



MERKANTI

Light Bites

	€	
Spicy Chicken Wings		
crispy onions, BBQ dipping sauce	6pcs	8.50
	9pcs	11.00
	12pcs	13.50
Mediterranean Bruschetta		9.00
toasted sourdough slices, tangy tomato salsa & fresh thyme		
Crispy Calamari		13.00
fennel & daikon salad, tartar sauce		
Sautéé Mussels	300gr	700gr
spring onions, garlic confit, smoked bonito flakes & coconut milk	14.00	19.00
Vegan Beetroot Carpaccio		15.00
vegan feta, radicchio, IGP hazelnuts, red berry & vanilla vinaigrette		
Charcuterie Board to Share		19.50
Parma ham, bresaola, chorizo, pancetta, salami Milano, pickles, sun-dried tomato dip, artisan grissini		
Mixed Platter to Share		23.00
black Angus beef & button mushroom skewer with chipotle dipping sauce, pork teriyaki skewer, chicken skewer with satay sauce		

Salads

	€
Mozzarella & Tomato Salad	14.50
buffalo mozzarella, plum tomatoes, rocket leaves, fresh basil, olive oil and sesame bread stick	
Merkanti Heirloom Tomato Vegan Salad	14.50
smooth avocado, celery, dried olives, roasted pine nuts, lemon & extra virgin olive oil	
Classic Caesar Salad	14.50
crispy baby lettuce, creamy Caesar mayonnaise dressing, parmesan cheese, anchovies and sourdough croutons	
Smoked Salmon Salad	16.00
pickled cucumber, fennel shavings, Granny Smith apples, mixed salad leaves, lemon & honey dressing	

delicious add-ons to your salad:

	€		€
chicken	4.50	green asparagus	6.00
avocado	5.00	prawns	6.50
Parma ham	6.00		

ordering made easy

SCAN THIS QR CODE
SELECT YOUR PREFERENCE
PLACE DIRECT ORDER



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.

Burgers

€

Prime Angus Beef Burger

17.00

gouda cheese, lettuce, tomatoes, pickled gherkins, ranch sauce, toasted brioche, french fries

Crispy Chicken Burger

17.00

crispy chicken, Asian coleslaw, sriracha mayonnaise, crispy onions, black bun, potato wedges

The Beyond Burger

17.00

vegan burger topped with vegan cheese, toasted bun, lettuce, tomato salsa, potato wedges

Pizza

€

Focaccia

10.00

crushed garlic, rosemary, fine olive oil, parmesan cheese

Pizza Margherita

12.75

tomato, mozzarella, fresh basil

Pizza Merkanti

13.50

tomato, mozzarella, BBQ chicken fillets, chorizo sausage green peppers, fresh basil

Pizza Mushrooms & Artichokes

14.50

mozzarella, mushrooms, globe artichokes, provolone

Pizza Peppi

15.00

tomato, mozzarella, anchovy fillets, black olives, fresh basil

Pizza Truffle

15.50

tomato, mozzarella, truffle paste, Parma ham parmesan cheese

additional toppings:

price per item

onions

1.00

roasted peppers, mushrooms, olives

1.50

salami, prawns, Parma ham, chicken

4.00

Pasta

€

Eliche

15.00

braised Ox cheek ragù, guanciale, roasted tomato sauce, pecorino cheese

Linguine

16.50

local octopus, cherry tomatoes, soft herbs, chili, extra virgin olive oil emulsion

Vegan Pappardelle

17.50

spinach, wild mushrooms, sage, vegan parmesan

Should you require any assistance, service call buttons are located on your umbrellas



