

welcome to

VISTA

A name originating from the Italian word meaning view.

Overlooking the Mediterranean sea and surrounding fortification, the Vista is surely living up to it's name.

Meticulously designed to offer you an oasis of tranquility and relaxation, the outlet's unique atmosphere reflects the beautiful elements surrounding the hotel.

The colour scheme reflects the sea, whilst the sheer curtains and beautiful chandeliers reflect the mesmerizing waves.

We hope you enjoy your Vista experience.

Vista team ✂

Premium Hot Beverages

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Espresso, Ristretto, Lungo, Macchiato	3.00
Americano	3.35
Cappuccino prepared with equal parts of espresso and steamed milk with a dollop of foam	3.75
Caffé Latte a combination of premium espresso and steamed milk topped with dollop of foam	3.75
Vista Hot Chocolate our delicious hot chocolate is prepared with 40gr of Callebaut chocolate - one of Belgium's finest chocolates	3.75
add a shot of flavour caramel / hazelnut / vanilla	1.00
Tea and Herbal Infusions	3.25
Fresh Mint Tea or Ginger Lemon & Honey Tea	3.50

Barista Specials

Coffee Frappé creamy espresso coffee, syrup and crushed ice blended together to perfection	3.75
Cold Cappuccino equal parts of double espresso and cold milk blended together with crushed ice and served in a tall glass	3.75
Matcha Green Tea Frappé a great alternative to your coffee made with Japanese Matcha which will boost your energy	5.00
Liqueur Coffee brown sugar, espresso, liqueur of your choice, whipped fresh cream, garnished with a sprinkle of cocoa powder	7.00

available on request: skimmed milk, almond milk, soya milk or lactose free milk

all our items are available for take-away

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Premium Teas



SHANTEO select the finest teas of utmost quality and ultimate variety to deliver to you the pleasure of the ancient tradition. Appreciating value of the tea, its history and distinctiveness among other teas and proper preparation technique allows to discover the true taste of the chosen treasure.

TEAS

Assam Mokalbari Golden Tipped

Malty & rich in flavour black tea of Assam

Pu Erh 1st Grade Organic

Earthy tart notes with Pu Erh Organic dry fruit aromas

Milky Oolong

Silky and smooth Milky Oolong

Darjeeling Jungpana SFTGFOP1 Organic

Muscatel featuring honey notes black tea

Phoenix Pearls

Smooth green tea with jasmine flavour

Gyokuro Asahi Organic

Delicately smooth and refreshing green tea

Sweet Meadow

Herbal infusion featuring the flavours of echinacea with sweet fennel, banana and vanilla

Lullaby Organic

Herbal infusion featuring verbena & mint

Love Story Organic

Herbal infusion featuring sweet strawberry & orange

Spring Vibes Organic

Refreshing bergamot and dulcet mint

Île du Soleil

Vibrant peaches and exotic fruits

Gunpowder Zu Cha Organic

Rich and mildly tart green tea

Chinatown Green Tea

An infusion with vibrant berry notes

Lapsang Souchong

Smoky and malty black tea

€4.50

ICED TEAS

Tropical Island

Apple, pear, papaya, pineapple and mango

Mojito

Fragrant lime and refreshing mint with sweet papaya and mango

Melita Gardens

Blend of fragrant rosebuds, zesty orange peels and candied aloe vera

€7.00

SHANTEO Shop available in the hotel lobby

Smoothies & Shakes

	€		€
Thick Shake with your choice of in-house made ice creams	6.00	Just Berry strawberry, blueberry, raspberry & cranberry juice	7.00
Morning Booster banana, strawberry, peanut butter & almond milk	7.00	Fruit Mix pineapple, banana, strawberry & fresh orange juice	7.00
Tropical Delight pineapple, mango, honey & coconut milk	7.00	Create your own Smoothie	8.00
Add a scoop of Whey Protein to any of the above	1.50		

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Sweets Selection

We offer a selection of freshly baked cakes, pastries and biscuits prepared daily for you by our dedicated pastry team.

Ask a member of our team or simply make a choice from our pastry and cake display at the bar.


starting from **€ 3.00**

Our Signature Desserts

Our talented Executive Pastry Chef Otis together with his team have created his delicious take on 3 exquisite desserts which have become a staple at the Vista

Baked White Chocolate Cheesecake

One of the best cakes that has ever been created, the cheesecake is a heavenly combination of cream cheese, white chocolate and crushed biscuit base.

While a no-bake version is absolutely delicious, the baked version topped with fresh strawberries we serve, will definitely make your  melt.

The Hazelnut Praline Choux

It is said to have been invented by the head chef to the court of Caterina de' Medici who went to France from her native Florence to marry Henry II. However it was the great chef Antonin Carême (1784-1833) who really made profiterole's famous. He elevated the pastry to a whole new level.

Chef Otis has created a delectable version of this dessert featuring a fluffy choux pastry filled with a hazelnut praline pastry cream.

