



# Our Starters

*Something to nibble or share*

## **Classic Bruschetta** €4.50

Lightly toasted Maltese bread topped with fresh tomatoes, basil, touch of garlic and olive oil. 

## **Garlic Bread** €4.50

Baguette bread spread with garlic butter and oven baked. 

## **Our fresh Soup of the Day** €5.50

## **Fried Ravioli** €6.50

Ricotta filled ravioli fried and tossed with garlic oil and parmesan cheese, served with a side of dipping tomato salsa. 

## **Oriental Platter to share** €10.75

Spring rolls, vegetable samosa's, pork dumplings, and onion bhajis served with sweet chili dip. 

## **Octopus in Garlic** €8.95

Octopus cooked with garlic, onions, fresh herbs and tomatoes.

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# Our Pasta selection

*Brown and gluten-free penne pasta also available*

## **Penne Napolitana** €5.95

Penne pasta with classic fresh homemade tomato and basil sauce.



## **Penne Carbonara** €6.95

Penne pasta with bacon, cream, egg yolk and parmesan cheese.

## **Penne Ragù** €6.95

Penne pasta tossed in a meaty slow cooked beef ragù.

## **Tagliatelli Frutti di Mare** €14.95

Tagliatelli pasta with cherry tomatoes, prawns, mussels, clams and king prawn, in white wine, garlic and basil (Contains shellfish).

## **Tagliatelli Maltese** €9.95

Tagliatelli with sun dried tomatoes, olives, capers, cherry tomatoes, basil, touch of chili and olive oil, topped with grated goats cheese.



## **Penne Salmone e Gamberi** €12.95

Penne pasta tossed with smoked salmon, prawns, zucchini and cream.

## **Risotto Caccio e Pepe** €10.95

Arborio risotto with black pepper, pecorino cheese, parmesan and cream.



## **Risotto Funghi Porcini e Pancetta** €10.95

Arborio Risotto Pancetta bacon and porcini mushrooms with a touch of parmesan and cream (gluten free).



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## Our Main Salads

### **Chicken Caesar Salad** €10.95



Mixed salad leaves tossed in Caesar Dressing, croutons, cherry tomatoes, crispy bacon, topped with chicken and parmesan cheese.

### **Tomato Mozzarella Salad** €10.95



Dressed rocket leaves with olive oil and parmesan, topped with tomatoes and fresh mozzarella.

### **Prawn and Smoked Salmon Salad** €14.95

Mixed lettuce leaves with tomatoes and cucumber, smoked salmon and prawns, and lemon aioli.

### **The Orchard Salad** €9.95



Mixed lettuce leaves, tossed with herb oil and cherry tomatoes, cucumbers, peppers, onions, olives, apple, goats cheese.

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## Our Mains

### **The Orchard Burger** €12.95

Beef burger served in a brioche bun topped with cheese, bacon, onion rings, tomatoes, caramelized onions and lettuce served with chips and salad.

### **Chicken Burger** €12.95

Grilled Chicken breast served in a brioche bun topped with cheese, onion rings, tomatoes and lettuce served with chips and salad.

### **Rib-eye Steak** €26.95

Rib eye Steak cooked to your liking, served with roast potatoes, vegetables and jus.

### **Lamb Shank** €15.95

Slow cooked braised lamb shank in a chili red wine and rosemary jus, served with mashed potatoes and vegetables.

### **Salmon Fillet** €16.95

Pan fried salmon fillet topped with parsley and lemon crust, garlic lime butter cream sauce, on a bed of leeks and fennel.

### **Seabass Fillet** €12.95

Oven baked seabass fillet cartoccio style cooked with tomatoes, onions, olives, capers, fresh herbs, olive oil and white wine served with vegetables and potatoes.

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**Fish and Chips €10.95**

Battered Perch fillet with mushy peas, fries and tartar sauce.

