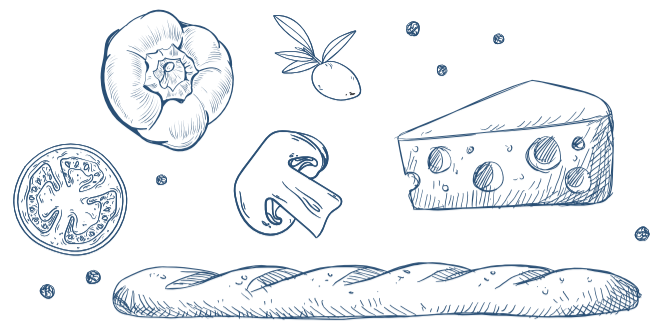




TRAMUN TAGHNA



ANTIPASTI

Marinated Olives & Grissini €4.80

Green and black olives marinated with citrus, garlic, chili, herbs & olive oil served with bread sticks

Maltese Platter €14.00 (platter to share)

Warm bread with bigilla *local bean pate*, sundried tomatoes, marinated olives, Maltese goat cheese, white beans in garlic, marinated octopus, Maltese sausage & traditional water biscuits

Charcuterie Board €18.50 (platter to share)

Assortment of cured meats & cheeses served with focaccia bread, grissini & marinated olives

Vegetarian Platter €12.50

Buffalo mozzarella, Maltese goats cheese, vegetable caponata, marinated olives, globe artichokes, sundried tomatoes & focaccia bread

Classic Bruschetta €4.75

Toasted ciabatta bread with fresh tomatoes dressed with olive oil, garlic, basil & oregano

Our Bruschetta €5.50

Warm crostini with pancetta, grilled red peppers, melted cheese & basil pesto

STARTERS

Fritto Misto €9.80

Deep fried prawns, calamari & white bait fish dusted with chick pea flour and served with lemon & chili aioli

Impepata di Cozze e Vongole €10.50

Mussels and clams sauté with extra virgin olive oil, garlic, parsley & white wine served with warm bread

Grilled Octopus €13.50

Grilled octopus served with cherry tomatoes confit, crispy salad, squid ink & chimichurri dressing

Crispy Fried Maltese Cheeselet €8.80

Deep fried and served with grilled asparagus, pickled pears & cranberry chutney

Beef Short Ribs Croquettes €9.50

Crispy braised succulent beef balls, parsnip puree & honey, soy & sesame seed dressing

Zuppa €7.50

Please ask your server for our daily fresh prepared soup

SALADS

Warm Chicken Salad €12.50

Grilled chicken breast, crispy leaves, Parmesan shavings & apples with garlic dressing & toasted almonds

Beef Salad €15.50

Grilled beef fillet strips with mixed leaves, cherry tomatoes, grilled portobello mushrooms, asparagus & extra virgin olive oil

Parma Ham & Buffalo Mozzarella €12.90

Fresh rucola, buffalo mozzarella & Parma ham salad with marinated pears, basil dressing & toasted pine nuts served with grissini

Baby Spinach & Sheep Ricotta €12.50

Roasted pumpkin, sundried tomatoes, crushed walnuts & honey dressing

PASTA & RISOTTI

Garganelli €10.50

Slow cook chicken thighs pulled with porcini mushrooms, parmesan & leek cream

Spaghetti €13.90

Pan fried mussels, clams, squid & prawns with garlic, cherry tomatoes, parsley & white wine

Panzerotti €13.50

Porcini mushrooms, wilted asparagus, truffle butter, white wine, cream & roasted almonds

Strozzapretti €12.50

Pan fried swordfish with garlic, cherry tomatoes, aubergines, mint, white wine & pine nuts

Pappardelle €13.50

Slow cooked lamb ragù & fresh thyme

Pumpkin Risotto €11.50

Arborio rice, pumpkin, baby spinach, goat cheese & smoked scamorza cheese

Beef Risotto €12.50

Arborio rice, beef strips, garden peas & Parmesan cheese

If you have a food allergy or special dietary requirement, please inform a member of staff or ask for more information

