

Later West of Fill



MENU

THE CHARLES

Breakfast

Served from 09:00hrs - 14:00hrs

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 Gluten Free bread is available at an extra cost of € 1.50	€ 9.50
Vegan Breakfast Burrito () Tortilla filled with roasted sweet potato, avocados, vegan cheese and a sour chive sauce	€ 10.50
Salmon English Muffin Baked muffin topped with poached egg, avocado, in-house cured salmon and Hollandaise sauce	€ 10.50

Sweet Morning Pastries

Served from 09:00hrs - 14:00hrs

Vanilla & Cinnamon Muffin	€ 3.00
Chocolate & Orange Muffin	€ 3.00
Plain Croissant	€ 4.00
Double Chocolate Croissant	€ 4.50

Bakery Selection

Served from 09:00hrs - 14:00hrs

Served with petit salad and potato crisps

Maltese Traditional Ftira Tol Tuna, onions, tomatoes, goat's cheese and tomato spread	€ 8.50
Egg Plant & Hummus Ciabattina (V) (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 (Ciabattina P	€ 10.50

Gluten Free Bread available at an extra cost of € 1.50

Nibbles

Served from 09:00hrs - 22:00hrs

Bistro Fries	€ 4.00
Pan-Fried Chicken Liver Topped with an orange chutney and served with toasted sourdough crostini	€ 9.00
Steamed Spicy Beef Gua Buns (Filled with beef brisket, peanuts, coriander and pickled vegetables	€ 9.00
Crispy Octopus Fingers Tentacles crusted in smoked paprika and served with a lime and cilantro dipping	€ 9.50
Deep Fried Calamari Handful of fried squid, served with a garlic mayo dip	€ 10.50

Freshly Made Soup

Served from 11:00hrs - 22:00hrs

Soup of the Day	€ 6.00
Please ask our server for the fresh soup of the day	
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Fish Soup	€ 10.00
Seasonal white fish and black shell mussel broth	
with a hint of ginger, lemon grass, tomatoes and light herbs	

Salad Bowls

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Served from 09:00hrs - 22:00hrs

Sweet Potato & Walnut Salad

Roasted sweet potato, avocado, walnuts, Feta cheese, fancy leaves and Agave syrup

€ 10.50

Classic Chicken Caesar

A green leaf base, tossed in bacon, croutons, Parmesan cheese,

Caesar dressing and grilled chicken breast

€ 11.50

Cured Beetroot Scottish € 12.50 Salmon Salad (**)

Beetroot cured salmon, Granny Smith apples, mangoes, baby spinach leaves and brined pepper dressing

Pasta

Served from 11:00hrs - 22:00hrs

Chicken & Mushroom Mezze Penne € 12.00
Tender chicken quojons, light herbs, chestnut mushrooms & fresh cream

Paccheri Pasta

€ 13.00

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

Spaghetti Frutti Di Mare

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

€ 14.50

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

Served from 11:00hrs - 22:00hrs

Served with fries & coleslaw

Southern Fried Style Chicken Burger Lightly spiced crusted chicken breast, served with sweet chili mayo, tomatoes and crispy Iceberg lettuce	€12.00
Smoked Pulled Pork Bun Overnight cooked pulled pork collar marinated in smoked sauce, topped with cheese, and garnished with deep fried crispy onions	€ 13.00
Plant Based Burger 113g plant based Moving Mountains® Burger, home-made tomato and onion relish, layered with slices of vegan cheese	€13.00
200g Scottona Beef Patty Beef patty, sunny side up fried egg and melted mozzarella di bufala	€ 13.50
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

Served from 11:00hrs - 22:00hrs

Pizza Margherita 🕡 🍽 Tomato sauce, mozzarella and a sprinkle of oregano	€ 9.50
Pizza Pepperoni Tomato sauce, mozzarella, chorizo, pepperoni and oregano	€ 10.00
Pizza Capricciosa Tolar Tomato sauce, mozzarella, mushrooms, eggs, ham, artichokes and olives	€ 10.50
Pizza 'Maltija' (C) Tomato sauce, mozzarella cheese, ricotta, Maltese sausage meat, fennel seeds, blanched potatoes and red onions	€ 11.00
Gorgonzola e Ricotta (Tomato sauce, Gorgonzola cheese, local ricotta, sesame seeds, honey dressing and rucola leaves	€ 12.00
BBQ Chicken Pizza Tomato sauce, our very own BBQ sauce, mozzarella, strips of chicken breast, bell peppers and crispy bacon	€ 12.00
Pizza Parma Rucola Tomato sauce, mozzarella, Parma ham, Parmigiano Reggiano and rucola leaves	€ 13.50
Il Guanciale Mascarpone cheese, guanciale, red cherry tomatoes, basil leaves and crushed pistachios	€ 15.00