**Grilled Chicken Breast €12.95**

Grilled chicken breast served plain or with mushroom sauce.

**Pork Belly €14.95**

Slow cooked pork belly served on a bed of mashed potatoes and topped with jus.

*Side Sauces*

Jus

Pepper Sauce

Mushroom Sauce

*Sides € 2.75*

*Fries*

*Roast Potatoes*

*Mixed Salad*

*Panache of Seasonal Vegetables*

*We have gluten free bread available on request. Kindly ask your server.*

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## *Our Desserts*

**Banoffi Pie** €3.75

**Chocolate Fondant** €4.50

Chocolate fondant served warm with ice-cream

**Berry Tart** €4.50

**Cassata Tart** €3.75

**Lemon Meringue Tart** €3.75

**Tiramisu** €3.75

**Fried Mini Imqaret served with Ice Cream** €3.75

### **Ice Cream**

Choose between 1 to 2 Scoops , Vanilla , Chocolate , Coconut , Strawberry , Lemon Sorbet


€2.00 1 scoop / €4.00 2 Scoops

*Ask our servers for any special desserts of the day.  
We have gluten free desserts available on request.*

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Vegiterian – 

Gluten-free – 

Spicy – 

*We treat food allergies and intolerances very seriously.*

*Kindly inform your server if you*

*have any food allergies and intolerances*

*when placing your order.*

# The Orchard

The Orchard, Triq l-Inkwina, Naxxar, NXR2641 | **2235 1000**



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# Beverages

## HOT BEVERAGES

Instant coffee	1.75
Americano	1.95
Cappuccino	1.95
Espresso	1.95
<i>Corto, Lungo &amp; Macchiato</i>	
Double Espresso	3.00
English Breakfast Tea	1.75
Flavoured Tea	2.25
Café Latte	2.20
Café Mocha	2.50
Hot Chocolate	2.50

## SPECIAL COFFEES

Coffee	4.50
<i>Maltese, Irish, Calypso, Normandy, Baileys &amp; Lumumba coffee</i>	
<i>Caribbean &amp; Jamaican coffee</i>	5.00

## SOFT DRINKS, JUICES & MIXERS

Soft Drinks	1.75
<i>Coke, Diet Coke, Sprite, Fanta, Kinnie, Diet Kinnie, Soda water, Tonic water, Ginger Ale, Bitter Lemon</i>	
Juice	1.70
<i>Orange, Pineapple, Peach, Cranberry, Tomato, Apple</i>	

## WATER

	Sml	Lrg
Local still water	1.60	2.95
Local sparkling water	1.60	2.95
Imported still water		3.95
Imported sparkling water		3.95





## LAGERS, BEERS & CIDERS

### Local Beers

<i>Cisk Lager, Hopleaf, Shandy</i>	2.25
<i>Cisk Excel</i>	2.35
<i>Cisk Pilsner, Blue Label</i>	3.50

### Foreign Beers/Ciders

<i>Budwiser, Heineken, Non Alcoholic beer</i>	2.60
<i>Guinness, Strongbow</i>	4.25

## APERITIFS & LIQUEURS

Aperitifs	2.60
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*Cynar, Pernod, Aperol, Campari,  
Pimm's, Martini Dry, Martini Bianco,  
Martino Rosso, Malibu*

Liqueurs	2.60
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*Fernet Branca, Fernet Branca Menta,  
Amaro Montenegro, Amaretto di Saronno,  
Baileys, Bajtra, Benedictine,  
Cointreau, Drambuie, Frangelico,  
Galiano, Limoncello, Sambuca,  
Southern Comfort, Tia Maria,  
Kahlua*

## SPIRITS

Gordon's dry Gin	2.60
Bombay Sapphire Gin	2.95
Tangeray Gin	4.50
Vodka	2.60
Bacardi Rum	2.60
Captain Morgan Rum (Dark/Spice)	2.60
Tequila	2.60



