CAVE BAR

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Welcome to the Cave Bar, where the spirit of the Mediterranean
comes alive in a truly unique setting.

This menu is a journey through the sea and land, combining
locally inspired flavours with contemporary flair. From traditional Maltese favourites
to refined seafood creations and hearty mains, every dish reflects our passion
for quality ingredients, careful preparation, and the pleasure
of sharing good food in good company.

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STARTERS

Fish Soup 'Aljotta' € 11.00
Traditional Maltese fish soup
with black mussels

Salmon Tartare en Croûte € 11.00
Fresh salmon, dill leaves, avocado,
caviar, and soy mayonnaise

Calamari Fritti € 12.00
Deep-fried calamari served
with Marie Rose sauce

Prawn Carpaccio € 14.00
Grapefruit, semi-dried cherry tomatoes,
infused herb oil

Wild Sea Bass Ceviche € 14.00
Pressed pineapple, pickled beetroot,
citrus dressing

Duck Prosciutto € 14.00
With pickled baby beetroot,
puffed seeds and balsamic pearls

Burrata di Bufala € 14.50
Pressed watermelon, mint leaves,
preserved lemon

PASTA

Mezzelune Ricotta e Spinaci € 15.00
Roasted pumpkin purée, white truffle oil, summer peas, and crispy Parmesan cheese

Amberjack Ravioli € 16.00
Fresh ravioli filled with Japanese amberjack, served with creamy prawn bisque and preserved lemon

Spaghetti al Mare € 16.00
Octopus, calamari, black olives, garden herbs, tomato sauce, and garlic

Carnaroli Risotto with Bottarga and Prawns € 17.00
Creamy prawn bisque, bottarga, and hand-minced prawn tartare

Trio of Pasta - To Share € 35.00 *(serves two)*
Tagliatelle with fresh mussels, garlic, and cherry tomatoes

Linguine with fresh clams, herb oil, and preserved lemon

Tagliatelle with white fish, king prawns, and prawn bisque

Gluten-free pasta available at a supplement of € 2.50

HOUSE FAVOURITES

Scottish Salmon Fillet € 24.00
Pan-seared in butter, served with prawn bisque, zucchini, courgette, and nori

Misto Frutti di Mare € 24.00
Golden deep-fried squid, bogue (vopi), octopus, and local white fish, served with a Marie Rose dip

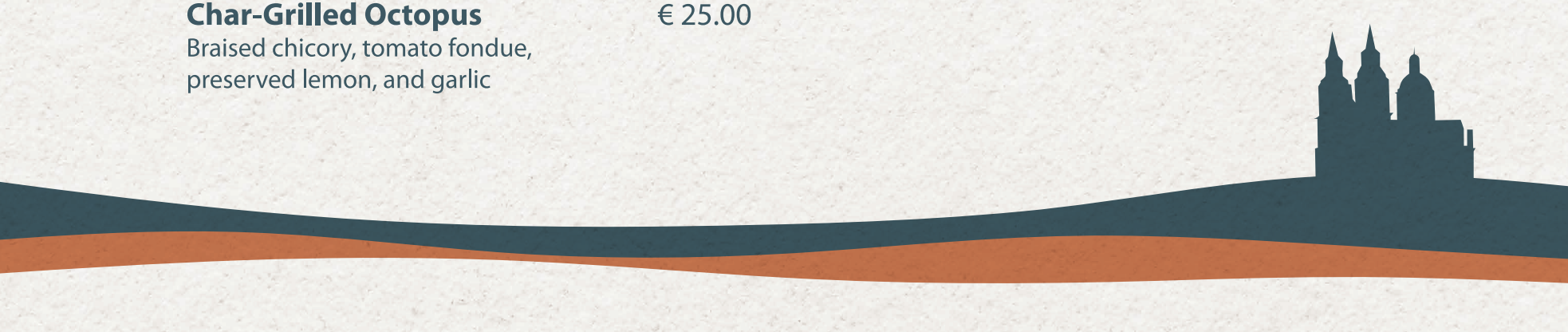
Poached Black Shell Mussels € 24.50
Garlic, Sauvignon Blanc, cherry tomatoes, a hint of chilli, lemon juice, and toasted Maltese bread

Char-Grilled Octopus € 25.00
Braised chicory, tomato fondue, preserved lemon, and garlic

Sea Bass al Cartoccio € 27.00
Whole sea bass cooked in Sauvignon Blanc, garlic, lemon, and cherry tomatoes

Brown Meagre € 27.00
Courgette, chorizo, 'nduja cream, and tempura prawn

Fresh Daily Catch Price varies according to weight
Please ask your server for today's fresh seasonal fish. Served with fish beurre blanc and a rocket leaf salad



MORE DELICIOUS MAINS

Cave's Burger € 16.00
Beef patty, sweet tomato jam,
Provolone cheese, house-made BBQ sauce,
and sweet potato fries

Chicken Supreme € 23.00
Mushroom, cream, and spinach sauce,
crushed walnuts, and salted butter

Duck Breast € 26.00
Beetroot, red wine jus,
black garlic, and parsnip

Grain-Fed Beef Tagliata
300g *(serves one)* € 28.50
750g *(serves two)* € 50.00
Rocket leaves, cherry tomatoes,
Parmigiano Reggiano, and a drizzle of olive oil

All mains are served with fries or roasted potatoes

SIDE ORDERS

Beef Jus	€ 3.00	Fries	€ 4.00
Black Pepper Jus	€ 3.50	Rocket & Cherry Tomato Salad	€ 4.00
Mushroom Sauce	€ 3.50	Seasonal Vegetables	€ 4.00
Roasted Baby Potatoes	€ 3.50	Buttered Asparagus	€ 6.00

DESSERTS

Apple & Apricot Tart € 6.00
Warm apple crumble, apricot jam,
served with vanilla bean ice cream

Tropical Mousse € 6.50
Mango mousse, caramelised pineapple,
and passion fruit syrup

Traditional Maltese Imqaret € 6.50
Deep-fried date fritters served
with cinnamon ice cream

Warm Hazelnut Chocolate Brownie € 7.00
Served with Dubai chocolate ice cream

Denotes vegetarian dishes

Denotes items prepared without any gluten containing ingredients

Denotes local speciality

Whilst every effort is taken to ensure that these items are gluten free, the environment in which these items are prepared is not free from gluten, nuts, seeds, or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential of food allergies.

Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.

Some fish scales, small fish bones and fragments of shells may be found in our products, whilst we take every care and effort to remove these, we cannot guarantee that your product will be fully free of these, please take care during consumption.

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