

lunch

MENU

from 12:00 till 16:00

SALADS

Summer Vegetable and Halloumi Salad

Cherry Tomatoes | Seasonal Cucumber | Marinated Black Olives | Capsicums | Red Onion | Grilled Artichokes | Grilled Halloumi Cheese | Lemon Vinaigrette.

€ 9.90

Chicken & Edamame Salad

Marinated Grilled Chicken | Edamame Beans | Fennel Shavings | Grilled Peaches | Summer Leaves | Grain Mustard Dressing

€ 14.00

Italian Burrata Salad

Herb Marinated Burrata | Marinated Tomatoes | Rucola Salad | Basil | Balsamic Dressing | Roasted Walnuts

€ 15.00

Prawn and Mango Salad

Sautéed Marinated Prawns | Mango Shavings | Avocado | Roasted Peanuts | Marinated Cherry Tomatoes | Mixed Summer Leaves | Chilli and Orange Dressing

€ 15.50

PANINI

Choose One of the Following: Sour Dough Ciabatta | Baguette | Wrap

Maltese Delight

Traditional Seasoned Tuna in Olive Oil | Olive, Caper, Tomato, Cucumber and Bean Concasse | Fresh Mint

€ 9.50

Chicken, Corn & Bacon

Creamy Roasted Chicken | Sweet Corn Relish | Beef Tomatoes | Grilled Bacon | Iceberg Salad

€ 11.50

Serrano and Mozzarella

Sliced Spanish Serrano Ham | Local Mozzarella | Balsamic Glaze | Dresser Rucola Salad | Seasonal Tomatoes | Garlic Aioli

€ 12.50

Pulled BBQ Beef and Caramelised Onions

Slow Braised BBQ Beef | Smoked Cheddar Cheese | Caramelised Onions | Dressed Summer Leaves | Fruit Chutney

€ 12.50

Served with Potato Crisps.

PASTA

Garganelle Tomato, Basil & Mozzarella

Fresh Garganelle Pasta | Homemade Tomato Fondue | Pecorino Shavings | Fresh Seasonal Herbs | Local Mozzarella Cheese

€ 12.50

Mezze Maniche Maltese Sausage

Durum Wheat Mezze Maniche Pasta | Sauteed Maltese Sausage | Fried Eggplant | Cherry Tomatoes | Confit Garlic | White Wine Cream Sauce | Parsley Oil

€ 13.00

Macaroni Prawns

Fresh Macaroni al Torchio | Light Prawn Bisque Sauce | Sauteed Prawns | Black Olives | Cherry Tomatoes | Fresh Garden Herbs

€ 15.50

GOURMET FOCACCIA

Focaccia Wardija

Mozzarella | Cherry Tomatoes | Black Olives | Grilled Artichokes | Eggplant | Herb Oil

€ 10.50

Focaccia Gorgonzola

Mozzarella | Gorgonzola | Pear | Carmelized Onions | Walnuts | Local Honey

€ 11.50

Focaccia Razzett

Homemade Tomato Sauce | Mozzarella | Pork Sausage Meat | Caramelised Onions | Field Mushrooms | Bacon | Truffle Oil

€ 13.50

SNACKS

Corn Tacos

Chilli Beef & Fried Bean | Guacamole | Coriander & Tomato Salsa | Sour Cream
Available Vegan option with Tofu

€ 10.00

Crispy Calamari and King Prawns

Floured Crispy Calamari | Tail-on King Prawns | Lemon Wedge | Tartar Sauce

€ 13.00



Green Vegetable and Coconut Curry

Thai Green and Coconut Curry | Sautéed Summer Vegetables | Steamed Fragrant Thai Rice | Fresh Coriander | Spring Onions | Crispy Onions | Add Chicken € 4.50 or Prawns € 5.50

€ 12.50



Vegan Burger

Vegetable Base Patty | Messy Sauce | Beetroot Hummus | Crispy Lettuce | Marinated Tomatoes | Burger Bun | Served with Fries

€ 14.50

Chef's Maltese Pork Sausage Burger

Homemade Gourmet Smashed Pork Sausage Patty | Local Soft Goat Cheese | Pickled Gherkins | Sundried Tomato Aioli | Caramelised Onions | Crispy Lettuce | Brioche Bun | Served with Fries

