose	7.3

RUM

Bacardi	5.3
Captain Morgan Spiced	5.3
Malibu	5.3

WHISKY

The Famous Grouse	5.3
Jack Daniel's	5.9
JW Black label	7.7

LIQUEURS

5.3

DIGESTIVES

5.3

COFFEE AND TEA

Espresso	2.0
Americano	3.0
Cappuccino	3.0
Iced Coffee	4.5
Hot Chocolate	3.5

BEVERAGES

DRAUGHT BEER	25CL	50CL
Cisk	3.7	7.1

BEER AND CIDER

Cisk Lager		7.1
Cisk Excel		7.1
Cisk 0.0	3.7	7.1
Corona 33cl	4.8	
Heineken	3.8	
Strongbow		8.1
Thatchers apple and blackcurrant 44cl		7.0
Thatchers rose 44cl		7.0

COCKTAILS

COSMOPOLITAN	9.5
Vodka, Triple Sec, cranberry juice, lime juice	
ON THE BEACH	9.5
Vodka, Passoa, orange juice, cranberry juice	
TEQUILA SUNRISE	9.5
Tequila, Triple Sec, orange juice, grenadine	
NEGRONI	9.5
Campari, Gin, Martini Rosso topped up with soda	
SPRITZ BIANCO	9.5
Martini Bianco, sparkling wine, fresh mint, lemon, dash of soda	
APEROL SPRITZ	9.5
Aperol, sparkling wine, dash of soda	

SIGNATURE COCKTAILS

PASSION FRUIT MULE	11.5
Grey Goose, Passoa, fresh lime juice, ginger ale	
SPICY TROPIC	11.5
Chili infused tequila, passion fruit juice, passion fruit puree', lime juice	
COMINO	11.5
Islands8, Blue Curaçao, fresh lemon juice, simple syrup, orange bitters	

NON ALCOHOLIC

TROPICA	8.0
Pineapple juice, mango puree, orgeat syrup, lime juice	
GINGER SPARKLE	8.0
Fresh ginger, pineapple juice, orange wedges, ginger ale	

WINE

WHITE WINE	
Girgentina I.G.T, La Torre, Marsovin, Malta	27.5
1919 Girgentina, Chardonnay, Moscato DOK	32.0
Gavi D.O.C.G Picollo Ernesto, Italy	28.5
Pecorino I.G.T, Nic Tartaglia, Italy	32.0
Falanghina Beneventano I.G.P, Italy	29.5
Sauvignon Blanc V.D.P.J. Moreau & Fils, France	28.5
Chablis, Louis Moreau, France	46.0
Chenin Blanc, Douglas Green A.O.C, Sout Africa	30.5
ROSÉ WINE	
Shiraz Rosé, La Torre, Marsovin	27.5
Rosé D’Anjou A.C, Domaine de Flines, Loire	29.5
BY.OTT Rose AC, Provence, France	37.0
RED WINE	
Shiraz IGT, La Torre, Marsovin, Malta	27.5
1919 Gellewza DOK, Marsovin, Malta	32.0
Chianti Classico DOCG, Tuscany, Italy	38.0
Criteria Primitivo I.G.T Schola Sarmenti, Italy	33.0
Pinotage, Douglas Green, South Africa	30.5
Malbec Reserva, Caballero, Argentina	33.0
SPARKLING WINE AND CHAMPAGNE	
Veuve Du Vernay Ice Rose', France	30.5
Cassar De Malte, Marsovin, Malta	46.0
Prosecco di Valdobbiadene D.O.C.G, Italy	33.0
Barons de Rothschild’s Brut	91.0
Moët et Chandon Brut Rose, Champagne	130.0
Dom Perignon, Champagne	300.0