



“ PASSION, CHARACTER AND PIZZA IN THE HEART OF MDINA ”

Palazzo Costanzo was built by a member of the Costanzo family Giovanni Battista, married to Rosa di Noto Cumbo, in the 17th century. The Costanzos, a noble family from the feudal Kingdom of Naples had come to settle here early in the century and in 1666-7 Tommaso Costanzo, married to Polixena Bonnici a member of the Maltese aristocracy, was the first of the family to serve as a judge in the *Universita*, or government of Mdina, then known as the Città Notabile. Charles III King of Sicily and Naples conferred the title of Duke of Paganica on Tommaso Costanzo's grandson, Ignazio, in 1758. Records show that the Costanzo family had enjoyed high social standing before their arrival in Malta. Piero Costanzo was a senator in Messina. Giovanni was a judge in Palermo from 1478-82 and Matteo was a commander with the Knights of Malta in 1482. In Caltagirone Francesco Costanzo was a giurato in 1542 while in Taormina Giuseppe stood for the same office in 1633 and some fifty years later a Giuseppe Costanzo was registered as a lawyer in Tortorici. Another Francesco, Baron of Santo Bartolomeo had a palace in Mirto. Diplomas held in Sicilian archives show that in 1774 Giuseppe Gaetano held office and a Vincenzo was the noble Acatapano of Acireale in 1756. The Palazzo has been the home of many distinguished figures among whom were supporters of Garibaldi and members of the secret society of the Carbonari who are believed to have been hidden here. From Ignazio the palace passed to his sister Eleonora Costanzo who then married a Maltese Marquis Antonio De Piro. Through marriage connections in 1883 the Palazzo was then inherited by the Maltese Felicissimo Apap, Marquis of Gnien is-Sultan, a scion of ancient lineage. He married Carmela dei Conti Manduca. The couple, both ancestors of the current owners hosted all Mdina's prominent families. It was subsequently leased to the RAF during the Second World War as an officer's mess and then converted to a convent school for girls in the 1950s. Palazzo Costanzo is currently being restored to its original Baroque style retaining all the aspects of a Maltese Gentleman's home with unique architectural features and enchanting vaulted chambers. The building was later converted into a restaurant and it is scheduled as a Grade 1 monument and it is listed on the National Inventory of the Cultural Property of the Maltese Islands.

— We hope you enjoy the unique atmosphere this building helps to create —

Tradizione di Famiglia

- Family Tradition -



LA PIZZA DI **COOGI'S** HA UN'IMPASTO CON UNA **LIEVITAZIONE DI 48 ORE** E CON UNA COTTURA IN FORNO AD ALTE TEMPERATURE, PER AVERE CROCCANTEZZA E LEGGEREZZA IN UN SOLO MORSO. LA QUALITÀ DELLA NOSTRA PIZZA DIPENDE DALLA SCELTA DI MATERIE PRIME DI ALTA QUALITÀ E DALLA PREPARAZIONE NEI TEMPI GIUSTI CON ABBINAMENTI DI INGREDIENTI RICERCATI.

LEGGERA, CROCCANTE E GUSTOSA. PREPARATA CON PASSIONE!

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COOGI'S PIZZA HAS A **LEAVENING DOUGH OF 48 HOURS** AND COOKED IN THE OVEN AT HIGH TEMPERATURES, FOR CRUNCHINESS AND LIGHTNESS IN A SINGLE BITE.

THE QUALITY OF OUR PIZZA DEPENDS ON THE CHOICE OF HIGH QUALITY RAW MATERIALS, RIGHT PREPARATION TIME AND COMBINATIONS OF REFINED INGREDIENTS.

LIGHT, CRUNCHY AND TASTY. PREPARED WITH PASSION!



*Family
Tradition
Dough*

*Tradizione
di
Famiglia*

Pick Your Favourite Dough From Our Special Selection

ALMOND FLOUR

€ 1.90

THE VITAMINS, MINERALS, AND ANTIOXIDANTS IN THE ALMOND FLOUR CAN PROVIDE IMPORTANT HEALTH BENEFITS BY REDUCING THE RISK OF DIABETES, STROKE, AND HEART DISEASE. IT'S ALSO AN EXCELLENT SOURCE OF MANGANESE AND MAGNESIUM HELPING THE BODY TO HEAL AFTER INJURIES AND TO BREAK DOWN CARBOHYDRATES AND CHOLESTEROL.

PREPARED WITH OUR TRADITIONAL DOUGH AND ALMOND FLOUR.

— CONTAINS GLUTEN —



ACTIVATED VEGETABLE CHARCOAL POWDER

€ 1.90

ACTIVATED CHARCOAL HELPS TO PROMOTE OVERALL DIGESTIVE HEALTH BY REMOVING TOXINS. IT'S A NATURAL TEETH WHITENER AND ACTS AS ANTI-AGING BY PREVENTING CELLULAR DAMAGE TO THE KIDNEYS AND LIVER. PREPARED WITH OUR TRADITIONAL DOUGH AND CHARCOAL POWDER.

— CONTAINS GLUTEN —



RICE FLOUR

€ 2.90

RICE FLOUR HAS HIGH VITAMIN B1 AND B6 CONTENT AND HEALTHY DOSES OF IRON, MANGANESE, AND PHOSPHOROUS. IT IS ALSO, OF COURSE, NATURALLY GLUTEN-FREE AND UNLIKELY TO PROVOKE ANY KIND OF ALLERGIC REACTION. LIGHTER AND EASIER TO DIGEST COMPARED TO TRADITIONAL DOUGHS.



WHOLE-MEAL FLOUR

€ 1.90

WHOLE-MEAL FLOUR HAS ANTI-INFLAMMATORY PROPERTIES. IT PREVENTS CONSTIPATION AND HELPS MAINTAIN GOOD LEVELS OF CHOLESTEROL, LIPIDS AND SUGAR IN THE BLOOD WHILE LEADING TO A REDUCED RISK OF DEVELOPING DIABETES.

PREPARED WITH OUR TRADITIONAL DOUGH AND WHOLE-MEAL FLOUR.

— CONTAINS GLUTEN —



ORGANIC GREEN SPIRULINA

€ 1.90

SPIRULINA IS A TASTELESS GREEN FRESHWATER ALGAE WHICH IS RICH OF VITAMINS AND MINERALS ESSENTIAL FOR MAINTAINING A HEALTHY IMMUNE SYSTEM, LIKE VITAMINS E, C, AND B6. IT INCREASES METABOLISM, BOOSTS IMMUNE SYSTEM, REDUCE ANXIETY, LOWERS CHOLESTEROL AND HELPS TO LOOSE WEIGHT.

PREPARED WITH OUR TRADITIONAL DOUGH AND GREEN SPIRULINA.

