



grills

All grills are served with French fried potatoes and mixed salad

Extra side orders: Peppercorn Sauce, Mushroom Sauce 1.75
Vegetables of the day 2.50
Mixed side salad 3.50

70 Fresh Fish Prices vary according to weight
Choose from our selection of fresh fish

71 BBO Ribs 11.50
Succulent marinated pork ribs served with our home-made rich barbecue sauce

72 Rib Eye Steak 18.50
250g, grilled to your liking, served with grilled mushrooms, grilled tomato and topped with a garlic herb butter

73 Grilled Chicken Leicester 14.25
Tender chicken breast topped with Leicester cheese and pickled gherkins

74 Home-made Beef Burger 8.50
With melted cheese, bacon and onion marmalade in a toasted sesame bun

75 Stone Bass Fillet 14.50
Plain grilled or in a tomato caper sauce

76 Swordfish Steak 14.50
Plain grilled or in a tomato caper sauce

80 Chocolate Tartufo 2.85
with whipped cream or vanilla ice scoop

81 Warm Apple Pie 2.85
with whipped cream or vanilla ice scoop

82 Wild Cherry Cheesecake 2.60

83 Los Trios 3.20
Three flavours ice cream of your choice garnished with whipped cream, chocolate flakes and wafer biscuit

84 Sorbet al Limoncello 3.35
Two refreshing sorbet scoops garnished with a dash of limoncello, served with mint

85 Coppa Sol e Mar 3.75
Three Scoops of cookie and cream, nocciola and peach ice cream, whipped panna, roasted nuts, vermicelli and strawberry sauce

86 The Knickerbocker 3.75
Fresh fruit salad, vanilla and strawberry ice cream topped with whipped cream, chocolate sauce, cherry, vermicelli and wafer biscuit

desserts



wines & beverages

Wine

Local House Wine by the glass 3.75

Half Bottles

Tarapaca Sauvignon Blanc (white) 8.50
Tarapaca Cabernet Sauvignon (red) 8.50

White Wines

Tarapaca Sauvignon Blanc or Chardonnay (Chile) 14.75
Soave (Italy) 14.50
Gavi di Gavi (Italy) 17.50
Falconridge Chardonnay DOK (Malta) 12.50
Montekristo Chardonnay (Malta) 10.75

Red Wines

Tarapaca Merlot, Syrah or Cabernet Sauvignon (Chile) 14.75
Falconridge Syrah or Merlot DOK (Malta) 12.50
Valpolicella (Italy) 14.50
Montekristo Merlot (Malta) 10.75

Rose' Wines

Tarapaca Rose' (Chile) 14.75
Rose' D'Anjou (France) 14.50

Champagne & Sparkling Wines

	Full	Half	Quarter
Moet & Chandon Brut Imperial Sparkling Wine	52.25	29.50	14.50
Sparkling Wine	18.00		

Mineral Waters – Still or Sparkling

	75cl	33cl
Local Still or Sparkling Mineral Water	2.80	1.50
Imported Still or Sparkling Mineral Water	3.85	2.85

Soft Drinks

Sinalco Cola, Orange or Lemon (30cl glass) 1.60
Diet Cola or Lemonade (30cl glass) 1.60
Iced Teas 1.80
Fruit Juices 1.60

Beers

	25cl	50cl
Our Caqnu House Lager	1.80	3.25
Imported Beer	2.40	

Aperitifs 2.00
Spirits 2.00
Liqueurs & Cognacs 2.95

Cappuccino or Lungo 1.80
Espresso or Ristretto 1.60

Sol e Mar
bistro



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starters

01 Fresh Vegetable Soup 4.50
Today's freshly-prepared soup.

02 Bruschetta Sol e Mar 4.50
Warm crostini drizzled with extra virgin garlic olive oil, topped with chopped tomatoes, olive tapenade and melted mozzarella

03 Chicken Caesar Salad 7.75
Tossed salad leaves, grilled bacon, croutons, parmesan shavings, Caesar dressing

04 Prawn Salad 7.75
Tossed salad leaves, croutons, marinated and sautéed prawns. Mayonnaise, dill and mustard dressing

05 Caprese Salad 7.50
Tossed salad leaves, cherry tomatoes, fresh mozzarella and basil. Extra Virgin Olive Oil and Balsamico vinegar dressing.

06 Fresh Maltese Cheeselet 8.00
Drizzled with extra virgin olive oil, served on concasse' of sun-ripened tomatoes and rucola leaves.

07 Melanzane alla Parmiggiana 6.50
Aubergine slices treated with salt, grilled and baked in layers of tomato sauce, flavoured with basil and topped with grated parmesan cheese.

