

BREAKFAST & BRUNCH

SERVED DAILY FROM 9 AM UNTIL NOON

Eggs, bacon and sausage \$19

2 Eggs your way | Bacon | Sausage | Hash Brown | Watermelon | Choice of coffee, tea or juice

Steak and eggs \$22

4oz Flank steak | 2 eggs your way | Avocado | Hash brown | Watermelon | Choice of coffee, tea or juice

Breakfast Burrito \$12

Stuffed with eggs | Bacon | Cheese | Hash browns

Pancakes and Bacon \$10

3 Pancakes | Syrup | Butter | Bacon | Watermelon

French Toast Baguette \$11

Freshly baked baguette | Syrup | Bacon | Jelly | Fresh fruits

Omelettes \$10

3 Eggs | American, Swiss, Gouda or Provolone | White or whole wheat toast

Add \$1 per item:

Spinach, Mushroom, Broccoli, Bell pepper, Spring onion Tomato

Add \$2 per item:

Turkey, Ham, Bacon, Sausage, extra Cheese



+ SIDE ORDERS AND ADD-ONS

AVOCADO	\$2	1 EGG	\$2	2 EGG	\$3
EXTRA TOAST	\$2	BACON, SAUSAGE OR HAM		\$3	
BAGUETTE	\$2	AMERICAN, GOUDA, SWISS OR PROVOLONE		\$2	
HASHBROWNS	\$4	FRESH FRUIT		\$7	

COLD DRINKS

Fruit juice \$3

orange-, pineapple-, cranberry- or apple juice or fruit punch

Fresh OJ \$6

Iced coffee \$4

Iced tea \$3

Semi skim or full milk \$3

Mimosa \$7

Bloody Mary \$9

Bloody Caesar \$9



HOT DRINKS

Filter coffee \$3

free refills from 9am until noon

Espresso \$4

Caffe latte \$4

Cappucino \$5

Americano \$3

Tea \$3



BURGER & SANDWICHES

SERVED DAILY FROM NOON UNTIL 6PM

Classic Club Sandwich \$13

Triple deck sandwich | Grilled chicken or Turkey breast | Crispy bacon | Lettuce | Tomato | Mayonnaise

Add-on's

EXTRA BACON \$3 | BOILED OR FRIED EGG \$2

AMERICAN, SWISS, PROVOLONE OR GOUDA CHEESE \$1

Build Your Own Burger \$13

8oz 100% USDA beef patty | Lettuce | Tomato | Caramelized onion & garlic | Pickles | Homemade burger sauce

Add-on's

AMERICAN, SWISS, PROVOLONE, GOUDA CHEESE \$1

BLUE CHEESE \$2 | FRIED EGG \$2 | BACON \$3

Lamb Kapsalon \$14

Fries | Lamb | Cheese | Garlic sauce | Lettuce | Tomato | Onion

BLT Simple is Good \$12

Triple deck sandwich | Bacon | Lettuce | Tomato

Tortuga Pita \$12

Pita bread | Lamb, Chicken or mixed | Lettuce | Tomato | Onion | Garlic sauce

+ MAKE IT A MEAL

SKIN ON FRIES \$5	SIDE SALAD \$5
FRIED RICE \$5	ROASTED VEGETABLES \$7
POTATO GRATIN \$7	GARLIC BREAD \$7

SIGNATURE DISHES[®]

Chef's Signature Burger \$21

8oz Homemade Burger | Chef's secret blend of beef cuts and Lardo | Suggested medium rare | Guacamole | Homemade BBQ Burger Sauce | Caramelized onion & garlic | Lettuce | Tomato | served with skin on fries

Tuna Sandwich \$19

Toasted artisan sour dough bread | Thinly sliced sashimi grade tuna | Wasabi mayo | Wakame | Skin on fries

Cheese steak sandwich \$18

Baguette with thin sliced steak | American cheese | onions | bell peppers

Chicken Sate \$14

2 Marinated chicken thigh skewers | Homemade peanut sauce | Toasted coconut & peanut | served with white toast and prawn chips



1 US\$ = 1.80 NAF / EURO exchange posted at the bar

SALADS, APPETIZERS & PASTA

SALADS

Classic Caesar Salad

\$12

Romaine Lettuce | Homemade Caesar dressing |
Croutons | Parmesan cheese

Garden Salad

\$12

Romaine Lettuce | Homemade Vinaigrette | Cabbage |
Carrot | Tomato | Onion | Cucumber



PASTA

Fettucine Alfredo

\$16

Rich creamy garlic sauce | Parmesan cheese

Spaghetti Bolognese

\$16

Homemade Bolognese | Parmesan cheese

Lasagne

\$18

Classic beef lasagna



+ ADD-ON'S

SEARED TUNA

\$9

BACON

\$3

SHRIMP

\$7

ANCHOVIES

\$3

GRILLED CHICKEN BREAST

\$5

BOILED EGG

\$2

VEGETABLES

\$5

AVOCADO

\$2

SPINACH

\$5

APPETIZERS

Crispy Shrimp Wonton

\$15

Marinated spicy shrimp | Spring onion | Cabbage |
Sesame | Sweet & Sour sauce

Tuna Tataki

\$17

Seared tuna with sesame crust | Wakame | Pickled ginger |
Tobiko | Soy sauce | Wasabi

