



# **S** LOUNGE

M E N U



# Breakfast

Served from 9:00 hrs – 14:00 hrs

## **Fresh Croissant**

Thinly sliced Parma ham, Parmesan cheese,  
sliced vine tomatoes

€ 6.00

## **Scones**

Served with strawberry jam,  
cream cheese, marmalade

€ 6.75

## **Eggs Benedict**

Potato & dill croquet, poached egg,  
smoked salmon, avocado mousse

€ 7.50

## **Fried Egg**

Asparagus, truffle oil, watercress

€ 7.50

## **Breakfast on a Stick**

Pork sausage, potato rösti, crispy bacon,  
hard-boiled egg, roasted tomato,  
white button mushrooms, served with  
baked beans and a toasted slice of white bread

€ 10.50

# Bread & Pies

Served from 9:00 hrs – 22:00 hrs

## Savoury Croissant

San Daniele ham, Camembert cheese,  
raspberries

€ 7.00

## Wholemeal Bufala Ciabatta

Mozzarella di Bufala, balsamico,  
olive oil, lamb's lettuce

€ 7.00

## Pinwheel Pie

Egg, bacon, cheese

€ 7.00

## Beef Bagel

Roast rare beef, honey mustard

€ 7.50

## Open Ciabatta

Black garlic paste, San Daniele ham,  
rocket leaves, pomegranate

€ 7.50

## Wholemeal Salmon Ciabatta

Smoked salmon, avocado mousse

€ 7.50

## White Baguette

Roasted garlic red prawns,  
smoked swordfish, dill-mayo

€ 8.00

## Wholemeal Ham Ciabatta

Ham hock, fresh peas, red onions,  
fresh sheep cheese

€ 8.00

## Vegetable Pie

Leek, spinach, cheddar cheese,  
poppy seeds

€ 9.00

## British Game Pie

Game meat, wild mushrooms,  
aromatic herbs

€ 10.00

# Afternoon Tea

Served from 9:00 hrs – 18:00 hrs

## **Classic Afternoon Tea for 2**

A selection of afternoon cakes, cupcakes, chocolate delights,  
individual tartlets with a choice of hot beverage;  
coffee, hot chocolate or fine teas

€ 20,00

## **French Toast**

Maple syrup, forest raspberries

€ 7,00

## **Scandinavian Club Sandwich**

Smoked salmon, cucumber, hard-boiled egg, lettuce

€ 7,00

## **Sweet Croissant**

Cream, strawberries, cinnamon

€ 7,00

# Salads & Platters

Served from 11:30 hrs – 22:00 hrs

## Bufala Salad

Mozzarella di Bufala, tomato and capsicum bruschetta mix,  
mixed salad leaves, croutons

€ 10.00

## Crispy Beef Salad

Crispy beef, peanut butter and honey dressing, flaked almonds, mixed salad leaves

€ 10.00

## Brie & Chicken Salad

Brie cheese, chicken breast, oats, cherry tomatoes,  
mixed salad leaves, Dijon mustard dressing

€ 13.00

## Salmon & Apricot Salad

Roasted fillet of salmon, dried apricots, orange segments,  
pumpkin seeds, mixed salad leaves

