



SOLANA

HOTEL AND SPA

ROOM SERVICE MENU

Our Team is delighted to present you with a complete food and beverage offering in the comfort and privacy of your room.

To place your order, kindly contact the Guest Service Centre on extension 9.

A € 5.00 service charge applies on orders of less than € 5.00

Sweet Morning Pastries

09:00 hrs - 14:00 hrs

Vanilla & Cinnamon Muffin
€ 3.00

Chocolate & Orange Muffin
€ 3.00

Plain Chocolate Croissant
€ 4.00

Double Chocolate Croissant
€ 4.50

Breakfast in Bed

09:00 hrs - 14:00 hrs

Sausage & Egg Brioche

Toasted brioche bun filled with a baked English sausage patty, soft fried egg and accompanied with bistro fries

€ 8.50

Classic English Breakfast

Bacon rashers, pork sausages, sautéed tomato, garlic mushrooms, potato croquettes, baked beans, fried eggs and white toasted bread with soft butter

€ 9.00

Gluten Free bread is available at extra cost of € 1.50

Vegan Breakfast Burrito

Tortilla filled with roasted sweet potato, avocados, vegan cheese and a sour chive sauce

€ 10.00

Salmon English Muffin

Baked muffin topped with poached egg, avocado, in-house cured salmon and Hollandaise sauce

€ 10.50

Bakery Selection

09:00 hrs - 14:00 hrs

Served with petit salad and potato crisps

Maltese Traditional Ftira

Tuna, onions, tomatoes, goat's cheese
and tomato spread
€ 8.50

Egg Plant & Hummus Ciabattina


Eggplants, hummus, vegan cheese
and garden leaves
€ 9.00

Gorgonzola Sourdough Baguette

Gorgonzola, cherry tomatoes, pine nut pesto spread
and topped with honey and blueberries
€ 9.00

Ciabattina Parma

Aged Parma ham, mozzarella di bufala,
rocket leaves, tomatoes and basil hearts
€ 9.50

Chicken Ciabattina

Lebanese spiced chicken, Harissa,
yoghurt and Tabbouleh
€ 10.50

Pork Belly Sourdough Bread

Crispy pork belly, roasted onions
and salted butter
€ 10.50

Gluten Free Bread available at an extra cost of € 1.50

Nibbles

09:00 hrs - 22:00 hrs

Bistro Fries

An all-time family favourite!
€ 4.00

Deep Fried Calamari

Handful of fried squid,
served with a garlic mayo dip
€ 8.50

Nachos

Heated tortilla chips
covered in melted cheese,
jalapeños and tomatoes
€ 8.50

Pan-Fried Chicken Liver

Topped with an orange chutney
and served with toasted
sourdough crostini
€ 9.00

Crispy Octopus Fingers

Tentacles crusted in smoked paprika
and served with a lime and cilantro dipping
€ 9.50

Pistachio Injected Mozzarella di Bufala

Fresh mozzarella di bufala
with pistachio sauce
€ 11.00

Salad Bowls

09:00 hrs - 22:00 hrs

Sweet Potato & Walnut Salad  
Roasted sweet potato, avocado, walnuts, Feta cheese, fancy leaves and Agave syrup
€ 10.50

Thai Marinated Chicken
Rice noodles marinated in Thai dressing, fresh vegetables, nuts and Teriyaki boneless chicken
€ 11.50

Classic Chicken Caesar
A green leaf base, tossed in bacon, croutons, Parmesan cheese, Caesar dressing and grilled chicken breast
€ 11.50

Cured Beetroot Scottish Salmon Salad  
Beetroot cured salmon, Granny Smith apples, mangoes, baby spinach leaves and brined pepper dressing
€ 12.50

Pasta

11:00 hrs - 22:00 hrs

Chicken & Mushroom Mezze Penne

Tender chicken guojons, light herbs,
chestnut mushrooms & fresh cream
€ 11.00

Classic Ricotta Ravioli

With a classic tomato and garlic sauce
€ 11.50

Paccheri Pasta

Slightly spicy Sicilian sausage meat cooked
in red wine for 180mins, bay leaves
and finished in a tomato sauce
€ 12.00