€ 15.00

CCB Burger

Crispy Chicken Fillet | Spicy Pickled Fermented Cabbage | Matured Cheddar Cheese | Sweet Chilli Mayonnaise | Sliced Tomatoes | Crispy Salad | Brioche Bun | Served with Fries

€ 15.50

Seaview Burger

Homemade Gourmet Smashed Beef Patty | Crispy Pancetta | Matured Cheddar | Cheese Sauce | Sliced Tomatoes | Crispy Lettuce | Brioche Bun | Served with Fries

€ 15.50



Truffle Fries

Sweet Potato Chips | Parmesan Shavings | Chopped Parsley | Chopped Shallot | Truffle Oil

€ 6.50



French Fries

€ 4.00



Cheesy Fries

French Fries | Cheese Sauce | Cheddar Cheese

€ 4.50

Macho Fries

French Fries | Jalapeno Chillies | Bacon | Cheddar Cheese

€ 5.00

2 SHARE

Asian Bucket

Crispy Cantonese Spring Rolls | Seafood Dumplings | Pork Siu Mai | Satay Glaze Chicken Skewer | Sesame Tempura Prawns | Dipping Sauces

€ 24.00

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Vegan



Vegetarian









Maltese Product

dinner

MENU

from 19:30 till 22:00

NIBBLES

-  **Chef's Bruschettas** 
Tomato and Basil | Fava Bean, Crushed Peas, Feta and Mint € 8.50
- Gyoza** € 9.50
Sticky Pan Prawn Dumpling | Chilli Soya Dip | Spring Onions | Fresh Coriander
- Crispy Calamari and Prawns** € 13.00
Floured Crispy Calamari | Tail on Prawns | Lemon Wedge | Tartar Sauce
- Focaccia Razzett**  € 13.50
Homemade Tomato Sauce | Mozzarella | Pork Sausage Meat | Caramelised Onions | Field Mushrooms | Bacon | Truffle Oil
-  **Truffle Fries** € 6.50
Sweet Potato Chips | Parmesan Shavings | Chopped Parsley | Chopped Shallot | Truffle Oil
-  **French Fries** € 4.00
-  **Cheesy Fries** € 4.50
French Fries | Cheese Sauce | Cheddar Cheese
- Macho Fries** € 5.00
French Fries | Jalapeno Chillies | Bacon | Cheddar Cheese

SALADS

- Chicken & Edamame Salad** € 14.00
Cherry Tomatoes | Seasonal Cucumber | Marinated Black Olives | Capsicums | Red Onion | Grilled Artichokes | Grilled Halloumi Cheese | Lemon Vinaigrette.
- Italian Burrata Salad** € 15.00
Herb Marinated Burrata | Marinated Tomatoes | Rucola Salad | Basil | Balsamic Dressing | Roasted Walnuts
- Prawn and Mango Salad** € 15.50
Sautéed Marinated Prawns | Mango Shavings | Avocado | Roasted Peanuts | Marinated Cherry Tomatoes | Mixed Summer Leaves | Chilli and Orange Dressing

PASTA

-  **Garganelle Tomato, Basil & Mozzarella** € 12.50
Fresh Garganelle Pasta | Homemade Tomato Fondue | Pecorino Shavings | Fresh Seasonal Herbs | Local Mozzarella Cheese
- Mezze Maniche Maltese Sausage**  € 13.00
Durum Wheat Mezze Maniche Pasta | Sauteed Maltese Sausage | Fried Eggplant | Cherry Tomatoes | Confit Garlic | White Wine Cream Sauce | Parsley Oil
-  **Goat's Cheese and Ricotta Ravioli**  € 13.00
Homemade Ravioli | Sage Butter Sauce | Parmesan Shavings | Picked Garden Herbs
- Risotto al Salamone Zucchini and Mascarpone** € 15.00
Aged Arborio Rice | Handpicked Flaked Salmon | Zucchini Cubes | Fresh Dill | Mascarpone Cheese
- Macaroni Prawns** € 15.50
Fresh Macaroni al Torchio | Light Prawn Bisque Sauce | Sauteed Prawns | Black Olives | Cherry Tomatoes | Fresh Garden Herbs

