



CABANA

CLUB MALTA

DAILY MENU

Our kitchen offers a seasonally driven menu with a strong focus on high quality, locally sourced ingredients

SPECIALS

Served with roast baby potatoes or house fries

Market Fresh Fish

~ 8 euros per 100g ~

Responsibly caught from sustainable sources, including some of the finest day boat fish from around the island

Prime Cuts

~ Market Price ~

Fine steaks, large cuts & locally sourced selection of meats

Ask your server for details



STARTERS

Sautéed Mussels 17/27

Creamy white wine sauce & home baked focaccia with rosemary

Seasonal Heirloom Beets 12

Ajo blanco with almonds, red grapes, apple & dill vinaigrette

San Daniele Ham 16

Toasted local sourdough, 'nduja, burrata di Puglia, Gozo honey & walnuts

King Prawn Tempura 19

Chilli jam, fleur de sel & lime

Grilled Corn Fed Chicken Caesar 15/20

Baby gem, anchovy dressing, crispy pancetta, Parmesan & garlicky croutons

Daily Fish Special 17

House cured | Smoked | Crudo

Ask your server for details

Calamari 15

Crispy fried 'salt & pepper' squid with a creamy spicy sauce & lime

Arancine 13

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce

SIGNATURE

Served tableside to share

Spaghetti Al Tartufo 58 (Serves 2)

Spaghetti alla chitarra with creamy black truffle & pecorino Romano sauce. Served in a pecorino wheel with freshly shaved black truffle

Wild Red Local King Prawns 78 (Serves 2)

Saffron rice, preserved lemon, garlic & fine herbs

Tomahawk Steak On The Bone (1kg) 99 (Serves 2)

Served with roast baby potatoes or house fries, béarnaise & peppercorn sauce

PASTA & RISOTTO

Local Red Prawn Ravioli 19/25

Baby plum tomatoes, red chilli & fresh basil

Orecchiette Napoletane 15/20

Slow cooked local rabbit ragù, olives, orange & fresh marjoram

Wild Mushroom 'Acquerello' Risotto 14/19

Risotto mantecato with porcini, white wine, confit garlic & thyme

MAINS

Served with roast baby potatoes or house fries

Roast Corn Fed Chicken 27

Marinated in garlic & rosemary, served with potato gnocchi & a creamy mushroom sauce

Ribeye Steak (300g) 40

Béarnaise or peppercorn sauce
Add freshly shaved black truffle 12

Halloumi & Padron Skewer 21

Sweet & smoky honey drizzle, fine herb salad, tzatziki & warm pitta

Pork Cutlet 27

Local pork chop served simply grilled or Milanese style with a chicory & apple salad

Salmon Fillet 28

Pak choi, sautéed mussels, creamy white wine sauce, shichimi pepper

Grilled Meagre 30

Local red prawn, roast pepper, tomato & chilli salsa

PIZZA NAPOLETANA

Made from honest ingredients and fresh, handmade dough

Piccante 16

Burrata di Puglia with an indulgent creamy heart, spicy 'nduja, San Marzano tomato & fresh basil

Classic Margherita 13

Mozzarella, San Marzano tomato, Gozo extra virgin olive oil & fresh basil

Marinara 15

Marinated anchovies, olives, oregano, garlic & San Marzano tomato

Capricciosa 16

Italian ham, San Marzano tomato, mozzarella, baby artichoke, chestnut mushrooms & olives

Prosciutto 17

San Daniele ham, mozzarella, San Marzano tomato, wild rocket & Parmesan

SIDES

House fries, fleur de sel 5

Cabana Club salad, house dressing 5

Seasonal vegetables 6

Roast baby potatoes, confit garlic & rosemary 5

Please always inform your server of any allergies before placing your order as not all ingredients can be listed & we cannot guarantee the total absence of allergens in our dishes. Scan the QR code to the right to view a copy of our allergens.





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