

NIBBLE

NACHOS 12.50

Nachos with smoked melted cheese, tomato salsa, guacamole, sliced jalapenos, and sour cream

TOP UP YOUR NACHOS

Smoked shredded chicken 3.50

Chilli beef 3.50

TRIO OF DIPS (V) 12.50

Roast pepper and garlic, chickpea and cumin, eggplant and sumac served with focaccia and grissini

HELL-T SALADS

GREEK 13.95

Cherry tomatoes, cucumber, Greek feta cheese, black kalamata olives, cannellini beans, quail eggs, capsicums, basil and mint olive oil

MOROCCAN 14.95

Roast carrots, red onions, sweet potatoes, parsnips, apricots, pumpkin seeds, fresh pomegranate, seasoned with Ras el hanout, tahini and yogurt dressing sprinkled with sumac

PASTA

CASARECCE(V) 15.95

Tossed in homemade red pesto, flamed peppers, rucola and Greek feta cheese

PACCHERI 16.95

Tossed in Parma ham, mushrooms, wood herbs and porcini butter cream

LINGUINI 17.95

Fresh mussels in white wine, zucchini purée and finished with basil

Gluten Free pasta is available

WRAPPED

CHICKPEAS (V) 14.95

Spiced and herb falafel, sautéed peppers, spinach leaves and tzatziki dip

PARMA HAM 14.95

Black olive, grilled vegetables, goat's cheese and rucola

CHICKEN 14.95

Sizzled with cumin chilli and fresh coriander, vegetables and Mexican cheese

Served with fries and coleslaw

KIDS MEAL

Choose 1 plate, ice cream and a soft drink 10.50

Pasta tomato sauce

Chicken nuggets and fries

BURGER BAR

THE PALACE BURGER 16.95

Homemade 250g beef burger served in a bun with lettuce, tomatoes and gherkins, with smoky BBQ relish

CHICKEN BURGER 16.95

Grilled chicken breast brushed with BBQ sauce served in a bun with relish, lettuce and tomatoes, with smoky BBQ relish

TOP UPS

Applewood cheese 1.00

Bacon 1.00

All served with house fries and coleslaw

TOASTED FOCACCIA

Traditional thick focaccia, toasted & filled with:

SMOKED HAM 12.95

Caramelised onions and smoked matured cheddar cheese

SMOKED CHICKEN 12.95

Truffle cream and mozzarella

SMOKED SALMON 13.95

Cottage cheese, rucola, zest of lemon

Served with crisps

CHEF'S PLATES

TUNA 26.95

Seared tuna loin, Mediterranean ratatouille, and herbs

CHICKEN SUPREME 25.95

Grilled and brushed with truffle and mushroom paste and Parma ham crumble

BEEF TAGLIATA 28.95

Parmesan rucola, in-house semi dry cherry tomatoes, Parmesan shavings, rucola and aged balsamic

Served with grilled vegetables and potatoes

DESSERTS

Tiramisu 5.50

Homemade snickers cake 5.50

Pina Colada mousse 5.50

Add a scoop of ice cream 1.00

ICE CREAMS

Antica Gelateria del Corso by Scoop 2.25

Vanilla, Chocolate, Pistachio, Cookie, Melon

Maxibon 4.50

Classic, Cookie, Mochaccino

Extreme Cone 4.50

Classic, Strawberry, Kit Kat

Boss Stick 4.50

White Cocoa, Double Caramel, Lion

Ice Popsicle 4.00

Lemon, Strawberry (GF)

Cremeria Cup 4.50

Fior di latte (GF, LF)

COCKTAILS

Espresso Martini	8.50
Vodka, Kahlua, espresso shot, brown sugar	
Cosmopolitan	8.50
Vodka, Triple Sec, cranberry juice and lime juice	
Sex on the beach	8.50
Vodka, Passoa, orange juice and cranberry juice	
Tropical Breeze	8.50
Rum, Apricot brandy, passion fruit, pineapple juice	
Singapore Sling	8.50
Gin, Cherry brandy, lemon juice and soda water	
Bahama Mama	8.50
Rum, Banana liqueur, coconut, pineapple, orange juice and grenadine	
Negroni	8.50
Campari, Gin, Martini Rosso topped up with soda	
Aperol Spritz	8.50
Aperol, sparkling wine, and dash soda	