MAINS

Beef Ribeye (300gr) Grilled Aged Beef Rib-Eye Green Peppercorn Sauce Garlic & Herb Butter Roasted Artichoke	€ 33.50
Beef Tagliata (300gr) Carved Grilled Beef Flank Chimichurri Seasoning Aged Parmesan Cheese Rose Chutney Balsamic Glaze	€ 29.00
Chicken Breast Pan Roasted Chicken Supreme Cheese Gratin Crust Thyme Mashed Potatoes Red Wine Sauce	€ 18.50
Fresh Salmon Supreme Poached Teriyaki Salmon Supreme Corn & Edamame Salad Fresh Coriander Wild Thyme Honey & Sesame Seed Dressing Lime	€ 21.50
Pork Belly  Slow Cooked Marinated Belly of Pork Grilled Yellow Peaches Buttered Peas Red Wine Jus	€ 17.50
Braised Lamb Shank Slow Braised Lamb Shank Red Wine and Garlic Gravy Root Vegetables Creamy Mash Potato	€ 24.00
5 Spiced Duck Breast Honey Glazed Spiced Duck Breast Sautéed Pak Choi Blackberry Jus Celeriac Puree	€ 26.50
 Green Vegetable and Coconut Curry Thai Green and Coconut Curry Sautéed Summer Vegetables Steamed Fragrant Thai Rice Fresh Coriander Spring Onions Crispy Onions Add Chicken € 4.50 or Prawns € 5.50	€ 12.50
 Vegan Burger Vegetable Base Patty Messy Sauce Beetroot Hummus Crispy Lettuce Marinated Tomatoes Burger Bun Served with Fries	€ 14.50
Chef's Maltese Pork Sausage Burger  Homemade Gourmet Smashed Pork Sausage Patty Local Soft Goat Cheese Pickled Gherkins Sundried Tomato Aioli caramelised Onions Crispy Lettuce Brioche Bun Served with Fries	€ 15.00
CCB Burger Crispy Chicken Fillet Spicy Pickled Fermented Cabbage Matured Cheddar Cheese Sweet Chilli Mayonnaise Sliced Tomatoes Crispy Salad Brioche Bun Served with Fries	€ 15.50
Seaview Burger Homemade Gourmet Smashed Beef Patty Crispy Pancetta Matured Cheddar Cheese Sauce Sliced Tomatoes Crispy Lettuce Brioche Bun Served with Fries	€ 15.50

Served with Grilled Vegetables or Mixed Salad and Crispy Potato Wedges or Fries

2 SHARE

Mediterranean Platter  2 types of Hummus Dips Marinated Olives Local Goat's Cheese Vegetable Crudities Warm Flat Bread Candied Walnuts Bread Sticks	€ 20.00
Asian Bucket Crispy Cantonese Spring Rolls Seafood Dumplings Pork Siu Mai Satay Glaze Chicken Skewer Sesame Tempura Prawns Dipping Sauces	€ 24.00
Seaview Platter Sautéed Octopus' Fingers Fried Sardines Torpedo Prawns Floured Calamari Fish Goujons Garlic King Prawns Lemon Tartare Sauce	€ 28.00

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Vegan



Vegetarian

 Maltese Product

beverage

MENU

SOFT DRINKS

Soft Drinks 0.25	€ 2.75
Soft Drinks 0.33	€ 3.40
Mixer 0.25	€ 1.00
Juice 0.25	€ 2.75
Iced Tea 0.25	€ 3.00
Fresh Orange Juice	€ 5.00
Red Bull	€ 4.25
Still Water 0.5	€ 2.50
Sparkling Water 0.5	€ 2.50
Still Water 1.0	€ 3.75
Sparkling Water 1.0	€ 3.75

SMOOTHIES

Coconut Crush Pineapple Banana Coconut	€ 6.20
Blueberry Bliss Blueberry Raspberry Mango Papaya	€ 6.20
Passion Paradise Passion Fruit Mango Pomegranate Pear	€ 6.20
Tropical Sunshine Mango Melon Pineapple Kiwi	€ 6.20
Dragon Fruit Dream Purple Dragon Fruit Strawberry Mango Papaya	€ 6.20

FRAPPES (CAFFEINE FREE)

Strawberry & White Chocolate Vanilla Frappe Strawberries White Chocolate Milk	€ 6.20
Cookies & Cream Vanilla Frappe Dark Chocolate Biscuit Milk	€ 6.20
Salted Caramel Vanilla Frappe Salted Caramel Milk	€ 6.20