Spaghetti with Rabbit Ragù

Fork-pulled rabbit, cooked in garlic,
aromatic herbs, local red wine, tomato purée
and black peppered goat's cheese
€ 12.50

Spaghetti Carbonara

Guanciale, Pecorino, eggs and black pepper
€ 13.50

Spaghetti Frutti Di Mare

Black shell mussels, clams, Tiger prawns,
a rich lobster bisque
€ 14.50

North Sea Prawn & Scallop Ravioli

Filled with braised scallops, North Sea prawns
and Mascarpone cheese, combined with
fish broth and sea vegetables
€ 16.00

Gluten Free pasta is available at a supplement of € 1.50 per portion.
Starter Portions available at a discount of € 2.50 per portion.

Burger Hub

11:00 hrs - 22:00 hrs

Served with fries & coleslaw

Southern Fried Style Chicken Burger

Lightly spiced crusted chicken breast, served with sweet chili mayo, tomatoes and crispy Iceberg lettuce
€ 11.00

Smoked Pulled Pork Bun

Overnight cooked pulled pork collar marinated in smoked sauce, topped with cheese, and garnished with deep fried crispy onions
€ 12.00

Plant Based Burger

113g plant based Moving Mountains® Burger, home-made tomato and onion relish, layered with slices of vegan cheese
€ 12.50

200g Scottona Beef Patty

Beef patty, sunny side up fried egg and melted mozzarella di bufala
€ 12.50

Fish Burger

Deep fried Scottish cod tail fillet, topped with pickled cucumbers, mayo spread and crispy leaves
€ 14.00

Jack Daniel's Beef Burger

200g Scottona beef patty served with roasted onions and Jack Daniel's sauce
€ 14.00

Upgrade your fries to sweet potato fries at a supplement of € 2.50

Gluten Free burger bun available at a supplement of € 1.75

Pizza

11:00 hrs - 22:00 hrs

Pizza Margherita

Tomato sauce, mozzarella and a sprinkle of oregano
€ 8.50

Pizza Capricciosa

Tomato sauce, mozzarella, mushrooms,
eggs, ham, artichokes and olives
€ 9.50

Pizza Pepperoni

Tomato sauce, mozzarella, chorizo,
pepperoni and oregano
€ 9.50

Pizza 'Maltija'

Tomato sauce, mozzarella cheese, ricotta,
Maltese sausage meat, fennel seeds,
blanched potatoes and red onions
€ 10.50

Gorgonzola e Ricotta

Tomato sauce, Gorgonzola cheese, local ricotta,
sesame seeds, honey dressing and rucola leaves
€ 10.50

BBQ Chicken Pizza

Tomato sauce, our very own BBQ sauce, mozzarella,
strips of chicken breast, bell peppers and crispy bacon
€ 10.50

Pizza Parma Rucola

Tomato sauce, mozzarella, Parma ham,
Parmigiano Reggiano and rucola leaves
€ 12.50

Il Guanciale

Mascarpone cheese, guanciale, red cherry tomatoes,
basil leaves and crushed pistachios
€ 13.00

Main Dishes

11:00 hrs - 22:00 hrs

Served with fries or jacket potato,
side salad or coleslaw

Deep Fried Fish

Served with mushy peas and tartar sauce
€ 18.50

Moroccan Chicken Thighs

Boneless chicken thighs marinated in Ras el Hanout,
set on a pomegranate couscous and garnished
with light yoghurt
€ 18.50

Steamed Mussels & Clams

Large pot of steamed black shell mussels and clams,
infused in Sauvignon Blanc, lemon grass,
ginger and light herbs
€ 20.00

Pork Spare Ribs

Slow-cooked pork belly ribs in sticky maple sauce
and served with a home-made BBQ Sauce
€ 21.00

300g Uruguay Beef Tagliata

Served with rocket leaves, Parmesan cheese,
baby tomatoes and salsa verde
€ 24.00