Main Dishes

Served from 11:00hrs - 22:00hrs

Served with fries & coleslaw

Deep Fried Fish Served with mushy peas and tartar sauce	€ 18.50
Pork Spare Ribs Slow-cooked pork belly ribs in sticky maple sauce and served with a home-made BBQ Sauce	€ 22.00
Steamed Mussels & Clams (C) Large pot of steamed black shell mussels and clams, infused in Sauvignon Blanc, lemon grass, ginger and light herbs	€ 24.00
300g Uruguay Beef Tagliata Served with rocket leaves, Parmesan cheese, baby tomatoes and salsa verde	€ 25.00

Platters

Served from 11:00hrs - 22:00hrs

Serves 2

Platter of Local Produce Bigilla, Maltese sausages, crusted cheeselets, pickled vegetables, selection of jams and Maltese bread, served with extra virgin olive	€ 21.00
Asian Platter Steamed spicy beef gua bao buns, Asian chicken kebabs, vegetable spring rolls, crusted chicken wings and fried Tempura Tiger prawns, with accompanying Hoisin sauce	€ 25.00
Fish Platter A Three Tier Platter consisting of cured beetroot salmon,	€35.00
poached black shell mussels, Piri Piri Tiger prawn skewers, octopus, deep fried calamari and complimented with	n-473

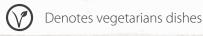
a champagne mayonnaise

Desserts

A Marie Barrell

Served from 09:00hrs - 22:00hrs

Sicilian Ricotta Cannolo	€ 4.50
Verrine Double Belgian Chocolate Mousse & Pistachio Crème (**) White chocolate mousse, dark chocolate mousse, pistachio crème	€ 5.00
Upside Down Vegan Cherry Cheesecake	€ 5.00
Fried 'Imparet' Fritters	€ 5.00
Chocolate Fudge Cake Classic light chocolate cake with a rich hazelnut chocolate	€ 5.50
Warm Chocolate Brownie (**) Topped with salted caramel popcorn	€ 5.50







Denotes lactose free dishes

Denotes items allowed for full-board guests who are entitled for lunch

Denotes items prepared without any gluten containing ingredients

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 intollerances 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.

Minerals

Soft Drinks	25cl	€ 2.00	50cl	€ 3.50
Ice-Teas	33cl	€ 2.50		
Juices	25cl	€ 2.00	50cl	€ 3.50
Foreign Water	25cl	€ 2.65	50cl	€ 3.50
Fresh Orange Juice	25cl	€ 3.50		
Red Bull Energy Drink	25cl	€ 3.75		

Home-made Lemonades

Blueberry	50cl	€ 4.50
Lemon, brown sugar, Reàl blueberry purée, soda water		
Classic Lemon, brown sugar, mint, soda water	50cl	€ 4.50
Strawberry Lemon, brown sugar, Finest Call Strawberry, soda water	50cl	€ 4.50

Spirits

Local Liqueurs	25ml	€ 2.50
Aperitives	25ml	€ 2.50
Whiskeys	25ml	€ 2.50 - € 3.75
Brandies	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

Beers & Ciders

25cl	€ 2.10	50cl	€ 4.00
25cl	€ 2.50		
25cl	€ 2.50		
25cl	€ 2.60	50cl	€ 4.25
25cl	€ 2.60		
33cl	€ 3.50		
33cl	€ 3.50		
33cl	€ 3.50		
44cl	€ 4.25		
		50cl	€ 5.00
		44cl	€ 5.50
33cl	€ 4.50		
		50cl	€ 5.50
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Selection of G&T's

Beefeater G&T Gin, grapefruit, sliced lemons, elderflower and lemon tonic	€ 7.00
Hendricks G&T Hendricks Gin, cucumber, lime, elderflower and lemon tonic	€ 7.00
Levander Bombay gin, Monin's Premium lavender syrup, refreshingly light tonic	€ 7.00
Orange & Cinnamon Bombay Gin, cinnamon sticks, dehydrated sliced oranges,	€ 7.00
blood orange and cinnamon tonic	