08 Barbecue Wings 7.50
Buffalo wings marinated with honey and sweet chilly, grilled and served with our delicious barbecue sauce.

09 - 10 Maltese Platter for 1 person: 8.75 for 2 persons: 14.75
Smoked Maltese sausage, pickled vegetables, stuffed olives, sun-dried tomatoes, peppered cheeselet, butter beans with garlic oil, broad bean dip (bigilla) and galletti (Maltese biscuits).

Vegetarian means that the recipe contains no meat or fish but may contain dairy products and/or eggs.

Our menu descriptions do not contain all the ingredients and we cannot guarantee that our dishes are free from allergy-causing agents or traces of nuts. If you suffer from any allergy or have particular dietary requirements kindly inform your server when ordering. Menu items are subject to availability and may be replaced. All weights are approximate uncooked.

Prices are all in Euro and include 18% VAT

pasta

Choose one of our delicious classic and popular sauces and garnishes for your **Penne Rigate** or **Spaghetti**. Pasta dishes may be ordered as starters or main courses.

	Starter 100gr	Main 150gr
21 - 31 Aglio Olio	6.50	8.50

With olive oil, garlic, cherry tomatoes and fresh herbs.

22 - 32 Al Ragù	7.50	8.75
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Minced beef, shallow fried with onions, hint of garlic and fresh herbs simmered in a rich tomato sauce.

23 - 33 Marinara	9.50	10.75
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Fish and shellfish tossed in olive oil with shallots and a hint of garlic, doused with white wine, fish stock, and lemon juice, finished off with chopped basil and a dash of tomato sauce.

24 - 34 Carbonara	7.50	8.75
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Diced pancetta sautéed with shallots, finished off with fresh cream, egg yolk and grated parmesan cheese.

25 - 35 Surf & Turf	8.50	9.50
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Baby prawns tossed in butter with shallots and chopped spinach finished off with a light curry cream sauce.

26 - 36 Panzerotti	8.50	9.50
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Ravioli-style pasta stuffed with an aubergine, parsley and ricotta mix, served al ragu' or simply with sage and butter.

Children's Selection: Soft Drink Included 5.70

40 Sponge Bob's Favourite Crispy Fish Shapes and Fries

41 Farmer John's Chicken Nuggets and Fries

42 Pizza with either Sausage, Fries or Egg

43 Spaghetti with Meat and Tomato Sauce

45 Extra portion fries 2.25

At The Riviera, we organise fabulous family celebrations, hen and bachelor parties, birthday parties and wedding anniversaries, first holy communion and confirmation lunches, and close family to full-blown weddings.

Our Duty Manager will be pleased to provide you with more information.

pizza

Extra toppings: Mozzarella, blue cheese, peppered goat's cheese, ricotta, anchovies, tuna, shrimps, mussels, mushrooms, cherry tomatoes, artichokes, jalapeno, olives, salami, chorizo, maltese sausage. 1.50 each

50 Margherita 7.50
Tomato sauce, mozzarella, basil, olive oil

51 Funghi 7.75
Tomato sauce, mozzarella, mushrooms, mediterranean herbs, olive oil.

52 Contadina 7.75
Tomato sauce, mozzarella, pepper cheese, grilled eggplant, bell peppers and marrows, onions, capers.

53 Parma e Rucola 8.50
Tomatoes sauce, mozzarella, Parma ham, rucola leaves, olive oil.

54 Sol e Mar 9.50
Tomato sauce, mozzarella, tuna fish, shrimps, anchovy, mussels, black olives, garlic oil.

55 Capricciosa 8.20
Tomato sauce, mozzarella, ham, mushrooms, eggs, black olives, oregano, olive oil.

56 Smokey 9.50
Tomato sauce, mozzarella, smoked swordfish, smoked tuna, smoked salmon, onions, cherry tomatoes, mediterranean herbs and rucola leaves.

57 BBQ Mexican Chicken 8.50
Tomato sauce, barbecue sauce, mozzarella, barbecued chicken, sweetcorn, Cajun, pickled gherkins.

58 Bianca 8.50
White sauce, mozzarella, blue cheese, ricotta, peppered goat's cheese, Mediterranean herbs.

59 Maltija 8.50
Tomato sauce, mozzarella, peppered goat's cheese, smoked Maltese sausage, sundried tomatoes, peas, olives, bigilla, onions, oregano.

60 Piccante 8.50
Tomato sauce, chilli sauce, mozzarella cheese, jalapeno peppers, spicy chorizo sausage, mediterranean herbs.

61 Siciliana 7.75
Tomato sauce, mozzarella, mushrooms, salami, artichokes, black olives, oregano.