Desserts

09:00 hrs - 22:00 hrs

Sicilian Ricotta Cannolo
€ 3.00

Verrine Double Belgian Chocolate Mousse & Pistachio Crème NGCI

White chocolate mousse, dark chocolate mousse,
pistachio crème
€ 5.00

Chocolate Fudge

Classic light chocolate cake & hazelnut chocolate
€ 5.00

Upside Down Vegan Cherry Cheesecake



VG NGCI

€ 5.00

Fried 'Imqaret' Fritters
€ 5.00

Mocha & Caramel Mousse

Coffee mousse, layers of vanilla sponge, insert of toffee
€ 5.50

Warm Chocolate Brownie NGCI

Topped with salted caramel popcorn
€ 5.50

 Denotes items suitable for vegetarians

 Denotes items free from any sort of animal products

 Denotes nut free items

NGCI Denotes items that do not contain ingredients with gluten

 Denotes lactose free dishes

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 staff regarding potential severity of food allergies. Please feel free to seek advise from your server/s as regards to which food cannot be consumed, if you have any food allergies or intolerances.

All prices are inclusive of VAT. All items are subject to availability.

Minerals

Soft Drinks

25cl € 2.00 50cl € 3.10

Ice-Tea

25cl € 2.00 50cl € 3.10

Juices

25cl € 2.00

Foreign Water

25cl € 2.65 75cl € 3.50

Fresh Orange Juice

25cl € 3.50

Red Bull Energy Drink

25cl € 3.75

Home-made Lemonades

Classic

50cl € 3.50

Lemon, brown sugar, mint, soda water

Strawberry

50cl € 3.50

Lemon, brown sugar,
finest call strawberry, soda water

Blueberry

50cl € 3.50

Lemon, brown sugar,
real cream of blueberries, soda water

Beers & Ciders

Cisk Lager

25cl € 2.10 50cl € 4.00

Shandy

25cl € 2.10 50cl € 4.00

Hopleaf

25cl € 2.35

Heineken

25cl € 2.60

Blue Label

33cl € 2.75

Cisk Excel

25cl € 2.85

Corona

25cl € 3.00

Guinness

50cl € 4.50

Erdinger Weissbier

50cl € 5.00

Strongbow

33cl € 3.75

Woodpecker

33cl € 3.75

Bulmers (Original)

56.8cl € 5.95

Spirits

Local Liqueurs

25ml € 2.50

Aperitives

25ml € 2.50

Whiskey

25ml € 2.50 - € 3.75

Brandy

25ml € 2.50 - € 3.75

Liqueurs & Digestives

25ml € 2.50 - € 2.75

Other Spirits

25ml € 2.50 - € 3.75

Premium Whiskey Wolfburn

25ml € 6.50 - € 7.10

Long Cocktails

Aperol Spritz

€ 6.00

Aperol, Prosecco, soda water

Tequila Sunrise

€ 6.00

Tequila, orange juice, grenadine syrup

Sex on the Beach

€ 6.50

Vodka, Peach Schnapps, orange juice, cranberry juice

Moscow Mule

€ 6.50

Vodka, lime, ginger ale, brown sugar

Tom Collins

€ 6.50

Gin, sweet & sour mix, soda water

Mojito

€ 7.00

White rum, mint, brown sugar, lime, soda water

Piña Colada

€ 7.00

Malibu, white rum, coconut syrup, cream, pineapple juice

Mai Tai

€ 7.00

White rum, dark rum, triple sec, pineapple juice,
grenadine syrup, Angostura bitters

