

## STARTERS

<b>Cheesy garlic focaccia</b> 🍷 ✓	€6.50
Garlic infused olive oil on a pizza base topped with melted Mozzarella	
<b>Trio Bruschetta</b> 🍷	€6.50
Tomato, onion and basil, olive tapenade, sundried tomatoes and goat's cheese	
<b>Bruschetta focaccia</b> 🍷 ✓	€6.75
Fresh chopped tomatoes, mixed herbs and garlic infused olive oil on a pizza base	
<b>Chicken wings</b> 🍷 🍴 🌶️	€5.75
Deep fried wings served with BBQ or Tennessee sauce	
<b>Calamari Fritti</b> 🍷	€8.50
Calamari rings deep fried in breadcrumbs served with roasted garlic aioli	
<b>Pot of mussels</b> 🍷	€10.50
Sautéed in white wine, garlic, olive oil, sage and fresh cream	
<b>Soup of the day</b>	€5.75
Ask your server for further assistance (served between 1st November & 31st March)	
<b>Camembert bites</b> 🍷	€7.50
Melted Camembert served with cranberry sauce	

## SALADS

<b>Greek</b> ✓ GF	€9.50
Marinated feta cheese in basil oil, black olives, cherry tomatoes, cucumbers and onion rings set on a crispy iceberg and rocket salad	
<b>Chicken Caesar</b>	€10.50
Crispy iceberg lettuce tossed in Caesar dressing, topped with marinated chicken, crispy bacon, cherry tomatoes, Parmesan shavings and bread croutons	
<b>Smoked Salmon &amp; Shrimp</b>	€11.95
Crispy iceberg and mixed leaf lettuce tossed in a dill emulsion, topped with smoked salmon, cherry tomatoes, cucumbers, black olives and basil shrimps	
<b>Parma Bufala</b> GF	€12.50
Parma ham with fresh Mozzarella di Bufala set on a bed of rocket and sliced tomatoes drizzled with basil dressing	

## PASTA

<b>Spaghetti Bolognese</b> GF	€8.95
Spaghetti tossed in our signature Bolognese sauce	
<b>Spaghetti Carbonara</b> GF	€8.75
Pancetta tossed in crushed peppers, garlic, onions, egg yolk, fresh cream and parsley complemented with Grana shavings	
<b>Penne Chicken</b> GF	€9.95
Chicken cubes, pancetta, asparagus, sundried tomatoes, garlic, onions, tossed in fresh cream, Grana shavings and parsley	
<b>Penne Beef</b>	€10.25
Prime cut of beef tossed in garlic, onions, thyme, mushrooms and walnuts, finished off with fresh cream, parsley and Grana shavings	
<b>Linguine Marinara</b>	€12.95
King prawns, mussels, calamari rings and sea clams, pan-fried in garlic, onions, olive oil and white wine, finished off with cherry tomatoes and a touch of prawn bisque sauce	

## FRESH PASTA

<b>Ravioli Ricotta &amp; Spinach</b> ✓	€8.95
Served in traditional Neapolitan sauce	
<b>Fagottini Pear</b>	€13.95
Served in four cheeses sauce (grana cheese, blue cheese, cheddar cheese & Applewood cheese), finished off with cream, parsley, walnuts & seasoning	
<b>Ravioli Lobster</b>	€14.50
Tossed in garlic, cherry tomatoes, fresh herbs, prawn bisque sauce and a touch of cream	

## RICE, RISOTTO & PAELLA DISHES

<b>Chicken Curry</b> GF 🍴	€10.50
Fresh cream, chicken cubes, curry, bell peppers, coconut milk, sultanas, mango chutney, onions, garlic, white wine and parsley	
<b>Creamy Funghi Porcini</b> GF	€12.95
Garlic, onion, quarter mushrooms, truffle paste and porcini mushrooms finished with grana, parsley and fresh cream	
<b>Seafood</b>	€13.95 🍷 €25.90
Saffron rice, garlic, spring onions, cherry tomatoes, calamari, mussels, peeled prawns, octopus, hint of chili finished off in fish stock	

