## Sliders
- Topped with homemade curry-ginger mayo cheese drizzled with olive oil & balsamic glaze
- 250 grs Home Made Salmon Burger mixed fresh herbs, lemon zest & black pepper,
- The Italian job
  - Fried dusted calamari served with a lemon & herb mayonnaise
- Chilli con carne, melted cheese, cucumber & black pepper, topped with Maple Syrup

## Risotto & Pasta
- Diavola
  - Garganelli pasta in a fresh tomato sauce blended with chilli flakes, jalapeños, ginger, garlic, red peppers & oregano
- Gnocchi chicken
  - Potato Gnocchi with chicken, truffle cream, cherry tomato & finished with Parmesan shavings
- Risotto Asparagus
  - Pan-Fried Risotto with garlic-butter, spinach leaves & asparagus cream, finished with Parmesan shavings & walnuts
- Pappardelle Salad
  - Fresh Smoked Salmon, glazed with vodka & cooked in a creamy tomato sauce
- Pappardelle Bosco
  - Pan fried mushroom with garlic butter, Maltese sausage, peas & creamy wine sauce, topped with parsley & Parmesan shavings
- Risotto Seafood
  - Pan-Fried seafood platter with garlic butter, a touch of tomato sauce & cooking cream, flavoured with panko brique

## GREENS AND MORE
- In d House
  - Mixed leaves, cherry tomatoes, onions, red peppers, tomato salsa, cucumber, goats’ cheese, walnuts, sesame seeds & balsamic olive oil dressing
- OH Caesar!
  - Mixed leaves, cherry tomatoes, grilled chicken, Parmesan shavings, bacon, croutons & Caesar dressing
- Burrata
  - Mixed leaves, fresh Burrata mozzarella, freshly made chilli cherry tomato chutney, garlic, ricotta, pecan, smoked sea salt
- Ali Baba
  - Tossed couscous, mozzarella balls, tomato, onion, cucumber, black olives, chickpeas, raisins
- Something Fishy!
  - Mixed leaves, cherry tomatoes, red peppers, smoked salmon, boiled egg, sesame seeds & lemon zest dressing

## Gourmet Burgers
- Served with potato wedges & coleslaw on the side.
- Moby Dick
  - 250 grs Home Made Salmon Burger mixed fresh herbs, lemon zest & black pepper, served in a Black Bun with rucola, cucumber, chilli cheese, avocado, salsa mix topped with homemade curry-ginger mayo
- Tarzan
  - 300 grs of Pork, patty served in the Black Bun, mixed leaf lettuce, bacon, grilled marrows, goat cheese & sundried tomato, toasted peanuts, parma-ham, topped with sweet chilli sauce
- 'El Gordo'
  - 300 grs of Beef patty served in a Black Bun with baby spinach leaves, grilled artichokes, Gorgonzola cheese, jalapeños, spicy nachos, topped with Maple Syrup
- Bonobos
  - 300 grs of Beef Patty served in a Black Bun with rucola, portobello mushroom, grilled asparagus, sliced red pepper, Edam cheese, topped with guacamole
- King Kong
  - Double beef patty, Cheddar cheese, bacon, egg, tomatoes, mixed leaves & onions

## Cheeky Monkey Pie
- 300 grs of Pork patty served in a Black Bun with mixed leaf lettuce, bacon, grilled marrows, cheese, mixed leaves & tomatoes

## Cheeky Monkey Main Menu
- Cheeky Monkey Pie
  - Ale marinated beef chunks in a short crust pastry pie, served with fries
- Chicken
  - Grilled Chicken Breast served with a creamy mushroom sauce, crushed Garlic new Potatoes & roasted vegetables
- BBQ cumbo
  - Half a rack of spare ribs, & spiced chicken wings served with home-made coleslaw & seasoned fries
- Beef Tagliata
  - 21.95
  - 300 gms tender flap meat grilled to your liking topped with fresh chilli, rucola & parmesan shavings served with seasoned fries & salad
- Posh Fish & Chips
  - Hand-local Beer battered fish & chips, mushy peas, seasoned fries & tartare sauce
- Roasted Salmon
  - 18.95
  - Oven-baked fresh Salmon fillet, oven baked with fresh herbs, a tin slice of orange, fennel, lemon & jalapeños, finished with fresh dill & pistachio crumble, served with tartare sauce

## Extras on the Side
- Side Salad
  - 3.50
- Fries
  - 3.00
- Cheesy Fries
  - 4.50
- Potato Wedges
  - 3.00
- Coleslaw
  - 2.50
- Onion rings (8 pcs)
  - 4.50
- BBQ sauce
  - 1.25

**Prices are inclusive of VAT**

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 gluten in the kitchen. For any special dietary requirements consult with the Restaurant Manager or Chef on duty.