— CONTAINS GLUTEN —



Pizze Classiche

 **MARGHERITA** € 9.70

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE,
FRESH BASIL, ORIGAN

 **LA ROSSA** € 7.40

TOMATO SAUCE, GARLIC OIL, ORIGAN

PROSCIUTTO € 11.00

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, COOKED HAM

 **FUNGHI** € 11.00

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, MUSHROOMS

PROSCIUTTO E FUNGHI € 12.00

TOMATO SAUCE, MOZZARELLA, COOKED HAM, MUSHROOMS

 **DIAVOLA** € 12.00

TOMATO SAUCE, MOZZARELLA, SPICY SALAMI, FRESH CHILI

 **VEGETARIANA** € 12.00

TOMATO SAUCE, MOZZARELLA, MUSHROOMS, GRILLED
AUBERGINES, GRILLED ZUCCHINI

NAPOLETANA € 11.00

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE,
ANCHOVIES, CAPERS, ORIGAN

 **MALTESE** € 12.00

TOMATO SAUCE, MOZZARELLA, MALTESE
SAUSAGE, SUNDRIED TOMATOES, BLACK OLIVES

CAPRICCIOSA € 12.00

TOMATO SAUCE, MOZZARELLA FDL, COOKED HAM,
MUSHROOMS, ARTICHOKES, BLACK OLIVES, BOILED EGG

 **PARMIGIANA** € 12.00

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, GRILLED
AUBERGINES, GRANA PADANO, FRESH BASIL

TONNO E CIPOLLA € 11.00

TOMATO SAUCE, MOZZARELLA, TUNA IN OIL, ONION, ORIGAN

 **FRUTTI DI MARE** € 14.00

TOMATO SAUCE, SQUID, MUSSELS, CLAMS, KING PRAWNS

HAWAIANA € 11.40

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, COOKED HAM, PINEAPPLE

SALMONE € 13.00

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, SMOKED SALMON, CHERRY TOMATOES

4 STAGIONI € 12.00

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, COOKED HAM, MUSHROOMS, ARTICHOKES, WURSTEL

CALZONE € 12.00

FOLDED PASTRY FILLED WITH TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, COOKED HAM, ORIGAN



Le Pizze di Coogi's

REGINA

€ 13.00

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, MOZZARELLA DI BUFALA D.O.P., CHERRY TOMATOES, ROCKET SALAD

Medievale

€ 15.40

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, COOKED HAM, MALTESE SAUSAGE, MINCED BEEF, WURSTEL, CHICKEN STRIPS, ROASTED BACON

CHICKEN BBQ

€ 13.00

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, ONION, CHICKEN STRIPS, SWEET CORN, BBQ SAUCE

MEXICANA

€ 13.00

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, MINCED BEEF, BEANS, FRESH CHILI

PIEMONTESE

€ 13.00

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, ROASTED BELL PEPPERS, ANCHOVIES, GARLIC OIL

PARMA HAM

€ 13.00

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, PARMA HAM, ROCKET SALAD, GRANA PADANO SHAVINGS

CHICKEN TANDOORI

€ 13.00

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, MUSHROOMS, CHICKEN STRIPS, SPICY TANDOORI SAUCE

SALSICCIA, BROCCOLI E PATATE

€ 12.40

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, MALTESE SAUSAGE, BROCCOLI, ROASTED POTATOES

BELLA MEDINA

€ 16.50

GOLDEN CHERRY TOMATO SAUCE.

TOPPED, OUT OF THE OVEN, PARMA HAM, BUFFALO MOZZARELLA D.O.P. AND FRESH BASIL

COOGI'S CALZONE

€ 16.90

FOLDED PASTRY FILLED WITH, MOZZARELLA FIOR DI LATTE, COOKED HAM, MUSHROOMS. TOPPED, OUT OF THE OVEN, WITH A WHOLE SMASHED 125GR BURRATA D.O.P. AND PISTACHIO PESTO

FANTASIA DEL PIZZAIOLO

€ 15.00

LET OUR PIZZAIOLO SURPRISE YOU!



Le Bianche

- The White Pizzas -
(NO TOMATO SAUCE 🍅)

 **BIANCANEVE** € 8.90

MOZZARELLA FIOR DI LATTE, ORIGAN

  **DEL SINDACO** € 12.40

MOZZARELLA FIOR DI LATTE, GORGONZOLA, TOASTED WALNUTS, HONEY

BOSCAIOLA € 14.00

MOZZARELLA FIOR DI LATTE, SMOKED SCAMORZA, ROASTED BACON, PORCINI

 **GOZITANA** € 14.30

MOZZARELLA FIOR DI LATTE, ROASTED POTATOES, MALTESE SAUSAGE,
SUNDRIED TOMATOES, GOZITAN PEPPERED SHEEP CHEESELET

  **TARTUFATA** € 14.00

MOZZARELLA FIOR DI LATTE, MUSHROOMS, PORCINI, TRUFFLE OIL

BRONTE € 16.20

MOZZARELLA FIOR DI LATTE, MORTADELLA, WHOLE BURRATA D.O.P. 125GR, PISTACHIO PESTO

 **4 FORMAGGI** € 12.00

MOZZARELLA FIOR DI LATTE, GRANA PADANO, SMOKED SCAMORZA, GORGONZOLA

CARBONARA € 13.00

MOZZARELLA FIOR DI LATTE, ROASTED BACON, EGG, GRANA PADANO, BLACK PEPPER

 **COSTANZO** € 14.00

MOZZARELLA FIOR DI LATTE, ROASTED BACON, MUSHROOMS, PISTACHIO PESTO

 **CALZONE DEI BASTIONI** € 15.40

FOLDED PASTRY FILLED WITH MOZZARELLA FIOR DI LATTE,
SMOKED SCAMORZA, PARMA HAM, GRANA PADANO, TRUFFLE OIL

Le Focacce

  **TRADIZIONALE** € 6.90

EXTRA VERGIN OLIVE OIL, SEA SALT

PICK YOUR FAVOURITE FLAVOUR:

ROSEMARY / ORIGAN / GARLIC OIL / SPICY OIL

SMOKY € 10.40

SMOKED SCAMORZA, MORTADELLA, CHERRY TOMATOES

  **MONTANARA** € 10.40

ROASTED POTATOES, GORGONZOLA, PORCINI

 **BUFALINA** € 12.40

MOZZARELLA DI BUFALA D.O.P., ROCKET SALAD,
CHERRY TOMATOES, GRANA PADANO SHAVINGS

 **RUBIA** € 12.40

MOZZARELLA DI BUFALA D.O.P., ROCKET SALAD,
SUNDRIED TOMATOES, BLACK OLIVES, PISTACHIO PESTO

 Piemontese

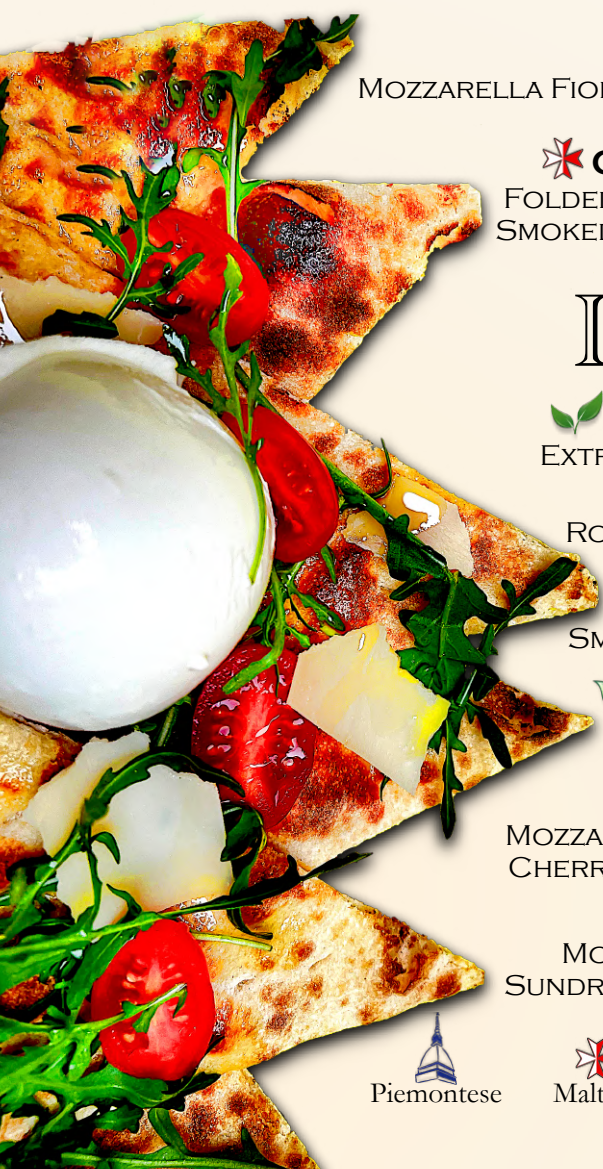
 Maltese

 Lactose Free

 Vegetarian

 Spicy

 Vegan



Make it even more Special!

Give Your Own Touch by adding extra Ingredients

WHOLE BURRATA D.O.P 125GR € 6.90

WHOLE MOZZARELLA DI BUFALA D.O.P. € 4.90

🌿 VEGAN MOZZARELLA € 2.50

– REMOVED ITEMS
WILL NOT BE REFUNDED –



€ 2.00 EACH

- 🌿 GRANA PADANO SHAVINGS
- BUFALA MOZZARELLA 🌿
- 🌿 EXTRA MOZZARELLA
- SMOKED SCAMORZA 🌿
- 🥛 ANCHOVIES FILLETS
- MALTESE SAUSAGE ✖
- 🌿 CHERRY TOMATOES
- 🥛 TANDOORI SAUCE 🌿
- GORGONZOLA 🌿
- 🥛 SPICY SALAMI
- COOKED HAM 🥛
- 🌿 MUSHROOMS
- MORTADELLA 🥛
- 🌿 ARTICHOKEs
- 🥛 BOILED EGG 🌿

€ 3.50 EACH

- 🌿 PEPPERED SHEEP CHEESELET ✖
- 🥛 SMOKED SALMON
- 🌿 PISTACHIO PESTO
- ROASTED BACON 🥛
- 🥛 CHICKEN STRIPS
- 🌿 TRUFFLE OIL 🏰
- 🥛 PARMA HAM
- 🌿 PORCINI

ANY OTHER INGREDIENT IS
€1.00 OR €1.50 EACH

- 🏰
Piemontese
- ✖
Maltese
- 🥛
Lactose Free
- 🌶️
Spicy
- 🌿
Vegetarian
- 🌿
Vegan



Platters

- Taglieri -



PAIR YOUR PLATTER WITH:

 **FOCACCIA TRADIZIONALE** € 6.90
EXTRA VERGIN OLIVE OIL, SEA SALT
ROSEMARY / ORIGAN / GARLIC OIL / SPICY OIL

 **FRIED PIZZA DOUGH BITES** € 6.90

 **MALTESE PLATTER** € 19.90

OLIVES, ARTICHOKEs, SUN DRIED TOMATOES, BIGILLA, PEPPERED SHEEP CHEESE, MALTESE SAUSAGE AND GALLETTI BISCUITS

 **CHEESE PLATTER** € 19.90

FRESH BUFALA MOZZARELLA, GRANA PADANO, SMOKED SCAMORZA, WALNUTS, SUNDRIED TOMATOES, GOZITAN PEPPERED SHEEP CHEESELET, GORGONZOLA, PECORINO, OLIVES, DRIED DATES, ARTICHOKEs, PICKLED GHERKINS, HONEY, FRUIT JAM AND GALLETTI BISCUITS

 **COLD CUTS PLATTER** € 19.90

COOKED HAM, MORTADELLA, MALTESE SAUSAGE, SPICY SALAMI, PANCETTA (BACON), PARMA HAM, PICKLED GHERKINS, DRIED DATES, WALNUTS, SUN DRIED TOMATOES, GREEK OLIVES, ARTICHOKEs HEARTS AND GALLETTI BISCUITS

 **VEGAN PLATTER** € 19.90

GRILLED AUBERGINES AND COURGETTES, ROASTED BELL PEPPERS, HUMMUS, FRESH CARROTS, CUCUMBER, CHERRY TOMATOES, VEGAN CHEESE WITH TRUFFLE AND BLUE CHEESE STYLE, WALNUTS, BEYOND SAUSAGE AND GALLETTI BISCUITS

MIX PLATTER € 19.90

GOZITAN PEPPERED SHEEP CHEESELET, WALNUTS, COOKED HAM, MORTADELLA, MALTESE SAUSAGE, SPICY SALAMI, PANCETTA (BACON), PARMA HAM, DRIED DATES, SUNDRIED TOMATOES, HONEY, ARTICHOKEs HEARTS, GRANA PADANO, PICKLED GHERKINS, GREEK OLIVES, SMOKED SCAMORZA, GORGONZOLA, FRUIT JAM, GALLETTI BISCUITS, FRESH BUFALA MOZZARELLA

COMBO FRIED PLATTER € 19.90

FRENCH FRIES, SWEET POTATO FRIES, 4 CHICKEN NUGGETS, 4 MOZZARELLA STICKS, 4 CHEESY JALAPEÑOS, ONION RINGS. SERVED WITH TARTARE AND BARBECUE SAUCE