## FROM THE GRILL

<b>Grilled marinated chicken breast</b>	€15.50
Served with a creamy mushroom jus sauce	
<b>BBQ ribs</b>	Full Rack €16.95
Smothered in BBQ sauce	
<b>Southern style ribs</b>	Full Rack €16.95
Smothered in a spicy southern American style sauce	
<b>Baked salmon</b>	€16.50
Set on a prawn bisque sauce, complemented with dill and lemon dressing	
<b>Baked Seabass Fillet</b>	€18.50
<b>Fresh Rib-eye (300 grms)</b>	€22.95
Grilled fresh rib-eye steak	
<b>T-Bone Steak (500grms)</b>	€25.95
Grilled T-Bone steak topped with rucola & fried onions	
<b>Tagliata Di Manzo (400grms)</b>	€24.95
Grilled Tagliata topped with mixed rucola, cherry tomatoes & parmesan shavings	
<i>All the above items are served with fries or baked baby potato and salad.</i>	
<b>Adding Extras...</b>	
Mushroom sauce or Pepper sauce	€1.95
<i>Mushroom sauce can be served gluten free upon request</i>	
Boiled vegetables	€1.95
Side salad	€1.95

# MENU

## BURGERS

<b>Bacon Cheese</b>	€9.95
Home-made Angus beef pette served in a toasted brioche bun with melted cheese, bacon, fancy lettuce, sliced tomatoes and caramelised onions	
<b>Chicken Caesar Burger</b>	€10.50
Breaded chicken breast served in a brown bread bun with crispy bacon, fancy lettuce, tomato, complimented with Caesar sauce Served with sweet potatoes	
<b>Pulled Pork</b>	€10.95
Pulled pork served in a toasted brioche bun with caramelised onions, sliced tomatoes, crispy iceberg lettuce complimented with Jack Daniel's sauce	
<b>Kaptan's Favourite</b>	€13.95
Double Home-made Angus beef pette, applewood cheese, crispy parma ham, served in a toasted brioche bun with sliced tomatoes, fancy lettuce and caramelised onions complimented with hot and spicy mayo dip	

*All the above items are served with fries and coleslaw*

## YOUNG SAILORS

<b>Captain Hook nuggets &amp; fries</b>	€5.50
<b>Mermaid (wudy) sausages &amp; fries</b>	€5.50
<b>Spongebob burger &amp; fries</b>	€5.50
<b>Nemo fish fingers &amp; fries</b>	€5.50
<b>Popeye Pizza</b>	€5.50
Tomato base, Mozzarella and wudy sausages	
<b>Moby Dick Pasta</b>	€5.50
Penne served in either cream, butter or tomato sauce	
<b>Adding Extras...</b>	€1.00
Boiled vegetables	

## PIZZA

<b>Margherita</b> ✓	€7.50
Tomato sauce and Mozzarella	
<b>BBQ Chicken</b>	€8.95
Tomato sauce, Mozzarella, chicken, sweetcorn, bell peppers, onions and BBQ sauce	
<b>Quattro Stagioni</b>	€8.95
Tomato sauce, Mozzarella, peas, spicy sausage, egg and mushrooms	
<b>Capricciosa</b>	€9.50
Tomato sauce, Mozzarella, mushrooms, artichoke hearts, ham, egg and black olives	
<b>Piccante</b> 🌶️	€8.75
Tomato sauce, Mozzarella, green peppers, spicy sausage, fresh chillies, fresh tomatoes and onions	
<b>Marinara</b>	€9.25
Tomato sauce, Mozzarella, mussels, shrimps, tuna and black olives	
<b>Maltija</b>	€9.50
Tomato sauce, Mozzarella, caponata, Maltese sausage, onions, egg, goat's cheese and black olives	
<b>Kaptan Suncrest</b>	€11.95
King prawns, mussels, calamari rings and fresh herbs dressed with fresh cherry tomatoes and garlic oil	
<b>Pulled Pork</b>	€11.50
Tomato sauce, fior di latte, pulled pork, bell peppers, caramelised onions, and BBQ sauce	
<b>Parma Bufala</b>	€12.50
Tomato sauce, fresh tomatoes, Parma ham, rucola and Mozzarella di Bufala	
<b>Meat Feast</b>	€12.75
Tomato sauce, fior di latte, rib-eye strips, minced meat, peperoni, woody, chicken, ham, onions, bell peppers and peas	
<b>Direttor Giuseppe</b> (half open & half closed)	€12.50
Mozzarella di Bufala, mushrooms and Parmesan for the closed part; tomato sauce, Pecorino and salami Calabrese for the open part	
<b>Adding Extras...</b>	
Toppings	€1.00
Salmon or prosciutto	€2.00
Mozzarella di Bufala	€3.90

✓ Vegetarian | 🥜 Includes nuts | GF Gluten free | 🌶️ Spicy

*While some of our menu items do not contain nuts and/or gluten, containing ingredients/products as a main ingredient, the said items are prepared in a kitchen where nuts and gluten-containing ingredients are used, therefore contamination of these products may occur and there may be traces of nuts and/or nut oil and/or gluten or any allergies containing ingredients present, even if the description and/or menu item does not specify such.*

