

BROADSIDE

TERRACE

RESTAURANT, COCKTAIL BAR & LOUNGE

Grab & Eat

BAR MENU NIBBLES

A selection of four Mediterranean Meze (V) €18.95
Served with chilli oil and freshly baked tandoori bread

Extra Tandoori Bread – €2.50

Upgrade your Meze for just €7.95 per person to include lamb kibbeh, lahm b'ajin felafel bites and spinach fatayer

COLD MEZZE

Hummus bi Tahini (V) €7.95
Creamed chickpeas, tahini, lemon, olive oil

Moutabal (Baba Ghanoush) (V) €7.95
Charcoal-roasted eggplant, tahini, garlic, lemon

Labneh (V) €7.95
Strained yogurt, olive oil, dried mint

Warak Enab (V) €8.95
Vine leaves stuffed with rice, herbs, lemon

HOT MEZZE

Chickpea Falafel (V) €8.00
Crispy chickpea fritters, tahini sauce

Sambousek bi Jibneh (V) €8.50
Golden pastry filled with Lebanese cheese

Lamb Kibbeh €9.50
Bulgur shell, spiced lamb filling

Spinach Fatayer (V) €9.50
Fried pastry with spinach filling

Fresh Tandoori Bread €2.50

Grilled Octopus €18.95
Marinated with tahini and lemon juice

Grilled King Prawns €18.95
With a delicate basil oil marinade

Charred Swordfish Chunks* €15.95
Marinated in mint, lemon and basil

The Authentic Shish Taouk Chicken* €15.95
In a spicy yoghurt marinade

Lamb Kofta €15.25
Flavoured with cumin and coriander

Grilled Marinated Halloumi Cheese (V) €14.95
Marinated with chilli and rosemary oil

Relaxed Dining

Mediterranean Meze

A selection of four Mediterranean meze served with chilli oil and freshly baked tandoori bread.

Our Mediterranean meze is served on a complimentary basis when ordering any main course.

Upgrade your meze for just €7.95 per person to include lamb kibbeh, Lahm b'Ajin, felafel bites and spinach fatayer Extra Tandoori Bread €2.50 each

Fish & Shellfish

Fish and Shellfish Mixed Grill €42.50
A flavourful selection of grilled swordfish*, grouper, seabass, and king prawns, served with a tomato, olive, and caper sauce

Grilled Half Lobster €40.00

Grilled Full Lobster €80.00
Chilli and basil butter

Grilled Sea Bass Fish Fillet* €31.95
Marinated in zesty lemon, marjoram, and lime

Fresh Local Swordfish Steak* €30.95
Marinated in mint, lemon, and basil

Grilled Octopus €35.50
Marinated with tahini and chilli

Grilled King Prawns €35.95
With a delicate basil oil marinade

Desserts

Dark Chocolate & Orange Mousse €8.95

Riz bi Haleeb €8.95
Rice cooked in milk, lightly sweetened, finished with cinnamon and walnuts

Halawa with Pistachio Ice Cream €8.95
Tahini-based sweet with pistachio

Cassatella Siciliana €8.95

Local Deep Fried Date Fritters €8.95
Served with vanilla ice cream

Warm Baklava with lemon sorbet €8.95

Fresh Fruit Platter €7.95

Meat, Poultry, Vegetarian & Vegan

Broadside Mixed Meat Grill €42.50
A generous selection of grilled meats featuring lamb rump steak, chicken* shish taouk, tender beef fillet medallions, and seasoned lamb kofta, inspired by Eastern Mediterranean flavours

Prime Young Bull Beef Rib-Eye Steak (350g) €35.95
Marinated in onions and bay leaves

Prime Fillet of Beef Medallion €36.95
With a peppercorn and thyme marinade

Irish Beef Sirloin (300g) €35.95
Marinated with mustard and fresh thyme

Grilled Boneless Baby Chicken €29.95
Marinated in fresh sage

Grilled Lamb Rump Steak €34.50
In a rosemary marinade

Lamb Kofta €29.95
Flavoured with cumin and coriander

The Authentic Shish Taouk €29.50
Chicken* in a spicy yoghurt marinade

Roasted Aubergine with Grilled Marinated Halloumi Cheese (V) €26.25
Marinated with chilli and rosemary oil

Chickpea Falafel (VG)(V) €26.50
With grilled vegetables and tahini sauce

Upgrade any of the above
Add Grilled Half Lobster – €40.00
Add Grilled Full Lobster – €80.00
With chilli and basil Butter

All main courses are served with side bowls of bulgur with lentils, mixed salad, and roasted new potatoes



If you suffer from a food allergy or intolerance or have a special dietary requirement, please speak to our staff before you order your food and drink.
V - Vegetarian VG - Vegan *Locally sourced  Local Dish

Soft Drinks
& Juices

Soft Drinks	€3.50
Ice Tea	€3.50
Juices	€3.50
Premium Tonic	€5.00
Water	
Still / Fizzy Small	€4.00
Still / Fizzy Large	€5.75
Local Still/ Fizzy Large*	€4.50

HOT BEVERAGES

Espresso	€3.50
Espresso Macchiato	€3.50
Double Espresso	€4.00
Americano	€3.50
Café Latte	€4.00
Cappuccino	€4.00
English Breakfast Tea	€4.00

BEERS & CIDERS	½ Pint	Pint
Cisk Lager*	€4.25	€6.75
Cisk Excel*	€4.25	€6.75
Carlsberg	€4.25	€6.75
Heineken	€5.00	
Blue Label*	€4.80	
Budweiser	€5.00	
Corona	€6.50	
Guinness	€8.00	
Strongbow		€7.00

SPIRITS (4cl)

Aperitifs	starting from €5.90
Spirits	starting from €5.90
Liqueurs	starting from €6.90