BEERS




Draught Heineken ½ Pint	€ 4.50
Draught Heineken Pint	€ 8.00
Draught Stella Artois ½ Pint	€ 3.50
Draught Stella Artois Pint	€ 5.75
 Cisk 0.33	€ 4.00
 Cisk 0.5	€ 5.50
 Cisk Excel 0.33	€ 4.25
 Cisk Excel 0.5	€ 5.75

COFFEES

Espresso	€ 2.25
Espresso Macchiato	€ 2.50
Double Espresso	€ 3.75
Cappuccino	€ 2.75
Americano	€ 2.50
Café Latte	€ 3.00
Caramel Latte	€ 4.50
Salted Caramel Latte	€ 4.50
Vanilla Latte	€ 4.50
Mocha	€ 4.50
Hot Chocolate	€ 3.50
Instant Coffee	€ 1.75
Selection of Tea	€ 2.50
Classic Iced Coffee	€ 4.50
Caramel Iced Latte	€ 5.00
Salted Caramel Iced Latte	€ 5.00
Vanilla Iced Latte	€ 5.00
Iced Mocha	€ 5.00
Gran Crema Iced Coffee	€ 5.50
Irish Coffee Jameson	€ 6.00
Italian Coffee Amaretto	€ 6.00
French Coffee Brandy	€ 6.00
Jamaican Coffee Dark Rum	€ 6.00

SLUSH

Small 0.25	€ 3.50
Large 0.5	€ 4.50

 Cisk Chill 0.33	€ 4.50
 Shandy 0.33	€ 4.00
 Blue Label 0.44	€ 6.00
Budweiser 0.33	€ 5.00
Corona 0.35	€ 5.00
Strongbow 0.33	€ 7.50
Somersby Blackberry 0.33	€ 6.50

WINE

Glass of Wine	€ 5.00
Glass of Prosecco	€ 4.50



Champagne | Prosecco by Bottle

Bottega Vino dei Poeti Prosecco, IT	€ 35.50
P'NK Prosecco DOC Rosé, IT	€ 34.00
Moët & Chandon, FR	€ 95.00
Half Bottle	€ 60.00

White Wine by Bottle

 Gabrieli Pinot Grigio MT	€ 16.00
 Falcon Sauvignon Blanc MT	€ 18.50
 Medina Chardonnay Girgentina, DOK MT	€ 27.50
Half Bottle	€ 19.50
 Medina Sauvignon Blanc IGT, MT	€ 27.50
 Żiffa Chenin Blanc MT	€ 28.50
Blue Nun Authentic White, DE	€ 22.50
Reserva - Tierra del Fuego Sauvignon Blanc, Chile	€ 24.50
Beni di Batasiolo Gavi del Comune di Gavi DOCG, IT	€ 45.50


Rosé Wine by Bottle

 Medina Rosé Grenache, DOK MT	€ 27.50
Half Bottle	€ 19.50
Barton & Guestier Rosé d'Anjou, FR	€ 26.00
 Żiffa Rosé MT	€ 28.50

Red Wine by Bottle

 Carissimi Cabernet Sauvignon MT	€ 16.00
 Medina Syrah Carignan Mourvèdre, IGT MT	€ 27.50
Half Bottle	€ 19.50
 Medina Merlot, IGT MT	€ 27.50
De Feudis Primitivo, IGT IT	€ 27.00
Reserva Carménère - Tierra del Fuego Cabernet Sauvignon, Chile	€ 24.50
 Żiffa Syrah Red Wine MT	€ 28.50

Dessert Wine

 Casella Moscato, MT	€ 19.00
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APERITIFS 0.25

Martini (White, Dry, Red)	€ 4.00
Aperol	€ 4.00
Campari	€ 4.00
Pernod Ricard	€ 4.00

VODKAS 0.25

Smirnoff Red	€ 4.00
Absolut	€ 4.50

WHISKEYS 0.25

J&B	€ 4.00
Bells	€ 4.00
Johnnie Walker	€ 4.00
Famous Grouse	€ 4.00
Jack Daniel's	€ 5.00
Johnnie Walker Black Label	€ 5.00
Jameson	€ 5.00

GINS 0.25

Gordon's	€ 4.00
Gordon's Pink	€ 4.50
Bombay	€ 4.50
Tanqueray Rangpur	€ 5.00
Tanqueray Sevilla	€ 5.00
Tanqueray	€ 4.50
Hendricks	€ 6.50

BRANDY 0.25

Hennessy VS	€ 5.00
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RUMS 0.25