*Tal-Kaptan cannot guarantee that all products are nut free and/or gluten free and therefore cannot be held responsible for any issues resulting from any food allergies also those deriving from consumption of mustard seeds, sesame seeds, celery, onions, garlic, chili and dairy. For any special dietary requirements, kindly consult with the restaurant manager or chef on duty.*

# FROM THE BARREL

## LOCAL WHITE WINES

	Half	Full
<b>LA VALETTE BLANC I.G.T. MALTA</b> <b>Marsovin, Malta</b> Jean Parisot de La Valette, a French Knight, is the most renowned Grand Master in Maltese history. He is revered for his role in repressing the Ottomans during the Great Siege of 1565 and in starting the construction of a city which today still bears his name. La Valette Blanc is an elegant fragrant wine with distinct citrus aromas of limes, grapefruit and a slight grapey hint. It is medium bodied with a fresh acidity and a persistent finish.		€12.95
<b>LA TORRE TREBBIANO I.G.T. MALTA</b> <b>Marsovin, Malta</b> Highly fruit driven with sweet tropical fruit flavours of papaya, mango and passion fruit complemented by some floral and herbal notes of mint.		€13.95
<b>LA TORRE CHARDONNAY I.G.T. MALTA</b> <b>Marsovin, Malta</b> A typically Southern Mediterranean wine of character, smooth and refreshing with ripe citrus flavours of limes and fruity-floral aromas of green apples.	€8.25	€13.95
<b>LA TORRE SAUVIGNON BLANC I.G.T. MALTA</b> <b>Marsovin, Malta</b> Off dry, medium bodied. Refreshing with intense ripe fruit flavours of pears and tropical notes of bananas and mango.		€13.95
<b>CARAVAGGIO PINOT BIANCO MALTA D.O.K.</b> <b>Marsovin, Malta</b> This dry, medium bodied white wine shows refreshing aromas of citrus flavours: ripe lemons underlined by aromatic floral notes. Ideally served with soft cheeses, cold cuts of meat, fish and platters.		€15.50
<b>ULYSSES CHENIN BLANC, CHARDONNAY</b> <b>GOZO D.O.K. Marsovin, Gozo</b> Produced entirely from handpicked grapes harvested in family owned vineyards in Gozo, this medium bodied dry white wine has a pale lemon bright colour, aromas and flavours of a citrus and stone fruit character of lemons, limes and peaches. It has a refreshing acidity that is in balance with the fruit flavours.		€16.50
<b>CHARDONNAY, TUSSOCK JUMPER</b> <b>South of France, France</b> Lovely golden colour, fresh and fruit flavours, aromas of apricot, pear and green apple. Notes of walnuts and hazelnut, white flower hints, slight buttery finish.		€17.95
<b>PINOT GRIGIO IGT</b> <b>Pirovano, Italy</b> This Pinot Grigio has a perfume reminiscent of wild flowers. It is a velvety, smooth, harmonious wine with a very long finish.		€16.95
<b>GAVI</b> <b>Piemonte, Italy</b> Light typical straw yellow colour, fine and pleasantly fresh, it is very delicate and dry with personal fairly marked acidulous notes, very persistent.		€17.95
<b>GAVI DI GAVI - SCANAVINO</b> <b>Piedmont, Italy</b> An intense and fruity bouquet with notes of pear, peach and apricot makes this wine refreshing and pleasant with a full-body and persistent palate.		€21.95
<b>LIEBFRAUMICH - QUALITATSWEIN B.A.</b> <b>Johann Bihn, Rheinhessen, Germany</b> Inviting scent of honey, melon and pear. On the palate you experience aromas of apple and pear as well as some herbal nuances. Very juicy, crisp and delicate wine.		€15.95
<b>35 SOUTH SAUVIGNON BLANC</b> <b>Viña San Pedro, Central Valley, Chile</b> A lively fresh and fruity wine with excellent body and structure. Exotic fruit flavours with an elegant citrus finish.		€18.95