Add €1.00 for a mixer top up
Fresh juice mixer top up €2.00
Energy drink mixer top up €2.00

*Sustainable Producer

Premium Gins

Mermaid	€15.90
A smooth, refreshing and complex contemporary style, with a citrus zing	
Botanist	€13.50
This gin is influenced exclusively by foraged botanicals	
Mirabeau Rose	€15.00
A beautiful herbaceous-style dry gin, with floral elements and a burst of citrus	
Monkey 47	€15.90
An exotic gin made with a molasses base	
Tanqueray 10	€12.00
Brings an explosion of fresh citrus with every sip	
Hendricks	€12.90
Elegantly smooth palate of subtle botanicals	
PREMIUM TONICS €5.00	

Speciality
Cocktails

Storm	€9.90
Rum, lime and ginger beer	
Gilligan's Island	€9.90
Vodka, peach schnapps, orange and cranberry juice	
Porch Swing	€9.90
Gin, Pimms, 7Up	
Fizzy Cherry	€9.90
Vodka, cherry liqueur, fresh basil, prosecco	
Baycooler	€9.90
Tequila blanco, lime, ginger beer	
John Collins	€9.90
Bourbon, lemon juice, sugar and soda water	
Corinthia Imperial	€9.90
Prosecco, crème de cassis, raspberry syrup	
Ta' Malta	€11.00
Gin, Zeppi Bajtra*, midori melon, cranberry juice and lemon juice	
Aquamarine	€11.00
Tequila blanco, Blue Curaçao, triple sec and peach schnapps	

Mocktails

Summer Cup	€6.90
Mixed berry purée, lemonade, lemon juice, mint , cucumber and orange slice	
Citrus Brothers	€6.90
Lemon juice, syrup, bitter lemon, orange lime and lemon slice	

Peppery Pine	€6.90
Peppermint tea, pineapple juice, cucumber, mint and syrup	
Tropical Cooler	€6.90
Mango purée, pineapple juice, passion purée, banana purée and lemon juice	

Spirits

SINGLE MALT WHISKIES

Lagavulin 16 years	€21.90
Glenfiddich 12 years	€10.90
Oban 14 years	€19.90
Macallan 12 years	€21.90
Balvenie - American	€14.00

COGNAC & ARMAGNAC

Courvoisier XO	€23.90
Remy Martin VSOP	€15.90
Hennessy VS	€8.90

Wines

CHAMPAGNE & SPARKLING WINES

Montelvini - Prosecco Doc Treviso,Italy	€32.00
Marsovin - Cassar De Malte Brut, Malta*	€55.00
Marsovin - 101 Brut Rosé, Malta*	€55.00
Drappier - Brut 'Carte D'Or', Champagne, France	€82.00
Moët & Chandon - Brut Impérial, Champagne, France	€98.00
Veuve Clicquot - Brut NV, Champagne, France	€98.00

WHITE WINES

Marsovin - 1919 Chardonnay Moscato Girgentina, Malta*	€32.00
Marsovin - Antonin Blanc Chardonnay, Malta*	€40.00
Meridiana - Isis Chardonnay, Malta*	€40.00
Delicata - Grand Vin De Hauteville Viognier, Malta*	€32.00
Ta' Betta - Jean Parisot Chardonnay, Malta*	€98.00
DiSipio - Terre di Chieti Pecorino, Italy	€32.00
Masseria Altemura - Falanghina, Puglia, Italy	€36.00
Terredora di Paolo - 'Loggia Della Serra' Greco di Tufo, Italy	€35.00
Palladino - Gavi di Gavi Silver Label, Piedmont, Italy	€40.00
Donnafugata - Anthilia, Sicily, Italy	€35.00
Domaine Laporte - 'Grandmontains' Sancerre, Loire, France	€65.00
Hugel - Riesling, Alsace, France	€40.00
J. Moreau et Fils - Chablis, Burgundy, France	€45.00
Marques de Riscal - Verdejo, Rueda, Spain	€32.00
Château Kefraya - Les Breteches Blanc, Bekaa Valley, Lebanon	€35.00
Alpha Estate - Sauvignon Blanc Fumé, Florina, Greece	€45.00
Villa Maria - Private Bin Sauvignon Blanc, Marlborough, New Zealand	€40.00

ROSÉ WINES

Marsovin - 1919 Rosé, Malta*	€32.00
Miraval Rosé - Studio, France	€30.00

RED WINES

Marsovin - 1919 Red, Malta*	€32.00
Meridiana - Nexus, Malta*	€45.00
Delicata - Grand Vin De Hauteville Shiraz Cabernet Sauvignon, Malta*	€32.00
Marsovin - Antonin Rouge, Malta*	€42.00
Ta' Betta - Antonio Manoel Merlot, Cabarnet Sauvignon, Malta*	€98.00
Tasca d'Almerita - Tenuta Regaleali Nero d'Avola 'Lamùri', Sicily, Italy	€32.00
Ruffino - Chianti Classico, Tuscany, Italy	€32.00
Michele Chiarlo - Palas Barbera d'Asti, Piedmont, Italy	€30.00
Masseria Sasseo - Primitivo di Manduria, Puglia,Italy	€32.00
Donnafugata - Sedara, Sicily, Italy	€35.00
Mouton Cadet Bio Rouge - Bordeaux France	€45.00
Marques de Riscal - Rioja Reserva, Rioja, Spain	€45.00
Hochar Père et Fils - Musar Jeune, Bekaa Valley, Lebanon	€42.00
Villa Maria - Private Bin Pinot Noir, Marlborough, New Zealand	€40.00

DESSERT WINES

Michele Chiarlo - Moscato d'Asti 'Nivole', Piedmont, Italy	€35.00
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