 Maltese

 Lactose Free

 Vegetarian

 Spicy

 Vegan

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE ADVISE YOUR SERVER BEFORE PLACING YOUR ORDER

Burgers

– SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES –


– GLUTEN FREE BUN 50C EXTRA –

 **MALTESE BURGER** € 14.90 - EXTRA PATTY €3.00

LETTUCE, 200GR RABBIT AND MALTESE SAUSAGE PATTY, PEPPERED GOZITAN CHEESELET, SPECIAL BIGILLA SAUCE, SUNDRIED TOMATOES

CHICKEN BURGER € 13.90

CRISPY CHICKEN ESCALOPE, CHEDDAR CHEESE, LETTUCE, TOMATO, CAESAR SAUCE

 **BEEF BURGER** € 14.90 - EXTRA PATTY €3.00

LETTUCE, TOMATO, 200GR BLACK ANGUS PATTY, EGG, CRISPY BACON, MAYO, PICKLED GHERKINS

LAMB BURGER € 16.90 - EXTRA PATTY €5.00

LETTUCE, TOMATO, 200GR LAMB PATTY, SPECIAL TANDOORI SAUCE

 **VEGETARIAN BURGER** € 13.90

ROCKET SALAD, GRILLED AUBERGINES, ROASTED BELL PEPPERS, GRILLED COURGETTES, SMOKED SCAMORZA CHEESE



BEYOND VEGAN BURGER € 14.50 - EXTRA PATTY €3.00

LETTUCE, VEGAN CHEESE, BEYOND MEAT PATTY, GRILLED AUBERGINE, VEGAN MAYONNAISE



VEGAN SAUSAGE BURGER € 12.90

LETTUCE, GRILLED BEYOND SAUSAGE, FRENCH MUSTARD, ROASTED BELL PEPPERS, CARAMELISED ONIONS



Sfizi Fritti

- Fried Appetizers -



 **ONION RINGS** € 5.90

FRENCH FRIES € 4.90

SWEET POTATO FRIES € 5.90

TEMPURA SHRIMPS - 6 PIECES - € 12.90

 **MOZZARELLA STICKS** - 6 PIECES - € 6.90

 **JALAPEÑOS** - 6 PIECES - € 7.90
FILLED WITH CREAMY CHEESE



VEGAN BEYOND CHICKEN TENDERS - 4 PIECES - € 11.90

CRISPY NUGGETS ON THE OUTSIDE AND JUICY AND MEATY ON THE INSIDE



Tartare
50c



Tandoori
80c



Caesar
50c



Piemontese



Maltese



Lactose Free



Vegetarian



Spicy



Vegan



Antipasti - Starters -

BURRATA E PARMA € 12.90

FRESH ITALIAN BURRATA 125GR, CHERRY TOMATOES, PARMA HAM AND BASIL

CARPACCIO DI TONNO € 13.50

THINLY SLICED RAW TUNA DRESSED WITH CITRONETTE

GRATIN D'AUBERGINES € 10.90

AUBERGINE GRATIN WITH TOMATO SAUCE, MOZZARELLA, PARMIGIANO AND BASIL

 FRIED PIZZA DOUGH BITES € 6.90

BRESAOLA € 12.90

SLICED CURED AIR-DRIED RAW BEEF WITH ROCKET SALAD, PARMIGIANO AND CITRONETTE

PUMPKIN AND COCONUT SOUP € 7.90

SUBLIMELY SMOOTH LOCAL PUMPKIN SOUP WITH A DASH OF COCONUT CREAM AND CROUTONS

CAULIFLOWER AND CHEDDAR SOUP € 7.90

DELICIOUS CAULIFLOWER FLORETS, WHITE POTATO, RICH AND MATURE CHEDDAR, GRILLED ONION AND CROUTONS

Salads

CHICKEN CAESAR SALAD € 14.90

GRILLED CHICKEN BREAST, LETTUCE, GRANA PADANO CHEESE, BACON, CROUTONS AND DRESSING

SMOKED SALMON SALAD € 15.90

SMOKED SALMON, LETTUCE, CHERRY TOMATOES, CUCUMBER, OLIVES AND ROAST POTATOES. DRESSED WITH PISTACHIO PESTO

GREEK SALAD € 14.90

CHERRY TOMATOES, LETTUCE, OLIVES, CUCUMBER, SPRING ONIONS AND FETA CHEESE DRESSED WITH TZATZIKI SAUCE

VEGAN POWER BOWL € 13.90

SPICY CHICKPEAS, GRILLED COURGETTES, ROASTED BELL PEPPERS, VEGAN MOZZARELLA BITES, WALNUTS, BEETROOT, BROCCOLI, SWEET CORN. DRESSED WITH OUR DELICATE OLIVE-TAPENADE SAUCE



Piemontese



Maltese



Lactose Free



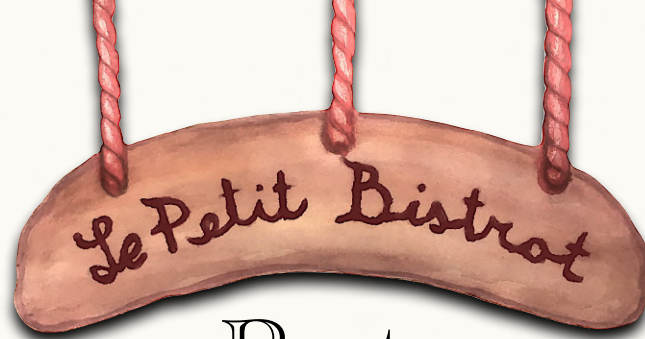
Vegetarian



Spicy





Vegan



Pasta


– LARGE PORTIONS ARE 50% BIGGER THAN REGULARS –
– GLUTEN FREE PENNE, SPAGHETTI OR GNOCCHI AVAILABLE AT € 2 EXTRA –

 **TAGLIATELLE ALLA BOLOGNESE** **REGULAR - LARGE**
€ 11.40 - € 13.90
LONG THICK EGG PASTA WITH THE GREAT ITALIAN CLASSIC BEEF BOLOGNESE SAUCE

   **SPAGHETTI AGLIO OLIO E PEPERONCINO** € 10.90 - € 13.40
SPAGHETTI DI GRAGNANO TOSSED IN GOLDEN GARLIC, FRESH CHILLI PEPPER
AND EXTRA VIRGIN OLIVE OIL WITH A SPRINKLE OF FRESH PARSLEY

GARGANELLI PANNA E SALMONE € 12.90 - € 15.40
QUILL SHAPED EGG PASTA SAUTÉED IN FRESH CREAM, PARMIGIANO P.D.O,
SMOKED NORWEGIAN SALMON, WITH A DRIZZLE OF FRESH PARSLEY

 **RAVIOLI AL BRASATO** € 13.40 - € 15.90
HOMEMADE RAVIOLI FILLED WITH BRASATO BEEF AND CINNAMON,
SAUTÉED IN CLARIFIED BUTTER AND ROASTED PIEMONTESE HAZELNUTS

 **SAUSAGE AND ZUCCHINI WHITE LASAGNA** € 14.40
- ONLY LARGE PORTION AVAILABLE -
OVEN BAKED LAYERED PASTA FILLED WITH AROMATIC MALTESE SAUSAGE,
LOCAL ORGANIC COURGETTES, FRENCH BÉCHAMEL SAUCE,
MELTED FIOR DI LATTE MOZZARELLA AND PARMIGIANO P.D.O.