€ 15.00

## Gourmet Cheese Board

Ask our servers for our fine cheese selection

€ 13.00

## Charcuterie Platter

San Daniele ham, pork terrine, chicken liver pâté, Italian Soppresata

€ 18.00

# Pasta & Risotto

Served from 11:30 hrs – 22:00 hrs

## Spaghetti al Pesto

Sundried tomatoes, broad beans,  
thyme butter, basil pesto, goats' cheese

Starter Portion € 7.50

Main-Course Portion € 9.50

## Risotto

Roasted black garlic, crispy pork lardons

Starter Portion € 8.50

Main-Course Portion € 10.50

## Pappardelle Pasta

Duck ragù, Pecorino cheese,  
chilli flakes, tomato salsa

Starter Portion € 9.00

Main-Course Portion € 12.00

## Garganelli Pasta

Zucchini, baby tomatoes,  
oat-crusted salmon fillet, lamb's lettuce

Starter Portion € 9.50

Main-Course Portion € 12.50

# Burgers

Served from 11:30 hrs – 22:00 hrs

## **Vegetable Stacks in a Bun**

Grilled summer vegetables,  
Tofu cheese, tomato jam

€ 8.00

## **Chicken Breast in a Bun**

Red cabbage slaw, tomato duxelle

€ 11.00

## **285g Beef Pattie Brioche**

Potato truffle croquette,  
caramelized onions

€ 13.00

## **285g Bacon Beef Pattie Brioche**

Bacon, Provolone cheese

€ 15.00

All the above are served with petit salad and hand-cut fries

# Appetizers & Nibbles

Served from 11:30 hrs – 22:00 hrs

## Hand-Cut Fries

€ 4.00

## Crispy Calamari Fritti

€ 5.00

## Tomato and Red Onion Bruschetta



€ 5.00

## Sweet Potato Fries

€ 5.00

## Open White Baguette

Camembert cheese, local pomegranate, watercress

€ 6.00

## Duo of Dips

Served with toasted baguettes

€ 6.00

## Duck Spring Rolls with Soy Sauce

€ 6.00

## Lamb Koftas & Chickpea Falafel

€ 6.50

## Trio of Mini Beef Sliders

Served in a brioche, accompanied with our famous BBQ sauce

€ 8.00



Item suitable for a lactose intolerant diet



Item suitable for vegans



denotes vegetarian

All dishes are prepared in an environment that is not free from nuts, seeds, gluten 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 severity of food allergies. Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have any food allergies or intolerances.

# Kids Section

Served from 11:30 hrs – 22:00 hrs

## Yummy for my Tummy

**Chicken Lolly Pops** 

€ 4.50

**Rainbow Vegetables** 

Cherry tomatoes, carrots, cucumber,  
yellow bell pepper

€ 5.00

**Farfalle Pasta**

Served with butter and cheese

€ 5.00

**Farfalle Pasta al Pomodoro**

Served with plain tomato sauce

€ 5.50

**Homemade Baby Beef Burger**

Served in a bun with chips

€ 6.50

**Chicken Nuggets**

Served with a portion of chips

€ 6.50

**Nemo Fish Fingers**

Served with a portion of chips

€ 6.50

**Steamed Fillet of Salmon** 

Served with julienne of carrots

€ 9.00

## Sweet Delights

**Fresh Fruit Salad and Marshmallows**

€ 4.50

**Mini Chocolate Brownie & Chocolate Popcorn**

€ 4.50

**Mini Doughnuts**

€ 4.50

**Fresh Strawberries and Chocolate Sauce**

€ 4.50

**Fresh Strawberries and Blueberries** 

€ 5.50

 Denotes healthy option

## Beverages

Imported Water 33cl	€ 3.00
Imported Water 75cl	€ 4.50
Soft Drinks & Mixers 25cl	€ 2.25
Soft Drinks 50cl	€ 3.50
Ice-Teas 25cl	€ 2.25
Juices 25cl	€ 2.25
Energy Drink	€ 4.25

## Beer

Local Beer 25cl	€ 2.50
Local Beer 50cl	€ 4.00
Imported Beer 25cl	€ 3.00
Cider	€ 5.50

## Spirits

Aperitifs	€ 2.75
Other Spirits	€ 2.75
Scotch Whisky	€ 2.75
Premium Scotch Whisky	€ 3.50
Courvoisier VS Cognac	€ 2.75
Sherry / Port	€ 3.25
Liqueurs & Digestives	€ 2.75

## Cocktails & Long Drinks

<b>Aperol Spritz</b> Aperol, prosecco	€ 5.25
<b>Tequila Sunrise</b> Tequila, orange juice , grenadine	€ 7.00
<b>Margarita</b> Triple sec, tequila, lemon juice	€ 7.00
<b>Long Island Ice Tea</b> Rum, gin, triple sec, vodka, lime, coke	€ 7.00
<b>Moscow Mule</b> Vodka, lime, brown sugar, ginger ale	€ 7.00
<b>Piña Colada</b> Rum, coconut syrup, pineapple juice, cream	€ 7.00
<b>Mojito</b> White rum, lime, mint, sugar, soda water	€ 7.00
<b>Mai Tai</b> White rum, dark rum, triple sec, Benedictine, pineapple juice, grenadine syrup, lemon juice, bitters	€ 7.50

## Mocktails

<b>Cinderella</b> Pineapple juice, orange juice, lemon juice, grenadine syrup	€ 4.00
<b>Shirley Temple</b> Grenadine syrup and ginger ale	€ 4.00
<b>Virgin Colada</b> Pineapple juice, coconut syrup	€ 4.00

## Milkshakes

<b>Regular Shakes</b> Vanilla, chocolate or strawberry	€ 4.50
<b>Brownie Milkshake</b> Blended home-made brownie, chocolate ice-cream	€ 5.75
<b>Macaroon Milkshake</b> Crushed macaroons, vanilla ice-cream	€ 5.75

## Coffee Cocktails

<b>Salted Caramel Cappuccino</b> Espresso, caramel syrup, milk	€ 3.75
<b>Cookie Crunch Hot Chocolate</b> Cacao, cookie crunch syrup, milk, whipped cream, cookies	€ 3.75
<b>Choco Loco</b> Espresso, chocolate ice-cream, coffee liqueur	€ 4.75
<b>Greek Cappuccino</b> Espresso, sugar, milk, blended with ice	€ 4.75
<b>Mojito Espresso</b> Espresso, vodka, mint	€ 5.75
<b>Southern Caramel Cappuccino</b> Espresso, caramel syrup, Southern Comfort, milk	€ 6.00
<b>Cookie Cacao Hot Chocolate</b> Cacao, cacao liqueur, cookie crunch syrup, milk, whipped cream, cookies	€ 6.00