Main Courses

€

Seafood Fritto Misto white fish, calamari, prawns, saffron mayo lime wedge	16.00
Roasted Aubergine curried chickpea & tomato fricassée, coriander 'persillade'	16.50
Grilled Chicken Thighs Ras el Hanout spice mix, fennel shavings	17.50
Baked Salmon sun-dried tomato paste, lime wedge	21.50
Sticky BBQ Pork Ribs red cabbage coleslaw	25.00
Bavette Tagliata marinated with soft herbs and olive oil, served with parmesan shavings, cherry tomatoes and rocket leaves	32.00

all mains are served with your choice of french fries or spiced potato wedges, and side salad or Chef's seasonal vegetables

additional side dishes: € 3.50 per item

fries
spiced potato wedges
mixed salad
Chef's seasonal vegetables

Desserts

€

Selection of Ice-Cream & Sorbet strawberry, chocolate, vanilla	2.50 per scoop
Algida Ice-Creams	
Calippo	4.50
Cornetto	5.25
Magnum	5.75
Ben & Jerry's	6.25
Fresh Fruit Salad served with lemon sorbet & mango coulis	7.00
Tiramisu	8.00
Chef's Speciality Dessert	8.50



ordering made easy

SCAN THIS QR CODE
SELECT YOUR PREFERENCE
PLACE DIRECT ORDER



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.

COCKTAILS

	Glass 300ml €		Pitcher 1000ml €
Fresh Sangria a delicious secret recipe that creates a truly refreshing drink	10.00		25.00
Sparkling White Sangria a bubbly sangria loaded with tons of fruity goodness	10.00		25.00
	Standard 250ml €	Large 500ml €	Pitcher 1000ml €
Long Island Iced Tea Gin, White Rum, Tequila, Vodka, Triple Sec, lime juice, topped with cola	9.50	16.00	26.00
Sex on the Beach Vodka, Peach Schnapps, cranberry & orange juice	9.50	16.00	26.00
Caribbean Dream White & Dark Rum, orange juice, pineapple juice, grenadine syrup	9.50	16.00	26.00
Angels Kiss Gin, Triple Sec, lime juice, cranberry juice, topped with lemonade	9.50	16.00	26.00

	Glass 300ml €
Aperol Spritz Aperol, Prosecco, dash of soda	10.00
Summer Spritz Limoncello, Prosecco, berries	12.00
Maltese Spritz Bajtra Liqueur, Prosecco, Kinnie	12.00

	Standard 250ml €	Large 500ml €
Frozen Margarita Tequila, Triple Sec, lime juice, fruit purée Strawberry, Raspberry, Passion Fruit, Peach	9.50	16.00
Frozen Daiquiris White Rum, lime juice, fruit purée Strawberry, Raspberry, Passion Fruit, Peach	9.50	16.00
Frozen Piña Colada White Rum, coconut syrup, pineapple juice, fresh cream	9.50	16.00
Classic Mojito White Rum, fresh mint, lime wedges brown sugar, topped with soda	9.50	16.00

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.



NON-ALCOHOLIC COCKTAILS

	Standard 250ml €	Large 500ml €
Fresh Lemonade the perfect summer drink freshly prepared in-house	8.00	-
Floky fresh mint, lime wedges, lime juice, lemonade, grenadine syrup	5.50	10.00
Summer Time orange & pineapple juice, strawberry purée, coconut & grenadine syrup	5.50	10.00
Slush Puppy strawberry, raspberry or lime	5.50	10.00

BARISTA

Espresso	€ 3.00	Coffee Frappé	€ 4.00
Tea	3.50	Matcha Green Tea	5.00
Americano	3.50	Cookies & Cream	5.00
Cappuccino / Latte	3.75		
Cold Cappuccino	3.75	add a shot of flavour:	1.00
Hot Chocolate	4.00	hazelnut, vanilla, caramel	
Frozen Coffee Cream	7.00		