  **RAVIOLI AL POMODORO FRESCO** € 12.90 - € 15.40
EGG PASTA FILLED WITH GOZITAN RICOTTA CHEESE TOSSED IN A
DELICATE FRESH TOMATO SAUCE AND HOMEGROWN BASIL

   **PENNE ARRABBIATA** € 10.90 - € 13.40
QUILL SHAPED PASTA TRAFILATA AL BRONZO,
FRESH CHILI PEPPER AND SPICY HOMEMADE TOMATO SAUCE

  **CASERECCHE ALLA CONTADINA** € 11.40 - € 13.90
GREEN SPIRULINA TWISTED PASTA WITH FRESH TOMATO SAUCE,
AUBERGINE, BLACK OLIVES AND COURGETTES

 **GNOCCHI AI FORMAGGI** € 11.90 - € 14.40
POTATO DUMPLINGS TOSSED IN FRESH CREAM, ITALIAN GORGONZOLA P.D.O.
AND GRANA PADANO CHEESE CREAM



Piemontese



Maltese



Lactose Free



Vegetarian



Spicy



Vegan

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE ADVISE YOUR SERVER BEFORE PLACING YOUR ORDER



Mains

 **VEAL BRAGJOLI** € 20.90

TRADITIONAL MALTESE AROMATIC VEAL ROLLS STEWED IN TOMATO HUNTER'S SAUCE
SERVED WITH OVEN BAKED VEGETABLES AND POTATOES

 **GRILLED RIB EYE** € 26.90

350GR ARGENTINIAN GRASS-FED BEEF
SERVED WITH OVEN BAKED VEGETABLES AND POTATOES
SAUCE: MUSHROOM, BLUE CHEESE, BLACK PEPPER - € 2.50

 **CONIGLIO ALLA MALTESE**  **MALTESE RABBIT** € 21.90

TRADITIONAL LOCAL RABBIT FIRST PAN-SEARED WITH GARLIC AND HERBS
AND THEN OVEN STEWED IN TOMATO AND SHIRAZ RED WINE SAUCE
SERVED WITH OVEN BAKED VEGETABLES AND POTATOES

  **POLPO IN UMIDO** € 23.90

A TENDER OCTOPUS STEW, MADE WITH MEDITERRANEAN FLAVOURS:
TOMATO, OLIVES, CAPERS, GARLIC AND MARJORAM
SERVED WITH OVEN BAKED VEGETABLES AND POTATOES



GRILLED BEYOND SAUSAGES € 19.90

TWO GRILLED SAUSAGES WITH SIDE APPLE & MUSTARD SAUCE
SERVED WITH OVEN BAKED VEGETABLES AND POTATOES

Extra Sides

FRENCH FRIES € 4.90

SWEET POTATO FRIES € 5.90

GREEN SALAD € 3.50

TOMATOES SALAD € 4.90

MIX SALAD € 4.90

OVEN BAKED VEGETABLES & POTATOES € 4.90

GRILLED ZUCCHINI & AUBERGINES € 4.90



Piemontese



Maltese



Lactose Free



Vegetarian



Spicy



Vegan

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE ADVISE YOUR SERVER BEFORE PLACING YOUR ORDER

I am VEGAN

Pizzeria

– VEGAN MOZZARELLA AVAILABLE AT € 2.50 EXTRA –



LA ROSSA € 7.40

TOMATO SAUCE, GARLIC OIL, ORIGAN

SANT'AGATA € 12.00

TOMATO SAUCE, MUSHROOMS, ARTICHOKE, BLACK OLIVES, GRILLED AUBERGINES, SUNDRIED TOMATOES

LOULOU € 11.00

ROCKET SALAD PESTO, CHERRY TOMATOES, FRESH ONION, CAPERS, TOASTED WALNUTS

GUSTOSA € 11.00

TOMATO SAUCE, ROASTED POTATOES, FRESH ONIONS, BLACK OLIVES, VEGAN MOZZARELLA

ORTOLANA € 12.00

TOMATO SAUCE. MUSHROOMS. GRILLED AUBERGINES. GRILLED ZUCCHINI. ROASTED PEPPERS. SWEET CORN. BROCCOLI

CALZONE VEGANO € 13.00

FOLDED PASTRY FILLED WITH TOMATO SAUCE, VEGAN MOZZARELLA, ROASTED POTATOES, CAPERS, SUNDRIED TOMATOES, ROCKET SALAD

Le Petit Bistrot

PUMPKIN AND COCONUT SOUP € 7.90

SUBLIMELY SMOOTH LOCAL PUMPKIN SOUP WITH A DASH OF COCONUT CREAM AND CROUTONS

VEGAN POWER BOWL € 13.90

SPICY CHICKPEAS, GRILLED COURGETTES, ROASTED BELL PEPPERS, VEGAN MOZZARELLA BITES, WALNUTS, BEETROOT, BROCCOLI, SWEET CORN. DRESSED WITH OLIVE-TAPENADE SAUCE

SPAGHETTI AGLIO OLIO E PEPPERONCINO

SPAGHETTI DI GRAGNANO TOSSED IN GOLDEN GARLIC, FRESH CHILLI PEPPER AND EXTRA VIRGIN OLIVE OIL AND PARSLEY

REGULAR – LARGE
€ 10.90 – € 13.40

CASERECCHE ALLA CONTADINA

GREEN SPIRULINA TWISTED PASTA WITH FRESH TOMATO SAUCE, AUBERGINE, BLACK OLIVES AND COURGETTES

REGULAR – LARGE
€ 11.40 – € 13.90

PENNE ARRABBIATA

QUILL SHAPED PASTA TRAFILATA AL BRONZO, FRESH CHILI PEPPER AND SPICY HOMEMADE TOMATO SAUCE

REGULAR – LARGE
€ 10.90 – € 13.40

GNOCCHI AL POMODORO FRESCO

POTATO DUMPLINGS WITH OUR FRESH TOMATO SAUCE AND HOMEGROWN BASIL

REGULAR – LARGE
€ 10.40 – € 12.90



GRILLED BEYOND SAUSAGES € 19.90

TWO GRILLED SAUSAGES WITH SIDE APPLE & MUSTARD SAUCE. SERVED WITH OVEN BAKED VEGETABLES AND POTATOES

VEGAN PLATTER € 19.90

HUMMUS, FRESH CARROTS, CUCUMBER, GRILLED AUBERGINES AND COURGETTES, ROASTED BELL PEPPERS, CHERRY TOMATOES, WALNUTS, BEYOND SAUSAGE, VEGAN CHEESE WITH TRUFFLE AND BLUE CHEESE STYLE AND GALLETTI BISCUITS