## WHISKEYS

Scotch Whiskeys	2.70
<i>Balantines, Bells, Famous Grouse, Dewar's White, Jameson, JB, J. Walker Red</i>	
<i>J. Walker Black, Glenfiddich 12yo, Chivas</i>	3.50
Irish Whiskeys	3.50
<i>Jameson Black, Jameson Caskmate Jameson Crested</i>	
Malt Whiskeys	
<i>J. Walker Green</i>	4.00
<i>Glenfiddich 15yo</i>	4.50
<i>Glenfiddich 18yo</i>	4.95
<i>Talisker 10yo</i>	5.00
<i>Dalwhinnie 15yo, Cragganmore 12yo, Oban 14yo, Glenkinchie 12yo</i>	5.50
<i>J. Walker Gold</i>	5.95
<i>Lagavulin 16yo</i>	6.50
<i>J. Walker Platinum</i>	7.95
Isle of Jura	<i>from</i> 3.60
Indian Whiskey	<i>from</i> 5.00
Japanese Whiskey	<i>from</i> 5.50

## BRANDY/COGNAC

Remi Martin	4.50
Courvoiser	3.50
Hennessy	3.50
Cognac VSOP	4.50
Calvados	3.50





## PORT

Port L.B.V	4.00
Port Tawny	7.00
Port Vintage	12.50








# Wine Selection



## LOCAL WHITES

-  **Palatino Sauvignon Blanc** <sup>75cl</sup> €13.50  
Generous notes of exotic fruits and leeches greet the nose of this locally-grown Sauvignon Blanc with light grassy nuances. Its medium-bodied palate is elegant yet powerful, making this an ideal match with seafood and shellfish whilst providing excellent company on its own.
-  **Caravaggio Chenin Blanc** <sup>75cl</sup> €15.50  
A dry white wine with aromas reminiscent of stone fruit: peaches and apricots underlined by a hint of green apples. Well balanced with refreshing levels of acidity. Ideal to accompany light food dishes including salads, fish, poultry, veal and pork dishes.
-  **1919 White** <sup>75cl</sup> €17.00  
A dry, rounded wine of character with fruity aromas of apples, limes and a floral hint of orange blossom developing some nutty buttery undertones with time. On the palate, it is very smooth with ripe citrus flavours and an elegant long finish.
-  **Antonin Blanc** <sup>75cl</sup> €25.50  
Antonin Blanc is produced from selected Chardonnay grapes harvested from the Ramla Valley Estate in Gozo. Barrel Fermentation and ageing on the lees for up to 12 weeks in new oak barrels contributes an important aspect to the wine's essential character with aromas of vanilla and burnt toast giving way to crisp citrus and apple notes on the palate. It is full and round in the mouth and whilst retaining a fruity Chardonnay character, the subtle nuance of oak adds finesse and complexity.




## FOREIGN WHITES

-  **Scanavino Gavi di Gavi** <sup>75cl</sup> €19.00  
Cortese, Piedmont's finest white grape, is at the heart of Gavi di Gavi and is distinguished by its crisp, floral, peachy, aromatic qualities. This wine is best enjoyed young.
-  **"Cadis Pinot Grigio" Cantina di Soave** <sup>75cl</sup> €14.00  
It makes a statement with tangerine, peach and just a touch of banana on the palate. Surprisingly soft despite its high acidity, Vibrant and balanced.
-  **Donna Fugata Anthilia** <sup>35cl & 75cl</sup> €12.50  
Anthilia has a straw yellow color. The nose presents a fresh and fruity bouquet with notes of white-fleshed fruits (peach) combined with scents of aromatic herbs. On the palate we find the evident fruity note again, refreshed by agreeable sapidity. It finishes with good persistence. €21.00
-  **Jean Batist Bejot, Chablis** <sup>75cl</sup> €24.50  
Chablis 'La Chanfleure' shows a golden colour with green reflections. The nose is complex with floral aromas. It is round and very fresh in the mouth with lemon notes. Nice minerality with a saline finish.
-  **Sancerre "Pascal Jolivet"** <sup>75cl</sup> €27.50  
100% Sauvignon Blanc. A wine of style marked by richness, elegance and smoothness. This wine is powerful and presents a perfect balance.