Maltese Mojito

€ 7.00

Bajtra liqueur, mint, brown sugar, Kinnie

Maltese Falcon

€ 7.00

Bajtra liqueur, vodka, orange juice, Kinnie

Long Island Ice Tea

€ 7.00

Vodka, gin, white rum, tequila, lime, Coca-Cola

Bloody Mary

€ 7.00

Vodka, tomato juice, lime, pepper, Tabasco

Short Cocktails

White Russian

€ 6.00

Vodka, Kahlúa, cream

Espresso Martini

€ 6.00

Vodka, Kahlúa, espresso

Gin Martini

€ 6.00

Gordon's Gin, Martini Dry, olives

Vodka Martini

€ 6.00

Vodka, Martini Dry, lemon

Cosmopolitan

€ 6.00

Vodka, Cointreau, cranberry juice,
sweet & sour mix

Amaretto Sour

€ 6.00

Amaretto, sweet & sour mix,
egg white, Angostura bitters

Whisky Old Fashioned

€ 6.00

Jim Beam Whiskey, Angostura bitters,
soda water

Daiquiri (Lemon or Strawberry)

€ 6.00

White rum, Cointreau, sweet & sour mix
or strawberry purée

Margarita

€ 6.00

Tequila, Cointreau, Finest Call Margarita Mix

Toblerone

€ 6.00

Baileys Irish Cream, cacao liquor,
Frangelico, cream

Mocktails

Cinderella

€ 4.50

Orange juice, pineapple juice,
sweet & sour mix, grenadine syrup

Virgin Colada

€ 4.50

Pineapple juice,
coconut syrup, cream

Virgin Mojito

€ 4.50

Mint, lime, brown sugar,
soda water

Tornado Twist

€ 4.50

Cranberry juice, wild berry purée,
lime, soda water

Pink Panther

€ 4.50

Strawberry purée,
wild berry purée, milk

Hot Beverages

Espresso
€ 1.50

Espresso Macchiato
€ 1.75

Americano
€ 1.75

Pot of Tea - Black / Herbal
(ask server for flavours)
€ 2.00

Cappuccino
€ 2.25

Café Latte
€ 2.50

Hot Chocolate
€ 3.25

Baileys Coffee
€ 4.50

Irish Coffee
€ 4.50

Local White Wines

Pjazza Regina White, I.G.T. Maltese Islands 75cl € 13.00

This is an easy drinking, fruity white wine. This year's cuvée is a refreshing white blend, which is prettily scented of peaches and mimosa. It is a seductive white with chiffony layers and texture but a confident sunny core

The Falcon Chardonnay, I.G.T. Maltese Islands 18.75cl € 3.75 75cl € 15.00

Chardonnay is known the world over as the darling of white wines. This unoaked Chardonnay is soft, fruity and attractive. Enjoy this dry white wine's lovely floral, honeyed scents and its delightful, fresh flavours of lemon zest and green apple fruit.

Medina Sauvignon Blanc, D.O.K., Superior 75cl € 16.00

Made exclusively from the Sauvignon Blanc variety, this fresh dry white wine entices with grassy aromas and tangy fruity flavours of green apple, grapefruit and kiwi. It is a delicate, aromatic wine with an unmatched and pleasing local expression thanks to the skilful care for the vines judiciously planted in calcareous soils.

Medina Chardonnay Grgentina, D.O.K. 37.5cl € 10.00 75cl € 16.00

Sun-kissed Grgentina grapes from bush-trained, native old vines have been skilfully blended to noble Chardonnay bunches for fullness and fruitiness. This unoaked, light and crisp dry wine allures with subtle flowery scents and refreshing flavours of green apple, characteristic of Grgentina's delicateness and prized regional expression.

Ulysses Chardonnay - Chenin Blanc, D.O.K. Gozo 75cl € 20.00

Produced entirely from hand-picked grapes harvested in family-owned vineyards in Gozo, this medium bodied dry white wine has a pale lemon bright colour, aromas and flavours of a citrus and stone fruit character of lemons, limes and peaches. It has a refreshing acidity that is in balance with the fruit flavour.

Caravaggio Chardonnay, D.O.K. 37.5cl € 11.00 75cl € 21.00

This dry, medium to full-bodied white wine is refreshingly smooth on the palate with citrus flavours of ripe lemons and delicate fruity-floral aromas of apples and honeysuckle. Ideally served with pasta, fish, poultry, veal and pork.