BEYOND VEGAN BURGER € 14.50 - EXTRA PATTY €3.00

LETTUCE, VEGAN CHEESE, BEYOND MEAT PATTY, GRILLED AUBERGINE, VEGAN MAYONNAISE SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES



VEGAN SAUSAGE BURGER € 12.90

LETTUCE, GRILLED BEYOND SAUSAGE, FRENCH MUSTARD, ROASTED BELL PEPPERS, CARAMELISED ONIONS SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES



VEGAN BEYOND CHICKEN TENDERS € 11.90

CRISPY NUGGETS ON THE OUTSIDE AND JUICY AND MEATY ON THE INSIDE - 4 PIECES

– LARGE PORTIONS ARE 50% BIGGER THAN REGULARS –

– GLUTEN FREE PENNE, SPAGHETTI OR GNOCCHI AVAILABLE AT € 2 EXTRA –



COPPE GELATO

€ 8.70 - IceCream Sundae -



MALTIIJA

FIG & CINNAMON ICE-CREAM
WHIPPED CREAM
IMQARET SWEET
LOCAL HONEY
HAZELNUT CRUNCH
WAFFLE BISCUITS



FRAWLI

STRAWBERRY ICE-CREAM
VANILLA ICE-CREAM
WHIPPED CREAM
STRAWBERRY TOPPING
FRESH STRAWBERRIES
WAFFLE BISCUITS



CIOCCOLATO

CHOCOLATE ICE-CREAM
VANILLA ICE-CREAM
WHIPPED CREAM
CHOCOLATE TOPPING
HAZELNUT CRUNCH
CHOCOLATE SQUARE
WAFFLE BISCUITS



TORINO

HAZELNUT ICE-CREAM
PISTACHIO ICE-CREAM
WHIPPED CREAM
HAZELNUT CRUNCH
PISTACHIO CRUNCH
CARAMEL TOPPING
WAFFLE BISCUITS



MANGO

LEMON SORBET
MANGO SORBET
WHIPPED CREAM
KIWI TOPPING
FRESH FRUIT
MINT LEAVE
WAFFLE
BISCUITS



WILD CHERRY

STRAWBERRY ICE-CREAM
VANILLA ICE-CREAM
WHIPPED CREAM
WILD CHERRIES IN SYRUP
AMARENA TOPPING
HAZELNUT CRUNCH
WAFFLE BISCUITS



NUTELLA

HAZELNUT ICE-CREAM
VANILLA ICE-CREAM
WHIPPED CREAM
NUTELLA
HAZELNUT CRUNCH
WAFFLE BISCUITS



LIMONCELLO

LEMON SORBET, WHIPPED CREAM,
LIMONCELLO LIQUEUR, MINT LEAVE,
LEMON SLICE, WAFFLE BISCUITS



AMARETTO

VANILLA ICE-CREAM, WHIPPED CREAM,
DISARONNO LIQUEUR, AMARETTO
CRUNCH, AMARETTO BISCUITS

CAKES

€ 4.90

Have a Look at our Cake Display

CHOCOLATE FUDGE CAKE - CASSATELLA SICILIANA - LEMON DRIZZLE

CARROT CAKE - OREO CAKE - STRAWBERRY CHEESE CAKE

RED VELVET CAKE - CARAMEL PEANUT CAKE - APPLE TART

  ROASTED HAZELNUTS AND CHOCOLATE CHIPS



DESSERTS

 **IMQARET** € 5.90

FRIED THIN SWEET PASTRY FILLED WITH A FLAVOURFUL SPICED DATE AND CITRUSY PASTE SERVED WITH WHIPPED CREAM.

1 SCOOP VANILLA ICE CREAM €1 EXTRA

 **AFFOGATO AL CAFFÈ** € 5.90

VANILLA ICE-CREAM TOPPED WITH HOT COFFEE, WHIPPED CREAM AND CHOCOLATE POWDER

Regular Large

NUTELLA BITES € 5.90 - € 8.90

FRIED PIZZA DOUGH BITES WITH NUTELLA AND CRUSHED PISTACHIOS

TIRAMISU' € 5.90

SAVOIARDI BISCUITS SOAKED IN COFFEE, MASCARPONE CREAM AND COCOA POWDER



 **PANNA COTTA** € 5.90

VERY SOFT CREAM PUDDING TOPPED WITH A CHOICE OF: CHOCOLATE, CARAMEL OR STRAWBERRY



VEGAN TREATS € 5.90

   **MANGO SLICE**

MANGOES, GLUTEN FREE OATS, ALMONDS, AGAVE SYRUP, CASHEWS, COCONUT, LEMON

   **MILLIONAIRE**

ALMONDS, DATES, OATS, COCONUT, PEANUTS, RAW CACAO, AGAVE SYRUP, VANILLA

   **BERRYLICIOUS**

OATS, ALMONDS, AGAVE SYRUP, CASHEWS, COCONUT, RED & BLACK BERRIES, LEMON, VANILLA

   **PISTACHIO & MATCHA**

CASHEWS, PISTACHIOS, MATCHA, OATS, ALMONDS, COCONUT, AGAVE SYRUP, CACAO, VANILLA



CAFFETTERIA AND DRINKS



Smoothies € 4.90

100% Natural Fruits
Gluten & Lactose Free

Strawberry Delight

Strawberry, Banana and Peach

Passion Paradise

Passion Fruit, Mango, Pomegranate and Pear

Tropical Sunshine

Mango, Melon, Pineapple and Kiwi

Detox Drive

Beetroot, Carrot, Apple, Lemon and Ginger

Soft Drinks and Juices

33cl € 3.20 - 50cl € 4.20

Coke - Coke Zero

Sprite - Fanta

Tonic Water - Bitter Lemon

Iced Tea Lemon

Iced Tea Peach

✳️ Kinnie (Bittersweet Orange and Aromatic Herbs)



Juices:

Apple, Pineapple, Orange, Peach

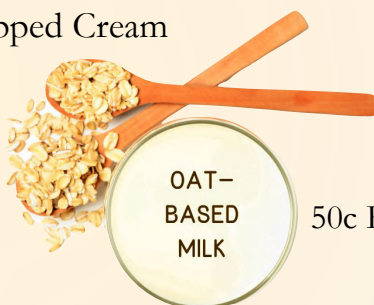
Mineral Water

33cl € 3.20 - 75cl € 4.30



Hot Drinks

	Reg.	Large
Espresso	€ 2.10	
Espresso Macchiato	€ 2.10	
Café Viennois	€ 3.00	
Americano	€ 2.50	€ 3.00
Cappuccino	€ 2.60	€ 3.10
Babyccino	€ 1.80	
Café Latte	€ 3.50	€ 4.90
Café Latte Caramel, Vanilla	€ 3.80	€ 5.30
Double Espresso	€ 2.80	
Double Espresso Macchiato	€ 2.80	
Italian Dolcevita	€ 6.90	
Coffee, Disaronno, Whipped Cream		
Black Pearl	€ 6.90	
Coffee, Tia Maria, Whipped Cream		
Baileys Hot Coffee	€ 6.90	
Coffee, Baileys, Whipped Cream		
Hot Chocolate	€ 3.80	€ 5.30
Vegan Hot Chocolate	€ 4.00	€ 5.50
Whipped Cream	€ 1.80	



50c Extra

Organic Teas and Infusions

Teas: € 2.50

English Breakfast, Earl Grey, Decaf, Green

Infusions:

Lemon & Ginger

Chamomile

Chai

Red Fruits

Fennel

Blackcurrant

Peppermint

Nettle



Freshly Extracted Orange Juice

Pure Fresh Orange Juice Cold Extracted

25cl € 4.90

50cl € 9.80

Jar € 19.60



Fresh Lemonade

Glass € 4.90 — Jar € 19.90 (5 Glasses)

Add Shots of Vodka, Gin, Limoncello or any other Spirit of your liking



Milkshakes € 5.40

Made with Ice-Cream and topped with Whipped Cream

**Coffee / Vanilla
Cookies / Caramel**

Baileys € 7.30

Iced Coffees

Americano Shakerato € 4.20
(Coffee, Ice, Sugar)

Iced Café Latte € 4.20
(Coffee, Milk, Whipped Cream, Sugar, Ice)

Espresso on the Rocks € 2.50

Beers and Wines

* **Local Beer** 33cl € 3.30 - 50cl € 4.40

* **Blue Label** (Amber Ale - Bottle 33cl) € 4.60

* **Cisk Pilsner** (Pilsner - Bottle 33cl) € 4.60

Moretti (Italian - Bottle 33cl) € 4.60

Guinness 44cl € 5.50

Gluten Free Beer € 4.60

Alcohol Free Beer € 4.60

Shandy 33cl € 3.30 - 50cl € 4.40

Strongbow Cider (Bottle 33cl) € 4.80

* **Glass of House Wine** € 4.90

Glass of Premium Red € 6.70 *

Glass of Prosecco (Bottle 20cl) € 5.80

Mulled Wine (Winter) € 4.40

Glass of Sangria (Summer) € 4.40

Jar of Sangria € 22.00



Peanuts 30gr
€ 1.80



Olives € 3.60

Snacks

€ 3.40
Gherkins



€ 1.80
Crisps 30gr



Alcohol Free Cocktails

* **Maltese Star** € 4.40

Kinnie, Tonic Water, Raspberry syrup

Yellowjacket

Orange & Pineapple Juice, Fresh Lemon

Aperitifs and Cocktails

€ 4.90 **Bellini**

Prosecco and Peach Juice

€ 5.70 **Kir Royale**

Cassis, Prosecco

* € 5.90 **Maltese Royale**

Rummiena, Prosecco

€ 5.90 **Espresso Baileys**

Baileys, Coffee, Sugar

€ 5.90 **Espresso Martini**

Vodka, Kahlua, Coffee, Sugar

€ 6.50 **Florida Sunshine**

Tequila, OJ & Pineapple Juice, Raspberry

€ 5.70 **French Connection**

Amaretto, Courvoisier

€ 6.50 **Campari Orange**

Campari, Orange Juice

€ 6.50 **Cuba Libre**

Havana 3yo Rum, Coke

€ 6.50 **Gin Tonic**

Gordon or Bombay

€ 7.50 **Gin Tonic**

Hendrick's or Tanqueray

€ 7.50 **Negroni**

Campari, Gin, Martini Rosso, Soda

€ 7.50 **Blue Lagoon**

Vodka, Blue Curaçao, Sprite

€ 7.50 **Sex on the Beach**

Vodka, Peach Schnapps, Orange and Peach Juice

* € 8.90 **Buskett Daiquiri**

Prickly Pear Liqueur, Malibu, Mango, Melon, Pineapple, Kiwi

€ 11.50 **Long Island Iced Tea**

Gin, Rum, Triple Sec, Vodka, Coke, Lemon



€ 8.40 **Spritz**

Aperol Spritz

Aperol, Prosecco, Soda Water

Campari Spritz

Campari, Prosecco, Soda Water

Green Spritz

P31, Prosecco, Soda Water

* **Maltese Spritz**

1565, Kinnie, Harruba Liqueur

Hugo Spritz

Prosecco, Elderflower Syrup, Soda Water

Limoncello Spritz

Limoncello, Prosecco, Soda Water

* **Bajtra Spritz**

Local Prickly Pears Liqueur, Prosecco, Soda Water

Purple Spritz

Prosecco, Blue Curaçao,
Raspberry Syrup, Sprite



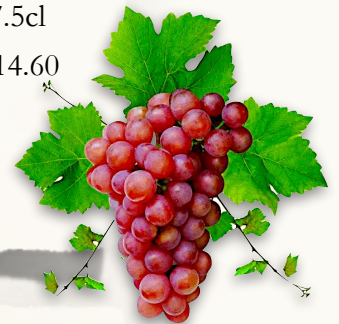
WINE LIST



	Label	Grape Variety	Price
			75cl
Prosecco	• Bianca Nera	<i>Glera</i>	€ 19.90
Champagne	• Möet et Chandon	<i>Chardonnay</i>	€ 87.70
Dessert	• Moscato d'Asti	<i>Moscato Bianco</i>	€ 25.90

Rosé

	Label	Grape Variety	Price
			75cl 37.5cl
Malta	• Medina	<i>Grenache</i>	€ 20.70 € 14.60
Italy	• Santa Cristina	<i>Syrah, Merlot, Sangion.</i>	€ 20.70
France	• Mirabeau Étoile	<i>Syrah, Grenache</i>	€ 29.70