<b>VERDICCHIO DEI CASTELLI DI JESI CLASSICO DOC</b> <b>Garofoli, Marche, Italy</b> Straw yellow with reflection tending to greenish. Fruit with subtle note of hawthorn and almonds in flower. Fry sapid and refreshing.	€17.95
<b>GRECO DI TUFO</b> <b>Ducato Sannita, Campagna, Italy</b> Pale straw yellow in colour. The palate offers an aromatic scent of tropical fruit and almonds. It is dry and harmonious taste persists while fading away.	€18.50
<b>CHENIN BLANC, SIMONSIG</b> <b>Stellenbosch, South Africa</b> An aromatic nose of ripe pears, apples and flowers with a touch of honey. Fresh and intense fruit salad flavours fills the palate with delicious richness on the aftertaste.	€17.95

## LOCAL RED WINES

	Half	Full
<b>LA VALETTE ROUGE I.G.T. MALTA</b> <b>Marsovin, Malta</b> La Valette Ahmar was first produced in 1967 and has been a truly Maltese favourite ever since. La Valette Rouge is a medium bodied blend of Maltese grown noble grape varieties with a spicy aroma and a very pleasant fruity palate. It is a delight on its own or as the ideal accompaniment to cheeses and traditional Maltese dishes including rabbit and beef stew.		€12.95
<b>LA TORRE CABERNET SAUVIGNON I.G.T. MALTA</b> <b>Marsovin, Malta</b> Very smooth on the palate with concentrated complex aromas of forest berries and smoky flavours, combined with velvety ripe tannins and a pleasantly long finish.	€8.25	€13.95
<b>LA TORRE GELLEWZA SHIRAZ I.G.T. MALTA</b> <b>Marsovin, Malta</b> Smooth on the palate with soft tannins and aromas of Amarena cherries with undertones reminiscent of tobacco and strawberry jam. The Gellewza softens the spiciness of the Shiraz revealing ripe levels of rounded tannins and forward fruitiness making this wine easy-drinking with a typical earthy, mineral hint.		€13.95
<b>CARAVAGGIO MERLOT MALTA D.O.K. SUPERIOR</b> <b>Marsovin, Malta</b> A concentrated fruity red wine of deep intensity with abundant aromas of mature dried fruit: figs, dried plums and ripe juicy forest berries combined with supple and rounded tannins. It is a complex fully-flavoured wine with a long lingering finish.		€15.50
<b>ULYSSES SHIRAZ GOZO D.O.K. SUPERIOR</b> <b>Marsovin, Gozo</b> Produced entirely from handpicked grapes harvested in family owned vineyards in Gozo, this fine fruit-driven full bodied wine is very delicate on the palate with ripe tannins and soft fruity aromas reminiscent of blackcurrants, plums and a hint of peppery spice. Ideal with game, roasts, rich pasta dishes, spicy food and cheese		€16.50
<b>PINOT NOIR, TUSSOCK JUMPER</b> <b>South of France, France</b> Dark ruby tints, delicate flavours of red and black berries mixed with floral notes, hints of delicate wood and vanilla, complex and long on the palate, aromas of crushed black fruits and jam, plump and well-integrated tannins.		€17.95
<b>CHIANTI PICCINI</b> <b>Tuscany, Italy</b> This Chianti has an intense ruby red colour tending towards garnet and a powerful bouquet. It has a clean dry palate with a medium intense body, soft tannins and a long after taste.		€20.95

<b>NERO D'AVOLA</b> <b>Fuedo Settesoli, Sicily</b> This is what happens when you take the thick-skinned Nero d'Avola grape and make wine. Big, bold and with a hint of dried-fruit character, this is absolutely loaded with black cherry fruit flavours.	€16.95
<b>35 SOUTH, MERLOT</b> <b>Viña San Pedro, Central Valley, Chile</b> A well-structured, medium-bodied wine with smooth tannins. Delicate flavours of cherries, sweet spices and chocolate on the finish.	€18.95
<b>PINOTAGE</b> <b>African Sun, South Africa</b> A beautifully delicate pale garnet colour leads through aromas of violets, dried cherries and hints of tobacco. Juicy, light and berry filled on the palate with a velvety finish.	€14.50
<b>CABERNET-SHIRAZ, SIMONSIG</b> <b>Stellenbosch, South Africa</b> A medium-bodied wine, the palate ripe fruit flavours with lingering spicy finish.	€17.95
<b>MONASTREL, ORGANIC</b> <b>Jumilla, Spain</b> Black cherry colour, fragrant with bouquet of spice and blueberry, smooth texture, soft round tanning, and well-balanced acidity.	€18.95