Foreign White Wines

Leopard's Leap, Chenin Blanc, South Africa

75cl € 20.00

This Chenin Blanc shows earthiness and abundance of fruit supported by with layers of ripe tropical fruit and nutty undertones combined with a zesty freshness. Exceptionally versatile it compliments seafood, white meat and salads.

Hans Greyl, Sauvignon Blanc, Marlborough, New Zealand

75cl € 22.00

Pungently aromatic, vividly pure fruit, herbaceous and exotically tropical, plus mineral depths.

Leone d'Almerita Terre Siciliane, I.G.T. Sicily

75cl € 24.00

Bright lemon-green in colour, Leone offers aromas of pink grapefruit, orange blossom, white peach and pineapple. On the palate, it is fruit-forward and rich with good acidity and pleasant finish.

Maori Bay, Sauvignon Blanc, Marlborough, New Zealand

75cl € 24.00

This rich and crispy wine reflects the beauty of its Marlborough origin, with 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.

Local Rosé Wines

Piazza Regina Rosé, I.G.T. Maltese Islands

75cl € 13.00

This off-dry rosé offers refreshing acidity and ripe, red berry fruit flavours. This unique rosé is made from a blend of grape varieties and shows finesse and a subtle savoury quality on the palate with hints of sandalwood on the nose.

The Falcon Syrah Rosé, I.G.T.

18.75cl € 3.75 75cl € 15.00

The origin of the grape's names is unknown, but Syrah and Shiraz are one and the same. This rosé made from Syrah grapes is crisp, delicate and packed with juicy, red fruit flavours. The Falcon Syrah Rosé is a deep, dayglo pink. This fuller flavoured rosé is dry yet round with a fresh and bracing finish. It is a pleasure to sip on its own as well as with food and friends.

Medina Rosé Grenache, D.O.K.

37.5cl € 10.00 75cl € 16.00

This is a delightful, aromatic dry rosé made from hand-picked Malta-grown red Grenache grapes, renowned for producing top-quality pink wines. This delicious slightly spicy rosé has a precise nose and tastes of cotton candy, strawberries and fresh red summer fruits. It shows real regional character.

Odyssey Shiraz Rosé, D.O.K. Gozo

75cl € 19.00

This fine and fruity rosé is made from a blend of Grenache and Shiraz grapes grown in Gozo. It has an intense aroma reminiscent of raspberries, strawberries and warm spice. On the palate it is off-dry, medium bodied and is best served lightly chilled accompanying fish, veal, pork and poultry dishes.

Foreign Rosé Wines

Rosé d' Anjou Les Gardelle, Loire Valley, France

75cl € 18.00

The palate is medium dry and supported with lively fruit character like strawberries and red cherries finishing a long cleansing finish.

Mirabeau en Provence, Classic Rosé, France

75cl € 22.00

With its delectable raspberry pink hues and intense aromas, expressive red berry fruit remains the essence of this rosé. Mirabeau Classic has a beautiful concentration, with strawberry and raspberry flavours taking centre stage, balanced by fresh acidity and leading to a sumptuous finish with notes of red currant.

Local Red Wines

Pjazza Regina Red, I.G.T. Maltese Islands

75cl € 13.00

This is a soft, mellow red wine with a smooth finish.

This year's cuvée is an easy drinking, medium bodied red blend. It is fresh around the edges, with luscious flavours of dark cherries and a tang of spice and new leather.

The Falcon Merlot, I.G.T. Maltese Islands

18.75cl € 3.75 75cl € 15.00

The name Merlot actually stands for blackbird,

which refers to its deep colour. This unoaked,

medium-bodied Merlot is smooth, fruity and rewarding.

The Falcon Merlot is a firm wine and has soft, ripe plummy flavours. It entices with typical varietal aromas and a fruit-driven core of cassis and black cherries. The tannins are silky and smooth. This dry red wine teams up very well as an accompaniment for many hearty dishes.

Medina Syrah, D.O.K., Superior

37.5cl € 10.00 75cl € 16.00

The balminess and Maltese sunshine that bless Delicata's family-run vineyards shine through in the wine's intense plum and mulberry flavours. Made from hand-picked Syrah bunches, this unoaked and fruit-packed ruby-red dry wine is medium to full bodied. It has a smooth finish, and shows real regional character.