White

	Label	Grape Variety	Price
<i>Local</i>			75cl 37.5cl 18.75cl
	• Medina	<i>Sauvignon Blanc</i>	€ 20.70
	• Caravaggio	<i>Chardonnay</i>	€ 20.70 € 14.60 € 6.70
	• Ulysses	<i>Chenin Blanc</i>	€ 22.30
	• 1919	<i>Girgentina</i>	€ 23.40
	• Laurenti	<i>Vermentino</i>	€ 24.90
	• Isis	<i>Chardonnay</i>	€ 27.90 € 16.90



	Label	Grape Variety	Price
<i>Italy</i>			
	• Pinot Grigio	<i>Pinot Grigio</i>	€ 20.30
	• Gavi di Gavi	<i>Cortese</i>	€ 22.70
	• Arneis	<i>Arneis</i>	€ 25.90
	• Greco di Tufo	<i>Greco</i>	€ 26.90

	Label	Grape Variety	Price
<i>France</i>			
	• Chablis	<i>Chardonnay</i>	€ 30.90
	• Sancerre	<i>Sauvignon Blanc</i>	€ 32.90

	Label	Grape Variety	Price
<i>Spain</i>			
	• Rueda Verdejo	<i>Verdejo</i>	€ 20.90

	Label	Grape Variety	Price
<i>Chile</i>			
	• 120 Blanc	<i>Sauvignon Blanc</i>	€ 20.90

	Label	Grape Variety	Price
<i>South Africa</i>			
	• Leopard's Leap	<i>Chenin Blanc</i>	€ 20.90

	Label	Grape Variety	Price
<i>New Zealand</i>			
	• Maori Bay	<i>Sauvignon Blanc</i>	€ 22.90



Red

Label

Grape Variety

Price

75cl 37.5cl 18.75cl

Local

• Medina	<i>Gellenza</i>	€ 20.70
• Medina	<i>Cabernet Franc</i>	€ 20.70
• Medina	<i>Syrah</i>	€ 20.70 € 14.60
• Medina	<i>Sangiovese</i>	€ 20.70
• Caravaggio	<i>Merlot</i>	€ 20.70 € 14.90 € 6.70
• Ulysses	<i>Shiraz</i>	€ 22.30 € 15.90
• Victoria Heights	<i>Cabernet Sauvignon</i>	€ 22.30
• 1919	<i>Gellenza</i>	€ 23.40
• Fenici	<i>Syrah</i>	€ 23.70 € 15.90
• Laurenti	<i>Merlot, Cab.Sauvignon</i>	€ 24.90
• Cheval Franc	<i>Cabernet Franc</i>	€ 29.70
• Nexus	<i>Merlot</i>	€ 30.90 € 19.90
• Marnisi Organic	<i>Cab.Sauvignon, Merlot</i>	€ 33.70
• Primus	<i>Gellenza, Shiraz</i>	€ 46.70
• Sacrum	<i>Merlot, Cannabis</i>	€ 54.90
	THC 2.2ng/ml - CBD 43.8ng/ml - CBDA 12ng/ml	

Italy

• Nero d'Avola	<i>Nero d'Avola</i>	€ 20.30
• Gran Passione	<i>Merlot, Corvina</i>	€ 22.30
• Chianti Riserva	<i>Sangiovese</i>	€ 22.90 € 14.60
• Cannonau	<i>Cannonau</i>	€ 23.90 € 15.80
• Valpolicella Ripasso	<i>Corvina, Rondinella</i>	€ 24.90
• Primitivo Manduria	<i>Primitivo</i>	€ 25.40
• Dolcetto d'Alba	<i>Dolcetto</i>	€ 25.90 € 15.90
• Barbera d'Asti	<i>Barbera</i>	€ 29.90
• Nebbiolo d'Alba	<i>Nebbiolo</i>	€ 33.70 € 19.90
• Barolo	<i>Nebbiolo</i>	€ 98.00
• Lodovico	<i>Cab.Franc, Petit Verdot</i>	€ 358.00

France

• Côtes du Rhône	<i>Syrah, Mourvedre</i>	€ 24.30
• Bordeaux	<i>Malbec, Cab.Sauv.</i>	€ 29.30
• Sancerre Rouge	<i>Pinot Noir</i>	€ 33.70
• Châteauneuf du Pape	<i>Syrah, Mourvedre</i>	€ 49.90

Spain

• Rioja Crianza	<i>Tempranillo</i>	€ 23.90
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Chile

• 120 Réserve	<i>Carmenere</i>	€ 20.90
• Haras de Pirque	<i>Cab.Sauv., Carmenere</i>	€ 21.90

South Africa

• Leopard's Leap	<i>Pinotage</i>	€ 19.90
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Australia

• 1889 Heathcote	<i>Shiraz</i>	€ 22.90
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LIQUEURS AND SPIRITS

MALTA

Leila (Herbs Dessert Digestive) 25%
Harruba (Carob and Oranges) 21%
Rummiena (Pomegranate) 21%
Bajtra (Prickly Pears) 21%

ITALY

Amaretto Disaronno 28%
Amaro Lucano 28%
Aperol 11%
Averna 29%
Campari 21%
Frangelico 20%
Grappa 40%
Grappa Nardini 40% **€4.90**
Grappa Nardini Riserva 40% **€5.40**
Limoncello 25%
Martini Bianco 14,4%
Martini Rosso 14,4%
Mirto di Sardegna 30%
Montenegro 23%
Sambuca Molinari 40%
Vecchio Amaro del Capo 35%

FRANCE

Pastis, Anice 40%
Creme de Cassis 17%
Cointreau, Orange 40%
Grand Marnier 40% **€4.90**
Hennessy Cognac 40% **€4.40**

GIN, RUM, VODKA, TEQUILA

Gordon's Gin 37,5%
Bombay Gin 40%
Hendrick's Gin 44% **€4.90**
Tanqueray Gin 47% **€4.90**
Bacardi Rum 37,5%
Captain Morgan Spiced Gold 35%
Captain Morgan Black 40% **€4.90**
Malibu Rum 18%
Havana Club Rum, Aged 3 Years 40%
Smirnoff Vodka 37,5%
Vodka Belvedere 40% **€4.90**
Tequila Silver 35%
Tequila Gold 38% **€4.90**

WHISKEY

Jameson, Irland 40%
Jack Daniel's - Tennessee, USA 40%
Scotland, UK
J&B 40%
Johnnie Walker Red Label 40%
Johnnie Walker Black Label 40% **€4.90**
Johnnie Walker Green Label 43% **€5.40**
Chivas Regal 12 Years 40% **€5.40**
Wolfburn Aurora 46% €8.90

OTHERS

Baileys 17%
Jagermeister 35%
Blue Curaçao 22%
Kahlua, Coffee Liqueur, Mexico 20%
Red Port Liqueur-Wine, Portugal 19%
Tia Maria, Coffee Liqueur, Caribbean 20%