## Hot Beverages

Espresso, Cappuccino	€ 2.25
Hot Chocolate	€ 2.75
Pot of Tea, Herbal Tea	€ 2.75
Special Coffees	€ 5.75

# White Wines

## **Pjazza Regina, I.G.T. Maltese Islands**

€ 3.75 18.75cl | € 12.50 75cl

An easy drinking, fruity white wine. This year's cuvee is a refreshing white blend made from hand-picked Moscato and other quality grape varieties.

## **Donato Chardonnay, Malta**

€ 9.00 37.5cl | € 15.00 75cl

A light styled mono-varietal white wine with a crisp, flavoursome, fruity palate filled out entirely with the noble Chardonnay grape in a creamy, attractive style true to the typical hallmark of the variety.

## **Medina Chardonnay-Girgentina, D.O.K. Malta**

€ 15.00 75cl

A skilful blend of the Malta grown noble grape, Chardonnay and the indigenous white grape Girgentina. The crispness and the fruitiness of the Girgentina complements the fullness and complexity of the Chardonnay perfectly to produce a refreshing dry white wine.

## **Possessioni Garganega, I.G.T. Italy**

€ 15.50 75cl

This pale straw yellow wine with copper reflections has an intensely fruity nose with hints of peaches and pears with a good acidity and freshness, typically dry with long finish.

## **Blossom Hill Chardonnay, USA**

€ 5.00 18.75cl | € 18.50 75cl

A really delicious, smooth, fantastically fresh white wine, bursting with ripe melon and citrus aromas, delivering an elegant, smooth finish. Perfect for sharing on any occasion, from the everyday to the more special.

## **Gavi del Comune di Gavi, DOCG Italy**

€ 21.00 75cl

Bright straw yellow colour with greenish hues. Perfume of fruits and white flowers, citrus fruits undertones, dry taste of good refinement and balance, fresh and persistent with a slightly almond flavoured finale.

# Rosé Wines

## **Pjazza Regina, I.G.T. Maltese Islands**

€ 3.75 18.75cl | € 12.50 75cl

This off-dry rosé offers refreshing acidity and ripe, red berry fruit flavours. This unique rosé is made from a blend of two red grape varieties, Merlot and Tempranillo, grown in the Maltese Islands.

## **Medina Rosé Grenache Cabernet, I.G.T. Maltese Islands**

€ 9.00 37.5cl | € 15.00 75cl

Cabernet Sauvignon and red Grenache grapes, renowned for producing top quality rosé wine with flavours reminiscent of black-pepper dusted strawberry fruit.

## **Rosé d'Anjou B&G, France**

€ 11.50 37.5cl | € 17.00 75cl

An intense salmon-pink wine with a fine and elegant nose, ripe red berries aromas and hints of black pepper. Enjoyable wine, with overtones of sweet red fruits and spices.

## Red Wines

### **Piazza Regina, I.G.T. Maltese Islands**

€ 3.75 18.75cl | € 12.50 75cl

A soft, mellow red wine with a smooth finish. This year's cuvee is an easy drinking, medium bodied red made from hand-picked Syrah and Merlot grapes, grown in the Maltese Islands.

### **Carissimi Cabernet Sauvignon, Malta**

€ 9.00 37.5cl | € 15.00 75cl

A classic, lighter styled mono-varietal red wine with an elegant, robust palate filled out entirely with the noble grape variety Cabernet Sauvignon. This is a firm, fruity red with ample flavours of cassis and red berries.

### **Possessioni Rosso Del Veronese, IGT Italy**

€ 15.50 75cl

A lively ruby red from the Corvina, Molinara and Sangiovese wine varieties with a full and fruity nose, with a hint of cherries, sweet plums and cinnamon.

### **Valpolicella Pasqua Le Collezioni, DOC Italy**

€ 17.50 75cl

A ruby-red coloured wine with hints of cherries, of medium body round and soft on the palate with velvety tannins.

### **Blossom Hill Merlot, USA**

€ 5.00 18.75cl | € 18.50 75cl

This velvety soft Merlot has ripe red cherry aromas with a hint of vanilla, delivering a deliciously smooth finish. Perfect for sharing on any occasion, from the everyday to the more special.

## Sparkling Wines

### **Mionetto Pergolo La Pieve Prosecco, DOC Italy**

€ 16.50 75cl

The aromas recall ripe white fruit, floral and mineral notes. In the mouth it is fruity, fresh, clean, with an average final delicate, elegant, and refreshing acidity.