Ulysses Shiraz, Cabernet Sauvignon

- Merlot, D.O.K. Gozo

75cl € 20.00

Produced entirely from handpicked grapes harvested in family owned vineyards in Gozo, this full bodied red wine has an intense black fruit aroma underlined by a distinctive mineral and vegetal character.

On the palate it has ample tannins and flavours reminiscent of blackcurrants, blueberries and a hint of roast peppery spice.

Ideal with game, roasts, rich pasta dishes, spicy food and cheese.

Caravaggio Merlot, D.O.K.

37.5cl € 11.00 75cl € 21.00

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.

Foreign Red Wines

Umberto Fiore Barbera D'Asti, Piemonte, D.O.C.G. Italy

75cl € 16.50

Ripe plum and blackberry flavours give this wine a sweet impression, though it is dry on palate. The soft tannin makes it drinkable, bracing acidity gives it a lift in the finish and guarantees it will work well at the dinner table.

Gran Passione Rosso, Botter Wines, Veneto, I.G.T. Italy

75cl € 18.00

Gran Passione is a full-bodied, deep red wine with a fine balance between soft tannins, rich red and black fruits. The wine is produced through an ancient process of drying a portion of the grapes in the sun and fermenting the raisins to achieve this unique expression.

Sweet Wines

Grand Vin de Hauteville Moscato of Malta, Sweet Liqueur Wine D.O.K. Malta

50cl € 20.00

Grand Vin de Hauteville Moscato is Malta's very first 'home grown' D.O.K. Malta sweet liqueur wine (15 % Alc. Vol.). A deliciously golden sweet liqueur wine made from concentrated home-grown Moscato grapes. This rich, opulent wine has a lovely honeyed nose with a wonderful, marmalade flavour.

Ġuże Passito D.O.K., Malta

50cl € 35.00

Ġuże Passito is a naturally sweet, intense and complex red wine produced from partially raisined, locally grown Shiraz grapes. Ġuże is reminiscent of intense black fruit, chocolate aromas with sweet, spicy, jammy prune flavours. Delicious with cheese, game and chocolate-based dessert. Ġuże is dedicated to the former Chairman of Marsovin Joseph Cassar affectionately known as Sur ġuži.

Sparkling Wines & Champagne

Girgentina Frizzante Brut, I.G.T. Maltese Islands

75cl € 14.00

Girgentina Frizzante is Malta's original 'Lifestyle' Blanc de Blancs made entirely from the unique indigenous white grape variety Girgentina. This crisp, refreshing, fruity dry semi sparkling wine is full flavoured with a creamy, rich mouthful of 'fizz and fruit'.

Ġellewża Frizzante Rosé Demi Sec, I.G.T. Maltese Islands

75cl € 14.00

Ġellewża Frizzante is Malta's original 'Lifestyle' Rosé wine made entirely from the unique indigenous red grape variety Ġellewża. This delicious semi-sparkling, medium dry wine is bursting with ripe fruity flavours. A delicate strawberry bouquet is followed by a steady stream of 'fizz and fruit'.

Cassar de Malte Brut, Private Estate Selection, D.O.K.

75cl € 35.00

Malta's only Brut created entirely using the 'Methode Traditionnelle'. It owes its character and finesse to the Chardonnay grapes harvested in the Wardija Valley Estate and to a minimum of 12 to 24 months maturing on the yeast lees in the bottle. Its bouquet is typically complex with lingering floral and fruity notes. It is invitingly rich, full in taste and complemented by its pleasant natural sparkle.

Moët et Chandon, Champagne, France

75cl € 75.00

The colour is an elegant golden straw yellow with amber highlights. Its aromas are radiant, revealing bright, yellow-fleshed fruits (apple, pear, yellow peach), honey, floral nuances (lime blossom) 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 crispiness (fruit with seeds), to reveal the magical balance of Champagne.



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