

Sistina

WINE & Co

*All of our dishes are homemade with fresh ingredients
&
can be catered for gluten intolerance.*

wifi password: SistinaWinesCo

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ANTIPASTI

OPEN BREAD

PLATTERS

DESSERTS

BEVERAGES

CREATE YOUR OWN TRIO

ALL SERVED WITH FRESH MALTESE BREAD & GALLETTI

ANTIPASTI

€ 7.00

choose 3

- ✦ Grilled eggplant.
- ✦ Grilled morrows.
- ✦ Grilled coloured peppers.
- ✦ Marinated butter beans.
- ✦ Stuffed eggplant with chillies & walnuts.
- ✦ Stuffed peppers with tuna.
- ✦ Gherkins.
- ✦ Gbejniet (Maltese cheese.)
- ✦ Assorted olives.
- ✦ Funghi alla contadina (mushrooms.)
- ✦ Sun-dried tomatoes.
- ✦ Giardiniera.
- ✦ Capers.
- ✦ Artichokes in brine.
- ✦ Rolled vine leaves with rice, tomatoes & fragrant spices.

HOMEMADE DIPS

€ 12.00

choose 3

A trio of dips of the day served with vegetable crudités.

ANTIPASTI

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WOULD YOU LIKE THAT ON A BAGUETTE OR MALTESE BREAD? FRESH OR TOASTED?

ALL SERVED OPEN FACED WITH CRISPS, RUCOLA/ LETTUCE & A FREE SIDE SAUCE OF YOUR CHOICE

CRETE € 5.50

Cucumber, tomatoes, crumbled feta cheese, lemon zest, fresh herbs & a drizzle of honey.

ULTIMATE € 6.90

Parma ham, Parmesan cheese, walnuts & flavoured balsamic vinegar.

CAPRI € 4.00

Pesto, mozzarella & tomatoes.

SIESTA € 4.50

Chorizo, cherry tomatoes, radishes & olives.

GZIRA € 5.25

Tomato paste, olive oil, capers & olives, Maltese cheeslets, fresh mint, basil, rock salt & pepper.

ARGENTINA € 7.50

Grilled pork loin, homemade tomato, coriander & onion salsa.

ADD ONE SIDE SAUCE	<ul style="list-style-type: none">♣ Wasabi flavoured mayo.♣ Truffle flavoured mayo.♣ Whisky flavoured barbecue sauce.♣ Tequila salsa.
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OPEN BREAD

PLATTERS

DESSERTS

BEVERAGES

SISTINA PLATTER (serves 2) € 23.00

Italian cured hams, cheeses, fresh & dried fruits, nuts, olives, gherkins, house chutney, crusty bread & galletti.

fancy a smaller platter?

THE SISTINA PLATTER JR (serves 1) € 17.00

CHEESE PLATTER € 18.00

Cheeses, fresh & dried fruit, nuts, vegetable crudités, house chutney, crusty bread & galletti.

CURED MEAT PLATTER € 18.00

Cooked & dry-cured meats including salami & prosciutto.

MALTESE PLATTER € 15.00

Local goats' cheese, sun dried tomatoes, bigilla (bean dip), olives, capers, grilled Maltese sausage, tomatoes, rocket, Maltese bread & olive oil.

LEBANESE PLATTER € 15.00

Lebneh (yogurt cheese), hummus, ful medames, olives, radishes, tomatoes, gherkins, toasted zahtar bread, warm pitta bread & olive oil.

ARAYES € 9.00

Toasted pita bread filled with a fragrantly spiced beef mixture, served on a bed of rucola with yogurt dip, gherkins & radishes on the side.

CAPRESE SALAD € 8.00

Fresh mozzarella di bufola, tomatoes, fresh basil, virgin olive oil, rock salt & fresh local bread.

GRILLED HALLOUMI € 7.00

Grilled Greek cheese served on a bed of rucola/lettuce with fresh cranberry sauce & warm toast.

NACHOS € 8.00

Served with tomato salsa, warm nacho cheese, guacamole, sour cream & jalapeños, smothered in melted cheddar.

PLATTERS

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ALL TORTILLAS ARE SERVED ON A BED OF
RUCOLA/ LETTUCE

BURRITO € 8.50

Wheat flour tortilla, filled with beef, cheese & tomato mixture, folded & grilled. Served with hot or mild sauce & nachos.

ENCHILADAS € 7.00

Wheat flour tortilla, spicy taco sauce, red Leicester/ cheddar cheese & jalapeños.

CHICKEN FAJITA € 8.50

Wheat flour tortilla, Chicken, mixed bell peppers, onions, lightly spiced tomato sauce & sour cream.

MEDITERRANEAN WRAP € 5.00

Wheat flour tortilla, Tuna, tomato paste, capers, onions, herbs & lettuce.

PATE / PATE JR € 11.00 / € 9.00

Duck, partridge, goose or salmon pâté, warm toast, dried figs, pheasant & gherkins.

EXTRAS

NACHOS € 1.00

MALTESE BREAD € 1.50

GALLETTI € 1.50

GLUTEN FREE BREAD € 2.50

CRUDITES € 3.00

SPECIALS

See the blackboard or ask a member of staff for our daily specials which may include pasta, soups, salads & more.

PLATTERS

DESSERTS

BEVERAGES

- SISTINA'S AFFOGATO** € 5.50
Two scoops of ice cream doused in Amaro d'Erbe Liqueur (Berta) & a shot of strong espresso.
- FRUIT SALAD CREPE** € 3.75
Fresh fruit with cherry balsamic.
- NUTELLA CREPE** € 3.75
With banana & walnut.
- HONEY PANCAKE** € 3.75
With lemon.
- MAPLE SYRUP PANCAKE** € 3.75
With lemon.
- DIBIS** € 4.00
A date & tahini mixture served with warm pita bread, dried fruit & pine nuts.
- CHOCOLATE BY THE PIECE** € 0.75
Fine Belgian chocolate.

DESSERTS

BEVERAGES

COFFEE

Instant	€ 1.30
Espresso	€ 1.50
Espresso Lungo	€ 1.50
Espresso Macchiato	€ 1.60
Double Espresso	€ 2.80
Americano	€ 1.50
Cappuccino	€ 1.80
Large Cappuccino	€ 3.00
Latte	€ 2.10

SPECIAL COFFEE

Irish Coffee (coffee, Irish Whiskey & Cream)	€ 5.00
Caffè Corretto (coffee & Grappa)	€ 5.00
French Coffee (coffee, Cointreau, Irish Whiskey & Cream)	€ 6.50
Bailey's Irish Cream Coffee (coffee, Bailey's, Irish Whiskey & Cream)	€ 6.50

TEAS

Tea with milk/lemon	€ 1.50
Loose leaf tea infusion	€ 2.00
Instant flavoured tea	€ 1.80
Dried fruit infusion tea	€ 2.70
Lebanese tea (tea, fresh mint & pine nuts)	€ 3.50

HOT CHOCOLATE

Hot Chocolate (check for flavours)	€ 2.80
Hot Chocolate with marshmallows	€ 3.00
Large Hot Chocolate	€ 5.00

OTHER BEVERAGES

Mineral water (250ml / 750ml)	€ 1.50 / € 2.50
Cisk beer (½ pint / pint)	€ 1.00 / € 3.00
Soft Drinks	€ 1.50
Juices	€ 1.70
Redbull	€ 3.00

looking for the wine list?

Ask a member of staff for the wine menu.