Torta tal-Marmurat - Chocolate, Almond & Orange Tart

The Torta tal-Marmurat is a Maltese tart that was once traditionally baked on wedding days. It is made from a sweet pastry crust filled with a mixture of ground almonds, candied peel, cinnamon, chocolate and 'biskutelli' (local biscuits). The tart is then covered in chocolate.

At Vista we are offering a delicious modern recreation of this traditional dessert that is definitely worth indulging in. Chef Otis recommends it!

per portion **€ 6.00**

'Dessert is like a feel-good song and
the best ones make you *dance!*'

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Soup & Platter

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Chilled Summer Pea & Cucumber Gazpacho

coconut sorbet, pea shoots

7.00

Vista Platter

parmesan, brie, local goat cheese, Gruyère, salami campagnolo, Parma ham, beef bresaola, chorizo, marinated olives, fruit chutney, sun dried tomatoes, artisan grissini & water biscuits

19.50

for 2 persons

Sandwiches & Burgers

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Smoked York Ham & Swiss Emmenthal Cheese 'Panino'

toasted ciabatta filled with York ham, Swiss Emmenthal cheese, side coleslaw, mixed salad, potato crisps

11.25

Mediterranean Vegetables Wrap

grilled aubergines, courgettes, mushrooms, tomatoes, curried hummus, vegan soft cheese, sweet potato fries

13.50

Maltese Ftira ✱

traditional Maltese bread with tuna, plum tomatoes, olives, spring onions, basil leaves, capers, 'kunserva' (tomato paste), local extra virgin olive oil, potato crisps

14.75

Smoked Salmon

toasted bagel with tomatoes, lemon, chives and capers cream cheese, potato crisps

15.50

Classic Club Ciabatta

toasted ciabatta filled with lettuce, tomatoes, smoked bacon, chicken, fried egg, wholegrain mustard mayo, fries

18.50

Spiced Crusted Avocado Vegan Burger

served in a vegan multigrain bun, guacamole, grilled peppers, kale, tomatoes, chef's seasonal salad, sweet potato fries

15.50

Chicken 'Schnitzel' Burger

sauerkraut, mustard mayonnaise, fried egg, multigrain bun

16.50

Mini Black Angus Beef Sliders

3 mini beef sliders in a brioche bun with: caramelised onions & Gruyère cheese mushroom & truffle smoked bacon & tomato chutney. Served with fries

17.50

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Salads

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Mario's Salad

Parma ham, buffalo mozzarella, green apples, celery, rocket leaves, walnut & honey dressing, Italian sesame grissini

12.50

Vegan Spinach & Avocado Salad

baby spinach, avocado, edamame green beans, spring onions, curly kale, pumpkin seeds, roasted pecans, sesame oil, ginger and lime dressing

13.50

Crushed Burrata & Watermelon

tomato & basil salad, rocket leaves, artisan grissini, balsamic glaze

13.50

Vista Caesar

Iceberg lettuce, parmesan shavings, cherry tomatoes, toasted croutons, caesar dressing, anchovies

14.00

Chef's Signature Salad

smoked salmon, poached salmon, preserved beetroot, pink grapefruit, radish, mixed salad leaves, Asian style sweet chili dressing

15.00

Delicious add-ons to your salad:

	€		€
Chicken Breast	4.50	Seared Prawns	6.00
Falafel	4.50	Smoked Salmon	6.00
Green Asparagus	4.50	Parma Ham	6.00

Main Course

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Baked Purple Potato Gnocchi

porcini cream sauce, rocket leaves, parmesan and pistachios

13.50

Vegan Aubergine & Courgette 'Parmigiana'

roasted tomato sauce, grilled globe artichokes, vegan mozzarella, baby spinach & pine nut side salad

14.50

Mongolian Glazed Double Beef Meatball Skewers

Asian style stir-fry, 'Unagi' glaze, black sesame seeds

15.00

Pan-seared Local Seabass

heritage tomato confit, local fennel shavings, mango & basil salsa

15.50

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Traditional Roman 'Pinsa'

what is a 'Pinsa'?

The word 'Pinsa' derives from the Latin word pinsere, which in Italian language means to spread, to stretch.

'Pinsa Romana Moderna' is the revival of an ancient Roman traditional recipe, with new ingredients and modern techniques.

The original recipe comes from an ancient product made among the rural populations living just outside the walls of Rome, who used to cook a kind of "focaccia" or "schiazziatina" by grinding cereals (millet, barley and spelt) and adding salt and herbs.

