

A La Carte Menu

STARTERS & SALADS

FOCACCIA 3.50

Olive Oil, Rosemary & Rock Salt

PIZZA FRITTA 4.75

Fried Pizza Dough Topped With Tomato Sauce, Garlic & Basil

POLIPO BRASATO 9.95

Pan Seared Octopus With Garlic, Cherry Tomatoes, Herbs In White Wine, Olives & A Hint Of Tomato Sauce

ZUPPA DEL PESCATORE 7.75

Mediterranean Fish & Shell Fish Soup

MINISTRONE 7.75 V

Farmhouse Vegetable Soup Served With Toasted Bread

SALMON SALAD 13.00

Smoked Salmon Set On A Bed Of Rucola With Olives, Capers, Cherry Tomatoes & a Herb Dressing

GREEK SALAD 9.75 V

Mixed Leaves, Rucola, Feta Cheese, Cherry Tomatoes, Olives, Onions &

Mixed Peppers Drizzled With Balsamic Vinegar

K-LOUNGE SALAD 12.95

Mixed Leaves, Grilled Chicken, Olives, Walnuts, Apple & Orange Segments, Grand Marnier Reduction

CAESAR SALAD 11.00

Mixed Leaves, Bacon, Cherry Tomatoes, Croûtons, Grana & Caesar Dressing

QUINOA SALAD 9.95 V

Quinoa With Peppers, Mint, Onions, Carrots, Cucumber, Chickpeas, Lemon & Parsley

PLATTERS TO SHARE

SELECTION OF LEBANESE DIPS 12.95

Hummus, Baba Ganoush & Tzatziki Served With Pitta Bread & Water Biscuits

MALTESE PLATTER 12.50

Maltese Sausage, Peppered Goat Cheese, Sundried Tomatoes, Bigilla, Marinated Olives, Marinated Octopus & Water Biscuits

ITALIAN PLATTER 14.50

Salami Milano, Spianata, Parma Ham, Arrosto, Blue Cheese, Grana Padano, Marinated Olives, Marinated Aubergines, Grissini & Water Biscuits

FRESH PASTA

LINGUNE AL PESTO 11.00 V

Olive Oil, Garlic, Cherry Tomatoes, Pesto & Parmesan

BEEF GARGANELLI 12.95

Quill-Shaped Pasta Topped With Sliced Beef Fillet, Tossed In Mushrooms, Cherry Tomatoes & Cream

SPAGHETTI AGLIO, OGLIO E PEPERONCINO 10.50 V

Garlic, Olive Oil & Chilli

RISOTTO FUNGHI 12.00

Creamy Arborio Rice Cooked In Extra Virgin Olive Oil, White Wine, Onions, Mushrooms & Finished With Parmesan Shavings & Cream

RISOTTO GAMBERI 13.00

Garlic, Prawns, Tomato Sauce, Cream & Basil

FAGOTTI 12.95

Pasta Filled With Buffalo Mozzarella & Sun Dried Tomatoes, Toasted With Cherry Tomatoes, Parma Ham, Chili Flakes, Basil & Mozzarella

SPAGHETTI MARINARA 12.95

Mixed Shellfish, Octopus & Prawns, Cooked In Mixed Herbs & Fish Stock With a Hint Of Tomato Juice

STROZZAPRETI CON GAMBERI E PISTACHIO 13.95

Strozzapreti Pasta Tossed With Prawns, Home Made Pistacchio Pesto & a Touch of Cream

PORCINI RAVIOLI 13.95

Mushroom Filled Pasta, Porcini Mushrooms & Truffle Sauce Topped With Grana

MAINS

MANZO ALLA GRIGLIA 300g 24.00

Grilled Fillet of Beef Topped With Fresh Rucola

BEEF TAGLIATA 24.95

Grilled Irish Beef Tagliata

SCALOPPINE DI POLLO 14.95

Grilled Chicken Breast With Parma Ham, Served With Herb Oil on a Bed of Rucola

PESCE ALLA GRILGIA Market Price

Seasonal Fresh Fish

COSTATA DI MANZO 350g 28.00

Ribeye Steak, Grilled To Your Liking Topped With Fresh Rucola & Parmesan Shavings