### **Blossom Hill Zinfandel Sparkling, USA**

€ 18.00 75cl

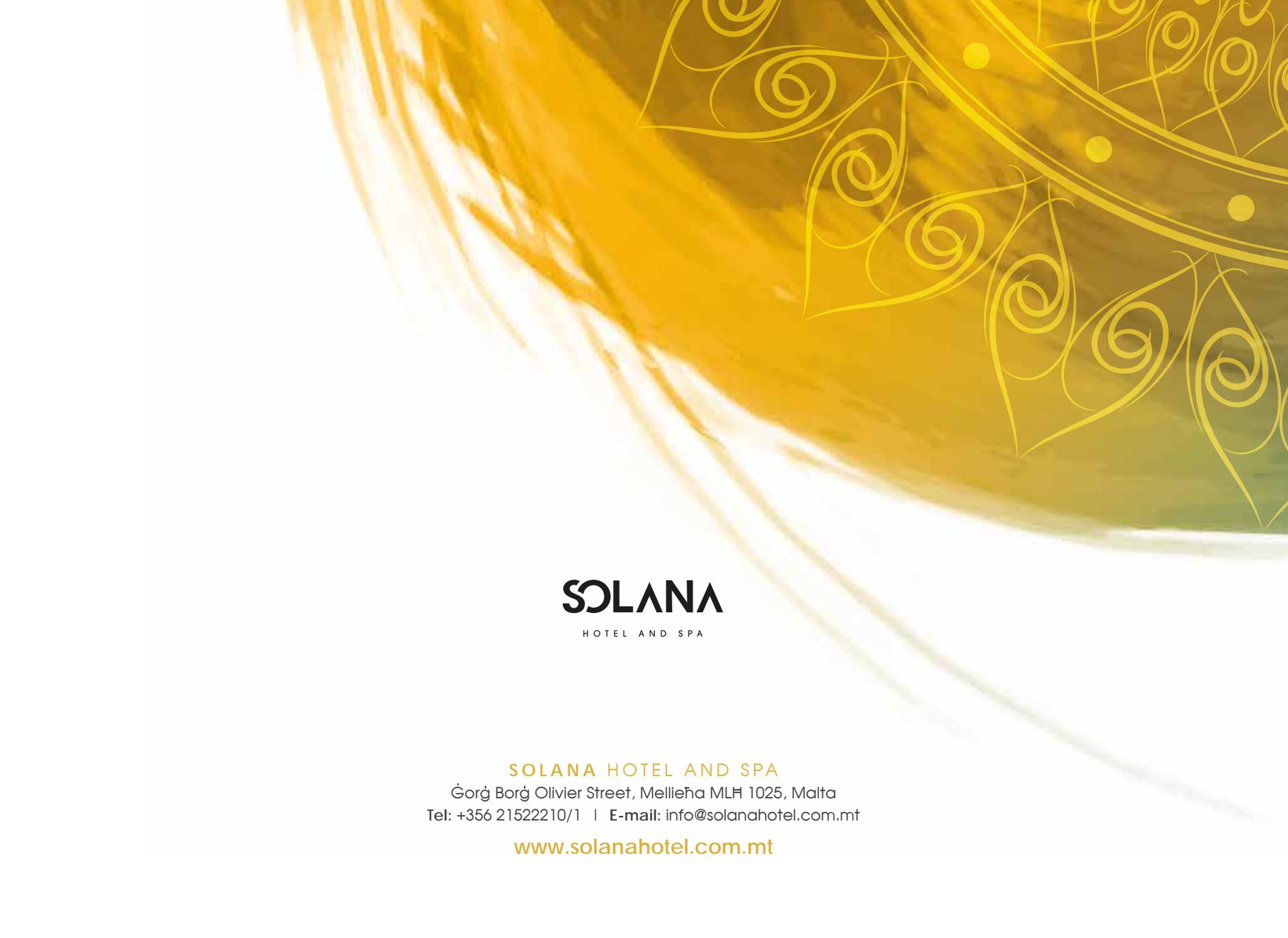
A medium rosé dry wine, blended from the juiciest grapes grown in south-east Italy, that comes alive with fresh strawberry and watermelon flavours that will add sparkle to any occasion.

### **Moët & Chandon Champagne**

€ 64.00 75cl

The colour is an elegant golden straw yellow with amber highlights. Its aromas are radiant, revealing bright yellow-fleshed fruits, honey, floral nuances and elegant blond notes (brioche and fresh nuts). The palate is seductive, richly flavourful and smooth combining generosity and subtlety, fullness and vigour, followed by a delicately fresh crispness (fruit with seeds), to reveal the magical balance of Champagne.





**SOLANA**  
HOTEL AND SPA

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