-  **Jacob's Creek Semillion Chardonnay** 75cl €13.50  
A well-rounded Chardonnay with a pale straw colour, intense mix of aromas such as citrus, melon and Australian stone fruit flavours with a toasty oak finish.
-  **Santa Carolina Sauvignon Blanc** 75cl €13.00  
Pale yellow floral aromas with minerals and fruity notes of grapefruit and peach, round on the palate with a good balance of acidity and persistent finish.
-  **Maori Bay Sauvignon Blanc** 75cl €17.00  
This rich and crispy wine reflects the beauty of its Marlborough origin, with a plethora of fresh tropical fruit and gooseberry aromas as well as nuances of elderflower, tomato leaf and nettle. It is well-balanced, elegant and has a long finish to savour.
-  **Klippenkof Chenin Blanc** 75cl €16.50  
Very pale lemon coloured, the nose is of honeydew melon and lemon sherbet. The palate is clean and fresh with pink grapefruit and melon flavours with a well rounded, refreshingly crisp finish.

## ROSE`

-  **Odyssey** 75cl €16.00  
This fine and fruity Rose' 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.
-  **B&G Rose D'Anjou** 75cl €14.00  
Intense salmon-pink. Fine and elegant nose with ripe red berries aromas and hints of black pepper. Enjoyable wine, fruit driven, with overtones of sweet red fruits and spices.
-  **Blossom Hill White Zinfandel** 75cl €14.50  
Seductive aromas of strawberries are followed by the flavour of ripe watermelon.

## LOCAL REDS

-  **Palatino Cabernet Sauvignon** 75cl €13.50  
This locally-grown Cabernet Sauvignon offers classic, intense aromas of blackcurrant and cassia with traces of mulberry, locally known as tut. The palate is tannic, full-bodied and muscular with jammy notes of berries and green pepper.
-  **Caravaggio Merlot** 75cl €15.50  
A concentrated fruity red wine of deep intensity with abundant aromas of mature dried fruit: figs, dried plums & ripe juicy forest berries combined with supple and rounded tannins. It is a complex fully-flavoured wine with a long lingering finish.
-  **Ulysses Shiraz** 75cl €17.00  
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.
-  **Antonin Noir** 75cl €25.50  
Antonin is a blend of Merlot, Cabernet Sauvignon and Cabernet Franc grapes, all harvested from the Marnisi Estate in Marsaxlokk with Merlot being the dominant grape variety in the wine. Low yields, barrel ageing and judicious blending produce a concentrated, full-bodied wine with very good ageing potential. Excellent grape maturity with a high concentration of natural sugars qualify this wine for the special mention of "Superior" and its unique fruit driven character makes it very enjoyable even in its early years.