SALMONE ALLA GRIGLIA 17.50

Grilled Salmon Fillet Served With House Dressing

GRILLED SPARE RIBS Half 12.00 Full 15.95

Grilled Spare Ribs In a Homemade Barbeque Sauce

LAMB SHANK 15.95

Braised Lamb Shank Served With Vegetable Risotto & Finished With Fresh Thyme Jus

PORK CORDON BLEU 14.95

Deep Fried Breaded Pork Fillet Stuffed With Ham & Cheese

- All sauces are to be offered as a separate menu item at an extra charge of €2.75. Sauces available are: mushroom sauce, peppercorn sauce and Jack Daniel's sauce
- All main courses are served with a choice of French fries or roast potatoes and roast vegetables or fresh salad

BURGERS



K-LOUNGE BURGER 12.95

200g Beef Burger Served In a Toasted Bun, Topped With Applewood Cheese & Fried Egg & Accompanying Chicken Wings, Onion Rings & Coleslaw

CHICKEN BURGER 10.95

Chicken Fillet Coated In Cornflakes Served in a Bun With Tomatoes, Lettuce, Coleslaw, Onions & Caesar Dressing

BEER BATTERED COD 10.95

Fillet of Cod Coated With a Beer Batter Served With Lemon Wedges & Tartar Sauce

PULLED PORK BURGER 12.95

Pulled Pork, Caramelized Onions, Smoked Cheese, Lettuce, Tomato Served in a Rosemary Focaccia Bread

- All burgers are served with a mixed salad and French fries. Any extra toppings at a charge of €1.50 per item.

STONE OVEN PIZZA

MARGHERITA 8.50 V

Tomato Sauce, Mozzarella, Oregano

MALTESE 9.00

Tomato Sauce, Mozzarella, Goat's Cheese, Olives, Sun Dried Tomatoes & Maltese Sausage

CAPRICCIOSA 9.95

Tomato Sauce, Mozzarella, Mushrooms, Ham, Olives, Artichokes & Hard-Boiled Eggs

QUATTRO STAGIONI 9.95

Tomato Sauce, Mozzarella, Peas, Olives, Cocktail Sausage & Salami Napoli

SALMONE 14.00

Tomato Sauce, Mozzarella di Bufala, Smoked Salmon, Basil & a Herb Dressing

K-LOUNGE 14.00

Tomato Sauce, Mozzarella, di Bufala, Parma Ham, Grana & Rucola

FRUTTI DI MARE 14.00

Tomato Sauce, Capers, Olives, Black Shell Mussels, Mixed Seafood & King Prawns

PEPERONI 9.00

Tomato Sauce, Mozzarella, Colored Peppers, Onions & Chorizo

NAPOLITANA 9.00

Tomato Sauce, Mozzarella, Olives & Anchovies

PULLED PORK 12.50

Tomato Sauce, Mozzarella, Pulled Pork, Onions, Jalapeno Peppers, BBQ Sauce & Sesame Seeds

CALZONE 11.50

Closed Pizza Filled With Ham, Mozzarella, Mushrooms, Tomato Sauce

CALZONE K-LOUNGE 12.75

Closed Pizza Filled With Tomato Sauce, Mozzarella, Blue Cheese & Walnuts, Topped With Honey & Sesame Seeds

Extra Toppings:

mushrooms, mixed peppers, anchovies, garlic, tomatoes, sausages, mozzarella, olives, capers, ham, onions, eggs, peas, rucola, artichokes, sweet corn, mozzarella, bell peppers, pineapple **0.95 per item**

Maltese sausages, salami, pepperoni, Parma ham, chicken, tuna, shrimps, mussels **1.50 per item**

KIDS MENU

FINDING NEMO 6.00

Fish goujons served with potatoes & peas

CHICKEN LITTLE 6.00

Coated chicken breast strips with cornflake served with potatoes & baby carrots

BUZZLIGHTYEAR PASTA 6.00 V

Penne Tossed in Tomato Sauce

SHREK'S PIZZA 6.00

Tomato Sauce Mozzarella & Cocktail Sausage

DESSERT

CHOCOLATE PROFITEROLES 5.50

BANOFFEE PIE 5.50

LEMON CHEESE CAKE 5.50

DOUBLE CHOCOLATE MOUSSE 5.50

NUTELLA PIZZA 5.00

BANOFFEE PIZZA 5.00

ICE-CREAM 2 scoops 3.00 / 3 scoops 3.85

V indicates Vegetarian Dishes

Please note that some sweets and other menu items may contain or have traces of nuts and nut oils or may have been made alongside other products containing nuts. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the staff. Thank you!

Bon Appétit!