Captain Morgan White or Dark or Spiced Gold	€ 4.00
Bacardi White	€ 4.00
Havana Club 3 Years or 7 years	€ 4.00 € 5.00

LIQUEURS 0.25

Cointreau	€ 4.00
Bailey's	€ 4.00
Kahlua	€ 4.00
Tia Maria	€ 4.00
Sambuca	€ 4.00
Limoncello	€ 4.00
Cherry Brandy	€ 4.00
Grand Marnier	€ 4.00
Malibu	€ 4.00
Tequila	€ 4.00

DIGESTIVES 0.25

Averna	€ 4.00
Branca Menta or Fernet Branca	€ 4.00
Amaro Ramazotti	€ 4.00
Amaro Montenegro	€ 4.00
Amaretto di Saronno	€ 4.00
Frangelico	€ 4.00
Grappa	€ 4.00

cocktail

MENU

SIGNATURE COCKTAILS

Summer Breeze € 10.50

Gin | Midori Melon | Passion Fruit Syrup | Orange Juice | Dash of Grenadine

Viva Maria € 10.50

Tia Maria | Hennessy VS | Galliano | Black Currant

Cool Sensation € 10.50

Vodka | Midori Melon | Watermelon Syrup | Pineapple Juice | Dash of Grenadine

Blue Sky € 10.50

Vodka | Martini Bianco | Triple Sec | Lime Juice | Blue Curaçao

Seaview Martini € 10.50

Vodka | Passoa | Vanilla Syrup | Passion Syrup | Shot of Prosecco

Go Green € 10.50

Vodka | Martini Bianco | Green Apple Syrup | Lime

The Seaview Spritz € 10.50

Pink Gin | Sparkling Wine | Strawberry Puree | Blackcurrant | Sparkling Water

Tipsy Mango € 10.50

Vodka | Mango Puree | Peach Puree | Lime | Sparkling water

Emerald Dream € 10.50

Tequila | Melon Liqueur | Blue Curacao | Triple Sec | Orange Juice

SPARKLING COCKTAILS

Aperol Spritz € 8.80

Aperol | Prosecco | Soda Water

Campari Spritz € 9.30

Campari | Prosecco | Soda Water

Limoncello Spritz € 8.80

Limoncello | Prosecco | Soda Water

 **Bajtra Spritz** € 9.00

Bajtra (Maltese Prickly Pear Liqueur) | Prosecco | Soda Water

INTERNATIONAL COCKTAILS

Sex on the Beach € 9.50

Vodka | Peach Schnapps | Orange Juice | Cranberry Juice | Dash of Grenadine

Long Island Iced Tea € 10.50

Gin | Vodka | White Rum | Tequila | Cointreau | Lemon Juice with Cola

Tequila Sunrise € 9.50

Tequila | Orange Juice | Dash of Grenadine

Pina Colada € 9.50

White Rum | Coconut | Pineapple Juice | Fresh Cream

Blue Lagoon € 9.50

Vodka | Blue Curacao | Lime | Simple Syrup | Sprite

Espresso Martini € 9.50

Vodka | Coffee | Kahlua | Simple Syrup

Mai Tai € 9.50

Rum | Dark Rum | Lime Juice | Almond Syrup | Simple Syrup

APERITIF COCKTAILS

Negroni € 9.50

Gin | Campari | Sweet Vermouth

Manhattan € 9.50

Whiskey | Sweet Vermouth | Dash of Angostura Bitter

Lemon Martini € 9.50

Vodka | Cointreau | Lemon juice

Margarita € 9.50

Tequila | Cointreau | Lime

cocktail

MENU

DESSERT COCKTAILS

Cosmopolitan € 9.50

Vodka | Triple Sec | Lime Juice | Sugar | Cranberry Juice

White Russian € 9.50

Vodka | Kahlua | Milk

Canyon Quake € 9.50

Baileys | Brandy | Amaretto | Fresh Cream

NON - ALCOHOLIC COCKTAILS

Fruit Lovers € 6.50

Passion Fruit Syrup | Peach Juice | Orange Juice | Dash of Grenadine

Sunset € 6.50

Orange Juice | Pineapple Juice | Dash of Grenadine

Blue Grotto € 6.50

Lemonade | Blue Curaçao Syrup

Exotic Twist € 6.50

Watermelon Syrup | Mango Syrup | Blackcurrant Juice | Pineapple Juice