## LOCAL ROSÉ WINES

	Half	Full
<b>PALAZZO VERDALA ROSÉ I.G.T. MALTA</b> <b>Marsovin, Malta</b> Palazzo Verdala Rosé is a typical Mediterranean wine produced from a blend of locally grown red grape varieties, handpicked from family owned vineyards in the Maltese Islands. Palazzo Verdala Rosé is a smooth and well-balanced rosé that combines a fruity aroma with a crisp and refreshing palate.		€12.50
<b>LA TORRE ROSÉ I.G.T. MALTA</b> <b>Marsovin, Malta</b> This slightly sweet rosé has a fruity aroma reminiscent of pears and apricots with light spicy notes. Refreshing with fruity aromas reminiscent of red cherries, raspberries and a light spicy note.		€13.95
<b>ODYSSEY GRENACHE, SHIRAZ ROSÉ GOZO D.O.K.</b> <b>Marsovin, Gozo</b> This fine and fruity rosé has an intense aroma reminiscent of raspberries, strawberries and warm spice. It is off-dry, medium bodied and is best served lightly chilled accompanying fish, veal, pork and poultry dishes.	€10.95	€16.50

## FOREIGN ROSÉ WINES

<b>ROSÉ D'ANJOU</b> <b>Loire Valley, France</b> This rosé wine shows a lively pinkish colour, the nose shows characteristics of strawberry and cherries. The palate is medium dry and supported with lively red fruit character like strawberries and red cherries finishing with a long cleansing finish.	€16.50
<b>ZINFANDEL IGT</b> <b>Canti, Puglia, Italy</b> Purple reddish in colour. Persuasive and embracing floral notes. Fresh, soft, elegantly structured and persistent with flower and tropical fruit notes.	€14.95
<b>MOSCATO, TUSSOCK JUMPER</b> <b>Valencia, Spain</b> Bright carnation pink colour, lightly pearly, youthful with pronounced fruit and floral reminiscent of sweet orange blossom and strawberry, sweet lusciousness and refreshing airy bubbles.	€16.95

<b>"SOTTOVOCE" GELLEWZA ROSÉ</b> <b>MALTA I.G.T. Marsovin, Malta</b> This semi-sparkling rosé wine is made from the Maltese grape Gellewza. It has a smooth, well-balanced aroma and is slightly sweet.	€13.95
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## WINE BY THE GLASS

Red, White or Rosé €3.25

## COLD BEVERAGES

	Regular	Pint
<b>Soft drinks</b>	€1.90	€2.90
<b>Juices</b>	€1.90	€2.90
<b>Ice Tea</b>	€1.90	€2.90
<b>Foreign Water Still or Sparkling</b>		Large €3.70

## BEERS & CIDERS

<b>LOCAL BEER (BY THE BOTTLE)</b>		
<b>Blue Label 33cl</b>	€2.65	
<b>Hopleaf 25cl</b>	€2.10	
<b>Cisk Lager 25cl</b>	€2.10	
<b>Cisk Lager 50cl</b>	€3.75	
<b>Cisk Excel 25cl</b>	€1.95	
<b>Cisk Chill (lemon or berry) 25cl</b>	€2.20	
<b>FOREIGN BEER (By the bottle)</b>		
<b>Corona 33cl</b>	€3.00	
<b>Budweiser 25cl</b>	€2.45	
<b>Heineken 25cl</b>	€2.45	
<b>Strongbow 33cl</b>	€2.65	
<b>Woodpecker 27cl</b>	€2.65	
<b>Guinness can 44cl</b>	€3.95	
<b>ON DRAFT</b>	½ Pint	Pint
<b>Stella Artois</b>	€2.10	€3.75

## HOT BEVERAGES

<b>Black Coffee</b>	€1.60
<b>Americano</b>	€1.75
<b>Tea</b>	€1.60
<b>Herbal Teas</b>	€1.95
<b>Espresso</b>	€1.75
<b>Espresso Lungo</b>	€1.75
<b>Macchiato</b>	€1.75
<b>Latte Macchiato</b>	€1.95
<b>Hot Chocolate</b>	€1.95
<b>Cappuccino</b>	€1.90
<b>Cappuccione</b>	€2.10
<b>THICK MILKSHAKES</b>	€3.75
Selection of ice cream of the day served with milk and whipped cream	

## NATURAL SMOOTHIES

<b>COCONUT CRUSH</b> Pineapple, banana and coconut	€4.75
<b>STRAWBERRY DELIGHT</b> Strawberry, banana and peach	€4.75
<b>PASSION PARADISE</b> Passion fruit, mango, pomegranate and pear	€4.75
<b>TROPICAL SUNSHINE</b> Mango, Melon, Pineapple and kiwi	€4.75
<b>DETOX DRIVE</b> Beetroot, carrot, apple, lemon and ginger	€4.75