MAINS

Salmon Supreme **AI** €19.50

Sesame & honey crusted, wilted mange-tout & ginger

Local Swordfish €18.50

Pan fried with black olives, cherry tomatoes, capers, garlic, parsley & white wine

Beef Fillet **AI** €26.50

300g raw weight
Grilled to your preferred degree & served with a panache of local vegetables

Grilled Beef Bavette Tagliata **AI** €24.50

350g raw weight
Topped with fresh rucola leaves, confit tomatoes, Grana Padano shavings & balsamic glaze
Recommended to be served medium rare to medium

Veal Ribeye **AI** €26.50

300g raw weight
Grilled to your preferred cooking degree & served with pan roasted vegetables

Duck Breast €19.90

Pan seared, served with a warm red cabbage & sultana salad & red wine jus

Chicken Melt €17.90

Grilled breast topped with tomatoes, mozzarella, fresh basil & aubergines sott'olio

Pork Fillet €17.90

Wrapped in pancetta & served with green beans, almonds & Armagnac reduction

Choose one side per main course

Roast potato · Roast mix vegetables
Mixed salad leaves · French fries

Choose your sauce

Peppercorn · Mushroom · Red Wine Jus

BURGERS

Tramun Taghna €13.50

Grilled pure beef patty, grilled bacon, caramelized onions, cheddar cheese, crispy leaves, sliced tomatoes & truffle butter in a toasted brioche bun

Cheesy €11.50

Pure beef patty, caramelized onions, cheddar cheese in a brioche bun

Chicken €12.00

Grilled breast, melted cheddar, crispy bacon, fresh salad leaves, tomatoes & BBQ sauce in a sesame seed bun

Smokehouse €12.90

Slow cooked smoked pork, BBQ sauce & cheddar cheese in a warm stone baked flat bread with a side of coleslaw

Veggie €10.50

Grilled portobello mushrooms, aubergines, zucchini, caramelized onions, melted mozzarella, fresh tomatoes & rucola in a flaguette bun

All Burgers are served with french fries

PIZZA

Margherita €7.50

Tomato sauce, mozzarella & fresh basil

Caprese €9.50

Tomatoes, mozzarella di bufala, fresh basil & extra virgin olive oil

Stagionale €9.50

Tomato sauce, mozzarella, mushrooms, peas, salami pepperoni, eggs, black olives & oregano

Capricciosa €9.50

Tomato sauce, mozzarella, mushrooms, ham, artichokes, black olives & eggs

Funghi Misti €11.50

Mozzarella, field mushrooms, portobello mushrooms, truffle paste & extra virgin olive oil

Pollo €10.50

Tomato sauce, mozzarella, chicken, peppers, onions, sweet corn, salami pepperoni & marjoram

Maltese €10.80

Tomato sauce, mozzarella, maltese sausage, onions, sundried tomatoes, capers, kalamata olives & goat cheese

Messicana €10.80

Tomato sauce, mozzarella, spicy beef, jalapenos, peppers, onions, corn & dried oregano

Ortolana €10.80

Pesto sauce, mozzarella, aubergines, zucchini, artichokes, cherry tomatoes, fresh rucola & Grana Padano

Cruda €11.50

Tomato sauce, Parma ham, mozzarella di bufala, cherry tomatoes, fresh rucola, Grana Padano & extra virgin olive oil

SIGNATURE PIZZA

Tramun Taghna €12.80

Pesto sauce, mozzarella, octopus, calamari, mussels, shell on clams, cherry tomatoes, black olives, leeks, garlic oil & fresh basil

Affumicata €12.50

Mozzarella, smoked pulled pork, caramelized onions, smoked scamorza cheese, baby tomatoes, Maltese sausage, dried oregano & fresh rucola

Salmon €12.50

Herb and garlic oil, mozzarella, sheep ricotta, smoked salmon, baby spinach, cherry tomatoes, extra virgin & olive oil

REVIEW US ON



All inclusive guests residing at db Seabank Resort & Spa are entitled to a three course meal & €8 supplementary charge applies to dishes marked **AI**

  dbseabank



MALTESE WHITE WINES

La Valette White Maltese Islands I.G.T.
37.5cl: €7.00 75cl: €11.00
 Marsovin, Malta