Avocado Bruschetta

\$9

Grilled garlic toast | Avocado | Tomato

Shrimp Tempura

\$16

Golden panko fried shrimp | Garlic sauce

MAIN COURSE & DESSERT

Chicken Sate \$21

3 Marinated chicken thigh skewers | Fried rice |
Homemade peanut sauce | Toasted coconut & peanut |
Prawn chips

Steak Frites \$26

Flank steak | Peppercorn or mushroom sauce |
Skin on fries

Poke Bowl \$17

Jasmin rice | Avocado | Mango Dices | Edamame |
Tomato | Spicy Sauce | Spring onion

Add-on's

GRILLED CHICKEN BREAST \$5

MARINATED TUNA \$9

SEARED BEEF TERIYAKI \$9

Local catch of the day MP

Ask your server

12oz Grilled Rib Eye Steak \$32

Mushroom or peppercorn sauce | Including 1 side

+ EXTRA SIDES

SIDE SALAD \$5

CREAMED SPINACH \$7

ROASTED VEGETABLES \$7

GARLIC BREAD \$7

SKIN ON FRIES \$5

FRIED RICE \$5

POTATO GRATIN \$7

DESSERT

MOLTEN CHOCOLATE CAKE \$11

Molten Chocolate cake | Vanilla ice-cream | Whipped cream

1 SCOOP ICE-CREAM \$4

Vanilla | Chocolate | Strawberry

SALTED CARAMEL CHEESECAKE \$11

Speculoos cookie crust | Vanilla ice-cream | Salted caramel sauce

ICE-CREAM \$9

3 Scoops of your choice | Vanilla | Chocolate | Strawberry



PIZZA

Margherita \$13

Tomato sauce | mozzarella | basil (V)

Pepperoni \$15

Tomato sauce | mozzarella | pepperoni

Meatlovers \$19

Tomato sauce | mozzarella | Italian sausage | pepperoni | ham | bacon

Hawaiian \$16

Tomato sauce | mozzarella | ham | pineapple

BBQ Chicken \$16

BBQ sauce | mozzarella | red onion | barbeque chicken

Quattro Formaggi \$17

Tomato sauce | mozzarella | Parmesan | gorgonzola, provolone | oregano (V)

Shrimp \$17

Tomato sauce | mozzarella | jumbo shrimp | garlic

Veggie \$17

Tomato sauce | mozzarella | grilled bell pepper, red onion, broccoli (V)

Shoarma \$17

Tomato sauce | mozzarella | lamb shoarma | garlic sauce

BUILD YOUR OWN PIZZA

Margherita

+1 topping \$15
+2 topping \$16
+3 topping \$17

+ ADD-ONS

Meat \$3

-Pepperoni
-Ham
-Tuna
-Grilled Chicken
-Bacon
-Anchovies



Vegetables \$2

-Mushroom
-Red Onion
-Black Olive
-Fresh Tomato
-Fresh Garlic
-Pineapple
-Jalapenos



Premium Meat \$4

-Italian Sausage
-BBQ Chicken



More Vegetables \$3

-Fresh Bell Peppers
-Grilled Peppers
-Spinach



Cheese

Extra Cheese \$2
Blue Cheese \$3





WHITE

CHARDONNAY	GI \$7	BTL \$28
SAUVIGNON BLANC	GI \$7	BTL \$28
PINOT GRIGIO	GI \$7	BTL \$28
WHITE ZINFANDEL	GI \$7	BTL \$28
Josh Cellars Chardonnay		\$34
Juicy yellow peaches, lemon oil and crème brûlée		
Josh Cellars Sauvignon Blanc		\$34
Lime, white flowers, melon		
Landmark Overlook Chardonnay		\$52
Yellow apple, pineapple, toasted oak		
Cavit Pinot grigio		\$29
Citrus and green apple		
Pinot grigio Santa Margherita		\$35
Dry, clean, intense aroma, golden delicious apples		
Gavi La Scolca		\$38
Fresh, dry, sapid, pleasant delicate and fine feel		
Vermentino "Costamolino" Argiolas		\$34
Delicate, very dry, a fairly marked a cidolous notes		

ROSE

FLEURS DE PRAIRIE	GI \$8	BTL \$32
Red fruit, black currant, lemon		

Cotes de Provence La Source Gabriel \$34

On the palate, bright, fresh flavors of exotic fruit and lime with wonderful balance

RED

CABERNET SAUVIGNON	GI \$7	BTL \$28
MERLOT	GI \$7	BTL \$28
MALBEC	GI \$7	BTL \$28
Josh Cellars Merlot		\$34
Blueberry, raspberry, cacao		
Josh Cellars Cabernet		\$34
Blackberry, toasted hazelnut, cinnamon		
Josh Cellars Pinot Noir		\$38
Bright cherries, raspberries, toasty oak		
Trapiche Pure Malbec Mendoza		\$34
Plum, blackberry, spices		
Justin Vineyard Cabernet Sauvignon Paso Robles		\$67
Citrus and green apple		
Valpolicella Classico Allegrin		\$39
Vibrant ruby red in colour, with a fresh cherry aroma		
Merlot Veneto Santa Margherita		\$34
Notes of redcurrants and violets. Well-balanced and refined		
Nebbiolo Coste della Sesia Travaglini		\$48
Well balanced, with silky tannins and a long and smooth finish		

BUBBLES

Cavit Lunetta Prosecco 187ml \$9

Crisp fruit, dry

Mumm Cordon Rouge \$85

Fresh fruit, caramel