THE ENERGISERS

	250ml €
Detox Iced Tea Goji-berry & Green tea Lemon & Green tea Acai-berry Pomegranate & Green tea	6.50
Fresh Orange Juice	7.00
Smoothies	
Thick Shake chocolate, strawberry vanilla	6.25
Morning Booster banana, strawberry, peanut butter & almond milk	7.25
Backyard Jungle carrots, avocado, banana, fresh orange juice	7.25
Create your own Smoothie	8.00
Just Berry strawberry, blueberry, raspberry & cranberry juice	7.25
Fruit Mix pineapple, banana, strawberry & fresh orange juice	7.25
Green Mash spinach, cucumber, avocado, green apple juice	7.25

Should you require any assistance, service call buttons are located on your umbrellas



BEVERAGES

	€	€
Water Selection	500ml	1000ml
San Pellegrino	3.75	5.75
Acqua Panna	3.75	1500ml 6.00
Soft Drinks	250ml	500ml
coca cola, coca cola zero, sprite, sprite zero, fanta kinnie, diet kinnie	4.00	6.25
Iced Tea Peach/Lemon	330ml 4.00	
Fruit Juices	250ml	500ml
orange, pineapple, cranberry, apple, peach & tomato	4.00	6.25
Red Bull	250ml 6.00	

BEER

	€	€
Cisk (Malta)	250ml 3.75	500ml 7.00
Cisk Excel (Malta)	250ml 4.00	
Carslberg - Draught (Denmark)	250ml 3.75	500ml 7.00
Heineken (Holland)	330ml 4.50	Bucket* 19.50
Corona (Mexico)	330ml 5.50	

*bucket contains 5 bottles

CIDER

	€
Strongbow (England)	330ml 5.50
Magners	500ml 8.50

MIXERS & SPIRITS

		€
Standard spirits	20ml	from 3.75
Premium spirits	20ml	from 6.50
Liquors & Aperitifs	20ml	from 3.75
Mixers	from	2.25
Premium Mixers	from	4.25

PROSECCO

	€	€
	125ml	750ml
Cielo Prosecco DOC	8.50	29.50
Veneto, Italy - Glera		
Moscato Sparkling Wine		35.00
Sandara, Spain		
Guerrieri Rizzardi Prosecco Extra Dry DOC		39.50
Veneto, Italy - Glera		



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.

CHAMPAGNE



	€	€
Heidsieck & Co Monopole Silver Top		90.00
Pommery Brut Royal	20.00	98.00
Pommery Brut Rosé		140.00
Pommery Blue Sky on Ice	27.00	155.00

WINES

	€	€	€
	150ml	250ml	750ml
WHITE			
Cielo 'Terre Allegre' Bianco IGT Puglia, Italy - Trebbiano			19.50
Medina Malta - Sauvignon Blanc			23.50
Enotria 'Prospetti' IGT Veneto, Italy - Pinot Grigio	8.00	10.50	24.00
Meerendal 'Big Feet' South Africa - Sauvignon Blanc			25.50
Meerendal South Africa - Chenin Blanc	9.50	13.00	29.50
Montes Reserva Classic Chile - Sauvignon Blanc	9.50	13.00	31.00
'Terre di Chieti', Cantine Tombacco Abruzzo, Italy - Pecorino IGT			32.00
Michele Chiarlo Gavi 'Palas' Italy - Cortese			35.00
'HāHā' New Zealand - Sauvignon Blanc			54.00
RED			
Cielo 'Terre Allegre' Rosso IGT Puglia, Italy - Sangiovese			19.50
Medina Malta - Merlot	8.00	10.50	23.50
Talamonti Magnolia Italy - Montepulciano	8.50	11.50	25.00
Kaiken Estate Reserva Argentina - Malbec			33.00
ROSÉ			
Chatelain Desjacques Rosé d'Anjou France - Grolleau	8.00	10.50	22.00
Cerasuolo D'Abruzzo DOC Talamonti, Italy - Rosato			30.00
'Pink Flamingo' Gris de Gris France	11.50	16.00	39.75
Chateau Minuty, 'M de Minuty' France - Grenache			42.00

Should you require any assistance, service call buttons are located on your umbrellas