Caravaggio Chenin Blanc Malta D.O.K. €16.50
 Marsovin, Malta

Caravaggio Pinot Bianco Malta D.O.K. €16.50
 Marsovin, Malta

Blanc de Cheval "Private Estate Selection" Gozo D.O.K. Superior €25.00
 Marsovin, Gozo – Ramla Valley Estate, Xaghra

Fenici Malta D.O.K. €16.50
 Meridiana Wine Estate, Malta

Astarte Malta D.O.K. €21.00
 Meridiana Wine Estate, Malta

Isis Malta D.O.K.
37.5cl: €15.00 75cl: €24.00
 Meridiana Wine Estate, Malta

EUROPEAN WHITE WINES

Sancerre €42.50
 Serge Laloue, Loire - France

Chablis €40.00
 Jean Baptiste Bejot, Burgundy - France

Anthilia D.O.K.
37.5cl: €16.50 75cl: €26.00
 Donnafugata - Sicily

Moscato d'Asti D.O.C.G. €23.00
 Vigna Senza Nome, Roccheta Tanara - Italy

Gavi €23.00
 Bersano, Nizzo Monferrato - Italy

Greco di Tufo €33.00
 Di Meo, Campania - Italy

Soave Classico €14.00
 Essere, Quinzano D'O - Italy

Liebfraumilch – Qualitätswein
 €13.50
 Johann Bihn, Rheinhessen - Germany

NEW WORLD WHITE WINES

Chenin Blanc €19.50
 Robertson, Stellenbosch - South Africa

Moscato 'Long Row' €17.00
 Angove' South Australia - Australia

Sauvignon Blanc
37.5cl: €10.00 75cl: €18.00
 120 Santa Rita - Chile

Vital Sauvignon Blanc €19.00
 Reserva, Maipo - Chile

Alamos Torrontes €18.50
 Bodega Nicolas Catena, Mendoza - Argentina

ROSÉ WINES

Odyssey Grenache - Shiraz Rosé
37.5cl: €11.00 75cl: €16.50
 Gozo D.O.K. Marsovin

Fenici Rosé D.O.K. €16.50
 Meridiana Wine Estate, Malta

Rosé d'Anjou €15.00
 Domaine du Pont de Livier, Loire - France

Cabernet Sauvignon Rose
 €21.50
 120 Santa Rita - Chile

MALTESE RED WINES

La Valette Red Maltese Islands I.G.T.
37.5cl: €7.00 75cl: €11.00
 Marsovin, Malta

Caravaggio Shiraz Malta D.O.K. Superior €16.50
 Marsovin, Malta

Caravaggio Cabernet Sauvignon Malta D.O.K. Superior €16.50
 Marsovin, Malta

Cheval Franc "Private Estate Selection" Malta D.O.K. Superior €30.00
 Marsovin, Malta - Cheval Franc Estate, Ghollieq

Fenici D.O.K. €16.50
 Meridiana Wine estate, Malta

Melqart D.O.K.
37.5cl: €17.50 75cl: €28.00
 Meridiana Wine estate, Malta

Bel D.O.K. €30.00
 Meridiana Wine estate, Malta

EUROPEAN RED WINES

Chateau La Perriere €37.50
 Lussac, St.Emilion - France

Chateaufeuf du Pape €53.00
 Chateau Cabrieres, Rhone Valley - France

Sedara D.O.C.
37.5cl: €14.00 75cl: €21.00
 Donnafugata, Sicily – Italy

Chianti Classico 'Peppoli' €32.00
 Antinori, Tuscany – Italy

Valpolicella Classico €21.50
 Speri, Veneto - Italy

Barbera d'Asti €14.50
 Prunotto, Alba - Italy

Nero d'Avola €14.50
 Hieron, Castellina Chianti - Italy

Rioja Reserva €30.00
 Bodegas Caros Serres, Rioja - Spain

NEW WORLD RED WINES

Pinotage €21.50
 Robertson, Stellenbosch - South Africa

Shiraz 'Long Row' €17.00
 Angove, South Australia - Australia

Merlot
37.5cl: €11.00 75cl: €17.50
 120 Santa Rita - Chile

Carmenère Reserva €19.00
 Haras de Pirque, Maipo Valley - Chile

Alamos Malbec €17.50
 Bodega Nicolas Catena - Argentina

CHAMPAGNES & PROSECCO

Cassar de Malte "Private Estate Selection" €37.00
 Marsovin, Malta - Wardija Valley Estate, Wardija