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The Maltese ✱ wheat pinsa, roasted tomato sauce, sun-dried tomatoes, Maltese sausage, mozzarella, goat's cheese, fennel seeds	14.00
The Queen 'Margerita' wheat pinsa, roasted tomato sauce, mozzarella, buffalo mozzarella, fresh basil	14.50
The Ancho-Tuna wheat pinsa, roasted tomato sauce, mozzarella, marinated anchovies, tuna, black olives	15.00

Delicious add-ons to your pinsa:

	€
Vegan Mozzarella	1.50
Chorizo	3.00
Seared Prawns	6.00
Parma Ham	6.00

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Cocktails

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Negroni Beefeater Gin, Campari & Martini Rosso	9.50
Cosmopolitan Wyborowa Vodka, Cointreau, cranberry juice & lime juice	9.50
Pornstar Martini Wyborowa Vodka, Passoa, lime juice & vanilla syrup served with a shot of Prosecco	9.50
Mojito Havana Club 3yrs, soda, mint, lime, brown sugar (classic, passion fruit & strawberry)	9.50
Sour your choice of spirit, lemon juice & sugar (suggestion: Amaretto, Whiskey, Gin)	9.50
Espresso Martini Wyborowa Vodka, Kahlua, Frangelico,	9.50
Aperol Spritz Aperol, Prosecco & soda	10.00
The Apiarist Bombay Sapphire Gin, lemon juice & honey syrup topped with sparkling tea BLÅ	10.50
The Tea Spritzer Campari, sparkling tea RØD	10.50
Tears for Cheers Bourbon, strawberry purée, lime juice, butterfly pea syrup, basil leaves, sparkling tea RØD	10.50

Beverages

Mixers	from	2.00
Soft Drinks (30cl)	from	3.65
Fruit Juices (30cl)		3.65
Premium Mixers		4.00
Red Bull (25cl)		6.00
Fresh Orange Juice (30cl)		7.00
International Still / Sparkling (25cl)		3.50
International Still / Sparkling (75cl)		5.00
Premium Water		
Acqua Panna (75cl)		5.75
San Pellegrino (75cl)		5.75

Spirits

starting from (2cl)

3.75

Beers & Ales

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Cisk Lager (Malta - 25cl)	3.75
Heineken (Holland - 33cl)	4.50
Becks (Germany - 33cl)	4.50
Budweiser (USA - 25 cl)	4.50
Corona (Mexico - 35.5cl)	5.50
Farsons Blue Label - Amber Ale (Malta - 33cl)	7.00
Farsons India Pale Ale (Malta - 33cl)	7.00
Cisk Pilsner (Malta - 33cl)	7.00
Carlsberg (Denmark - Draught)	3.50 / 7.00
Guinness (Ireland - 44cl)	8.00

Imported Ciders

Strongbow (England - 33cl)	5.50
Magners (Ireland - 50cl)	8.50

Prosecco & Champagne

	€ 125ml	€ 750ml
Cielo Prosecco DOC Glera - Veneto Italy	8.50	29.00
Guerrieri Rizzardi Prosecco Extra Dry DOC Glera - Veneto Italy	10.00	38.50
Heidsieck & Co 'Silver Top' Monopole NV Champagne, France	17.00	85.00
Moët et Chandon Champagne, France		115.00
Moët et Chandon Rosé Champagne, France		180.00
Ruinart Blanc de Blanc Champagne, France		190.00
Louis Roederer 'Cristal' Champagne, France		520.00

Sparkling Dessert Wine

Castello di Poggio Moscato d'Asti - Veneto, Italy	33.50
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Wines

WHITE	€	€	€
	150ml	250ml	750ml
Terre Allegre 'Cielo' Trebiano - Puglia Italy	7.00	9.50	19.00
Entoria 'Prospetti' IGT Pinot Grigio - Veneto, Italy	8.00	10.50	22.50
Delicata 'Medina' Sauvignon Blanc	8.00	10.50	23.50
Boschendal 'Rachel's' Chenin Blanc - Stellenbosch, South Africa			26.00
Fontanafredda Gavi di Gavi DOCG Cortese - Piedmont Italy			34.00
Meridiana 'Isis' Chardonnay - Malta	11.50	14.00	38.50
Marsovin 'Blanc de Cheval' Chardonnay - Malta			39.00
Nautilus Estate Sauvignon Blanc - Marlborough, New Zealand			40.00
RED	€	€	€
	150ml	250ml	750ml
Terre Allegre 'Cielo' Sangiovese - Puglia Italy	7.00	9.50	19.00
Delicata 'Medina' Merlot - Malta	8.00	10.50	23.50
Enotria 'Vinuvia' DOC Montepulciano d'Abruzzo - Italy	8.25	10.75	24.00
Banfi Chianti 'Annata' DOCG Sangiovese - Tuscany, Italy			28.00
Dourthe Chateau de Ricaud Reserve des Coteaux Bordeaux - France			32.00
Meridiana 'Melqart' Cabernet Sauvignon - Malta	11.50	14.00	38.50
Marsovin 'Cheval Franc' Cabernet Franc - Malta			39.00
Masseria Altemura Primitivo - Puglia, Italy			40.50
ROSÉ	€	€	€
	150ml	250ml	750ml
Chatelain Desjacques Rosé d'Anjou Grolleau - Loire, France	8.00	10.50	22.00
Robert Mondavi Woodbridge White Zinfandel - California, USA	9.25	11.75	28.50
Chateau Minuty 'M de Minuty' Rosé Grenache / Cinsault / Syrah - Provence, France			38.00

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