2 Cocktails for €10.00

from 15.00 – 16.00

-2 of the same cocktails -

GIN DRINKS

Orange Blossom	8.50
Plymouth's Gin, dried oranges, cardamom, coriander and tonic	
Bombay Cooler	8.50
Bombay Gin, fresh mint, cucumber, lime wedges tonic	

WINE

WHITE WINE

Sauvignon Blanc, La Torre, Marsovin, Malta	24.00
Chenin Blanc, Ulysses, Marsovin, Malta	27.00
Gavi D.O.C.G Picollo Ernesto, Italy	28.00
Pecorino I.G.P, Cantina Miglianico, Italy	23.00
Falanghina Beneventano I.G.P, Italy	27.00
Sauvignon Blanc VDP, J. Moreau & Fils, France	24.00
Chablis, Louis Moreau, France	43.00
Chenin Blanc, Douglas Green, South Africa	27.00

ROSE WINE

Shiraz Rosé, La Torre, Marsovin,	24.00
Rosé D'Anjou A.C, Domaine de Flines, Loire	26.00
Château Minuty de Minuty, Provence	33.00

RED WINE

Cabernet Sauvignon, La Torre, Marsovin, Malta	24.00
Shiraz Cabernet, Ulysses, Marsovin, Malta	27.00
Aglianico del Beneventano, Corteregia, Italy	25.00
Criteria Primitivo I.G.T Schola Sarmanti, Italy	29.00
Carménère, Mas Andes, Chile	28.00
Malbec Reserva, Caballero, Argentina	30.00

SPARKLING WINE AND CHAMPAGNE

Cassar De Malte, Marsovin, Malta	40.00
Prosecco di Valdobbiadene D.O.C.G, Italy	29.00
Carte D'Or Brut, Drappier, Champagne	80.00
Moët et Chandon Brut, Champagne	90.00
Moët et Chandon Brut Rose, Champagne	100.00
Dom Perignon, Champagne	250.00



SWIM | LUNCH | DRINK

BEVERAGES

DRAUGHT BEER	50cl	25cl
Carlsberg Beer	6.50	3.50
BOTTLED BEER AND CIDER		
Cisk Lager 50cl		7.00
Cisk Excel 50cl		7.00
Corona 33cl		4.50
Heineken 25cl		3.50
Strongbow 50cl		7.00
BY THE GLASS		
House wines		6.00
Foreign wine		7.00
Prosecco		7.00
SOFT DRINKS & JUICES	50cl	25cl
Sprite, Fanta	5.00	2.90
Coca Cola, Diet Coca Cola		
Selection of juices	5.00	2.90
Fresh orange		4.50
ENERGY DRINK		
Red Bull		5.25
SCHWEPES		
Tonic Water, Bitter Lemon		2.90
WATER		
Natural/Sparkling 100cl		5.35
MILKSHAKES		8.50
Strawberry, vanilla, chocolate & coconut		

100cl 3cl

APERITIFS

5.00

GIN

Gordon's Dry	89.00	5.00
Bombay Sapphire	99.00	
5.50		
Hendrick's	125.00	6.60

TEQUILA

5.00

VODKA

Smirnoff	89.00	
5.00		
Grey Goose	125.00	7.10

RUM

Bacardi	89.00	5.00
Captain Morgan Spiced	99.00	
5.10		
Malibu		5.00

WHISKY

The Famous Grouse	89.00	5.00
Jack Daniel's	99.00	
5.50		
JW Black label	125.00	8.00

LIQUEURS

5.10

DIGESTIVES

5.10

Full spirit bottles served with 2 by 1.5 litre mixer bottles

COFFEE AND TEA

Espresso		2.00
Americano		3.00
Cappuccino		3.00
Cold coffee		4.50
Hot Chocolate		3.50
Althaus Tea selection		3.50