Carte D'Or Brut €60.00
 Drappier, Champagne

'Miol' Prosecco D.O.C. Treviso Extra Dry €20.00
 Bortolomol, Veneto

Prosecco Rosé Brut Millesimato Riserva €24.00
 Bortolomol, Veneto

LOCAL BEERS

Cisk / Cisk Excel bottle

Cisk Chill lemon or berry

Hopleaf / Shandy
Small: €1.95 Large: €3.90

Blue Label
Small: €2.25 Large: €4.50

FOREIGN BEERS

Corona €3.90

Budweiser €2.15

Heineken €2.15

Guinness €3.65

CIDERS

Strongbow (dry) €3.25

Woodpecker (sweet) €3.25

JUICES

Orange / pineapple / peach / cranberry / cherry €1.80

Fresh Orange juice
Small: €3.25 Large: €4.50

HOT DRINKS

Espresso €1.70

Espresso Macchiato €1.80

Double Espresso €2.15

Capuccino €1.75

Capuccione €2.15

Caffè Latte €2.15

Americano €1.70

Instant Coffee €1.55

Mochaccino €2.20

Hot Chocolate €2.20

Herbal Teas €1.70

Special Coffee €4.45

- Maltese (Anisette)
- Irish (Jameson Whiskey)
- Italian (Amaretto)
- Calypso (Tia Maria)
- Royal (Brandy)
- Russian (Vodka)
- Hot Nutty Irish (Baileys & Frangelico)

Foreign Water

Small: €1.75 Large: €3.15

COCKTAILS

Negroni €5.65
 Campari, Martini rosso, gin & Kinnie

Aperol Spritz €5.65
 Aperol, prosecco & soda

The Passport €5.65
 Campari, Martini bianco, lime & soda

Havana Mule €5.65
 Havana Club 3, ginger ale & lime

Pinapple Punch €5.65
 Campari, dark rum, lime & pineapple juice

Cosmopolitan €5.65
 Vodka, triple sec, lemon juice & cranberry juice

Margarita €5.65
 Tequila, triple sec, lemon & lime juice

Bronx €5.65
 Gin, dry Martini, sweet Martini & orange juice

Pina Colada €5.65
 Malibu, white rum, pineapple juice & sweet cream

Sex on the Beach €5.65
 Vodka, peach schnapps, orange juice & cranberry

Blue Lagoon €5.65
 Vodka, blue curacao, lime & lemonade

Tequila Sunrise €5.65
 Tequila, orange juice & grenadine

Mojito €5.65
 Havana Club, fresh lime wedges & mint leaves

Red Rose €5.65
 Jack Daniels, chocolate cookie syrup & cherry

Mai Tai €5.65
 Havana Club, Amaretto, triple sec & lime puree

MILKSHAKES

Vanilla / Strawberry
Chocolate / Mint €4.45

Ice Coffee €2.95

SIGNATURE MILKSHAKES

Tramun Taghna Ruby €4.00
 Port, chocolate ice-cream, milk & cream

ICE CREAMS SPECIAL

The Italianish Banana Split €5.50

Fizzy Bocker €5.00
 Fresh Banana, vanilla & chocolate

Cool Sensation €5.00
 Fresh fruit salad, lemon sorbet & lemonade

Tramun Taghna Delight €5.50
 Melon sorbet, lemon sorbet, mint & limoncello

Caramel, mint, strawberry & pineapple ring €5.50

All specialities are topped up with sweet cream

Soft Drinks

Small: €1.80 Large: €3.45