Long Cocktails Happy Hour 16:00hrs - 17:00hrs

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Aperol Spritz Aperol, Prosecco, soda water	€ 6.50
Moscow Mule Vodka, lime, ginger ale, brown sugar	€ 7.00
Sex on the Beach Vodka, Peach Schnapps, orange juice, cranberry juice	€ 7.00
Tequila Sunrise Tequila, orange juice, grenadine syrup	€ 7.00
Bloody Mary Vodka, tomato juice, lime, pepper, Tabasco, Worcestershire sauce	€ 7.50
Long Island Ice Tea Vodka, gin, white rum, tequila, lime, Coca-Cola	€ 7.50
Mai Tai White rum, dark rum, triple sec, pineapple juice, grenadine syrup, Angostura bitters	€ 7.50
Maltese Mojito Bajtra liqueur, mint, brown sugar, Kinnie, orange	€ 7.50
Mojito White rum, mint, brown sugar, lime, soda water	€ 7.50
Piña Colada Malibu, white rum, coconut syrup, cream, pineapple juice	€ 7.50

Short Cocktails

Happy Hour 16:00hrs - 17:00hrs

Amaretto Sour Amaretto, sweet & sour mix, egg white, Angostura bitters	€ 6.50
Cosmopolitan Vodka, Cointreau, cranberry juice, sweet & sour mix	€ 6.50
Daiquiri (Lemon or Strawberry) White rum, Cointreau, sweet & sour mix or strawberry purée	€ 6.50
Espresso Martini Vodka, Kahlúa, espresso	€ 6.50
Margarita Tequila, Cointreau, Finest Call Margarita Mix	€ 6.50
Toblerone Baileys Irish Cream, cacao liquor, Frangelico, cream	€ 6.50
Whisky Sour Whiskey, lemon, egg whites, Angostura bitters	€ 6.50
Manhattan Bourbon, sweet vermouth, Angostura bitters, cherries	€ 7.00
Negroni Gin, vermouth, Campari	€ 7.00
Porn Star Martini Vodka, passion fruit, Passoă, prosecco	€ 7.00

Signature Cocktails

Devil's Tongue Vodka, Cointreau, Prickly Pear liqueur, lime juice, simple syrup	€ 8.00
Solana's Special Gin, Triple Sec, cranberry juice, lemon	€ 8.00
The Parisian Vodka raspherny purée Crème de Cassis pineapple juice	€ 8.00

Mocktails

Happy Hour 16:00hrs - 17:00hrs

Cinderella Orange and pineapple juice, sweet & sour mix, grenadine syrup	€ 5.00
San Francisco Pineapple juice, peach juice, orange juice, grenadine syrup, lemon juice	€ 5.00
Sleeping Beauty Grenadine syrup, cranberry juice, soda water	€ 5.00
Tropical Sunset Orange juice, sprite, sweet & sour mix	€ 5.00
Virgin Colada Pineapple juice, coconut syrup, cream	€ 5.00
Virgin Mojito Fresh lime, mint, brown sugar, soda water	€ 5.00

Hot Beverages

Espresso	€ 1.50
Espresso Lungo	€ 1.75
Espresso Macchiato	€ 1.75
Americano	€ 1.75
Pot of Tea - Black / Herbal	€ 2.00
Cappuccino	€ 2.25
Café Latte	€ 2.50
Double Espresso	€ 2.75
Hot Chocolate (Add Cream for 50c)	€ 3.75

TARREST !

Special Coffees

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Freddo Espresso Double espresso, crushed ice	€ 3.00
Luini's Muse Espresso, Amaretto, cream	€ 6.00
Nutty Irish Man Espresso, Baileys, Frangelico, cream	€ 6.00
The Bohemian Espresso, Grand Marnier, Cognac, cream	€ 6.00

Iced Latte

€ 3.00
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€ 3.50
€ 3.50
€ 3.50
€ 3.30

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SOLANA HOTEL AND SPA

Gorg Borg Olivier Street, Mellieha MLH 1025, Malta Tel: +356 22801910 | E-mail: info@solanahotel.com.mt

www.solanahotel.com.mt

G3 GROUP