## FOREIGN REDS

-  **Valpolicella Classico "Bolla"** <sup>75cl</sup> €16.50  
An intense hue of lively red of berries aromas, cherries and almonds enhanced with subtle of oak, vanilla and spice complex from aging in new casks.
-  **Ruffino Chianti** <sup>75cl</sup> €16.00  
Hue of ruby red purple highlights, aromas of delicate yet persistent violet notes typical of Sangiovese grape variety. Deep fruity plum flavours with intense of sweet cherry, hints of light spicy finish.
-  **Brunello di Montalcino "Villa al Cortile"** <sup>75cl</sup> €52.50  
Ruby red in colour, with a very intense, persistent nose and with red fruit notes. Warm, balanced flavour with velvet-smooth tannins. Long-lasting aroma.
-  **Tenuta Sallier de la Tour** <sup>75cl</sup> €16.75  
Hue of fruity lively red colour with hints of fresh caramel, elegant and spicy liquorish aromas. Nero d'Avola.
-  **Donna Fugata / Sherazade** <sup>35cl & 75cl</sup>  
Sherazade DOC Sherazade has a brilliant ruby red color with violet reflections. The nose offers a pleasantly fruity bouquet with fragrant notes of red plum and cherry, combined with light spicy scents. The palate is fleshy and perfectly reflects the bouquet revealing an extraordinary freshness. The well-integrated tannin, completes this fragrant and pleasant wine. Nero d'Avola. €12.50 / €21.00
-  **Chateau Roquefort** <sup>75cl</sup> €19.50  
A beautiful rich colour, fine and subtle on the nose with hints of red fruit revealing aromas of vanilla; initially fleshy on the mouth, supple and fruity. Very delicate and a good length on the palate for this wine boasting fine and light tannin.
-  **"Parallele 45"** <sup>75cl</sup> €18.50  
Paul Jaboulet Aîné - Cote du Rhone Rouge. Soft juicy red with hints of raspberry, pepper and fresh herbs on the palate, bouquet of red cherry and oak on the palate, finish of red fruits currants.
-  **Jacob's Creek Shiraz** <sup>75cl</sup> €17.50  
Hue of vibrant round and rich silky red with spicy plum and blackberries, on the palate hints of spicy blackberry fruit and hints of dark chocolate, toasty oak finish.
-  **Santa Carolina Merlot - Cabernet Sauvignon** <sup>75cl</sup> €13.00  
Hue garnet red colour, aromas of cassis and black currant and raspberry, medium bodied with ripe of fresh fruits flavours and hint of spice cedar cheese.
-  **Alamos Malbec** <sup>75cl</sup> €16.50  
This Malbec has a dark, blackish purple color. The nose shows ripe black fruits, black pepper spice and floral notes. The mouth feel is full yet soft and supple, with black raspberry and currant flavours mingled with black raspberry and currant flavors mingles with notes of sweet spice and touch of leather. The finish is long persistent with soft, sweet tannins.
-  **Klippenkof Pinotage** <sup>75cl</sup> €15.50  
Fresh and easy drinking style from early ripening Pinotage and young hillside Shiraz vines. This wine is best enjoyed young and is full of tropical berry flavours.



## SPARKLING & DESSERT

- Bollinger** <sup>35cl & 75cl</sup>  
Golden colour, beautiful aromatic complexity of riped fruits aromas, hints of roasted apples compote and peaches, notes of fresh walnuts. €36.50  
€70.00
- Prosecco Etichetta Bianca Nera** <sup>75cl</sup> €15.00  
Typical crisp and delicate perlage. Pale light yellow colour, delicate and complex bouquet with fruity notes that remind of peach, green apple with second notes of acacia and lilac. Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.
- Prosecco Gold** <sup>75cl</sup> €32.00  
Brilliant, with a rich and persistent foam and fine perlage. Pale straw yellow Clear, characteristic, fruity and flowery with scents of Golden apple, Williams pear, acacia flowers and lily of the valley. Quite tasty, harmonious, elegant and fresh
- Moscato D'Asti Alasia** <sup>75cl</sup> €18.00  
Sweet delicate aromas of honey, flowers and fresh grapes. On the palate the wine reveals further aromatic apricot, stone fruit, grape notes and a soft mousse. Delightful refreshing acidity on the finish to balance the sweetness.
- \* **Dolce Vita** <sup>50cl</sup> €19.00  
The wine offers an enticing, syrupy aroma of stewed apples. On the palate one finds a soft, seductive sweetness which reinforces the apple notes yet is further enriched by a full fruit-basket of flavours. Harvesting these grapes late has ensured that their level of ripeness is much higher than usual, resulting in an elegant sweetness which makes this wine an ideal dessert compliment yet perfectly enjoyable on its own.