

Nibbles

Garlic Ciabatta Slices (v)



Herbed garlic butter, baby salad leaves with honey mustard dressing, cherry tomato confit.

€4.70

upgrade your ciabatta with bruschetta mix - €1.50



Pinsa (v)



In-house dough, sun dried tomatoes, fresh rosemary and extra virgin olive oil.

€7.20

Pretzels (v)



Warm soft pretzels, served with CRAFT AMBER ALE cheese sauce.

€6.50

Pork Sliders



Roasted and smoked pulled pork in mini buns, coleslaw, crispy onions.

€13.50

Soup of the Day

Please ask your server for the speciality of the day. Served with Maltese bread on the side.

€6.50

Braised Meat Balls



CRAFT STOUT glazed beef meat balls and focaccia.

€13.50

The Chicken Wings



In-house CRAFT ALE marinated BBQ chicken wings, pickled cucumber, sesame seeds, yoghurt dressing.

€10.00

Fried Zucchini Flowers



CRAFT LAGER beer battered zucchini flowers, stuffed with anchovies and mozzarella, tomato jam.

€13.50

Mini Hot Dogs



Trio of hot dogs: spicy lamb, pork and cheese, chicken and coriander, tzatziki sauce, curried onion chutney, creamy slaw.

€14.50

Arancini of the Day



Four pieces of homemade Arancinis, served on a bed of fennel chutney.

Please ask our servers for the choice of the day.

€12.50

Empanadas



Four pieces of homemade Empanadas, served on a sweet potato ragu.

Please ask our servers for the choice of the day.

€13.50

Contact our service team in case of allergies or intolerances.

Platters

CHAPELS Platter



Selection of fine cheeses, cold cuts, cherry tomato confit, rucola, walnuts, grapes, grissini, galletti, dried fruits, tomato jam.

€29.90

Veggie Platter (v)



Selection of fresh vegetables, artichokes, Feta cheese, sun dried tomato pesto, olives, hummus, tzatziki, grissini, galletti, pickled radish, cherry tomatoes, and unfiltered Maltese olive oil.

€25.50

Maltese Platter



Sundried tomatoes, Maltese sausage, local goat cheeses, olives, galletti, grissini, Bigilla dip, broad beans, olive tapenade, Maltese bread, kunserva.

€29.90

All Platters can be shared between 2 persons and are served with Maltese bread

Poke Bowls

Crispy Chicken Poke



Lightly battered chicken breast pieces, basmati rice, avocado, edamame beans, cherry tomatoes, cashew nuts, sesame seeds, served with a ginger-honey sauce on the side

€13.50

Salmon Poke



Pan seared salmon cubes, basmati rice, avocado, edamame beans, pickled radish, cucumber, cherry tomatoes, fried rucola served with a citrus ponzu sauce

€14.50

Veggie Poke (vg)



Basmati rice, avocado, edamame beans, cherry tomatoes, cashew nuts, butternut squash cubes, cucumber, toasted pumpkin seeds served with honey-yuzu sauce.

€12.50



Salads

Quinoa Salad with Falafel (vg)



Mixed lettuce leaves, kalamata olives, cucumbers, Cajun spiced chickpeas, dill spiced soy yoghurt dressing, crispy falafel.

€13.50

Grilled Cheese Salad (v)



Halloumi cheese, mixed leaves, spicy black beans, sweet corn, cherry tomatoes, toasted pumpkin seeds, honey mustard dressing.

€13.50

Prawn Salad



Grilled prawns, mixed lettuce leaves, marinated mango, cherry tomatoes, spring onions, cucumbers, honey mustard dressing, crowned with a grilled King Prawn.

€15.50



Salad add-ons: Grilled chicken breast €3.00 • Boiled eggs €1.50
House cured beetroot salmon €3.00 • Vegan cheddar €2.50

Pasta

"We use only the finest quality fresh pasta, 'trafilata al bronzo';
like pasta should be! Gluten Free Pasta is Available **€2.50**

Spaghetti Bolognese



A classic rich beef and root vegetable ragout.

€13.50



Seafood Linguini



Black shell mussels, prawns, octopus chunks, vongole, clams, cherry tomatoes, chives and garlic topped with a grilled King Prawn.

€18.50

top up your dish with fresh salmon chunks for the price of €3.50

Spaghetti Carbonara



Made in the traditional Italian way! Guanciale, Pecorino Romano, egg yolks, cracked black pepper.

€13.50

Garganelli Pollo



Roasted chicken breast strips, seared mushrooms, cherry tomatoes, creamy Grana Padano sauce, pancetta crisp.

€14.50

Mac & Cheese (v)



A forever classic made with CRAFT ALLE cheese sauce, mature cheddar cheese

€14.00

Recommended topping:

Crunchy chorizo crumble



€2.00

Squid Ink Tortellacci



Filled pasta cooked with salmon, broccoli tender stems, cherry tomato confit, creamy velouté perfumed with lemon zest.

€15.00

Vegan Parmiggiana (vg)



Grilled eggplant layered with tomato sauce and vegan cheese and baked in the oven.

€15.50

Food Allergies:


1: Gluten - 2: Egg - 3: Lactose - 4: Celery - 5: Peanuts - 6: Tree Nuts - 7: Soya, Soya Oil - 8: Sesame - 9: Molluscs - 10: Fish - 11: Crustaceans - 12: Mustard - 13: Sulphites - 14: Lupins

Removed ingredients and small portions will retain the same price.
Changes in recipes may cause delays. Kindly advise your server of any allergies.

Take away service available. To place your order, please call on The Chapels Gastrobrewpub +356 99112225
(V) All weights are approximate uncooked. All fish dishes may contain bones. Tempura prawns contain one or more tails per piece. All items are subject to availability. All facts were correct at the time of printing, and Mirabelle Enterprises Limited accepts no responsibility for any miscommunicated information.
All prices are inclusive of VAT. We accept all major credit cards supported by valid PIN.



Pizza

Freshly prepared in-house dough and finished with oregano.
Have your pizza with Mozzarella di Bufala for an extra **€3.50** 
Gluten free pizza dough is available! **€3.00**

Margherita (v)



tomato sauce, mozzarella, basil leaves.
€9.00

Quattro Formaggi (v)



White pizza with mozzarella, gorgonzola, scamorza, pecorino Romano.
€11.00

Campagnola (vg)



tomato sauce, vegan cheese, mushrooms, charred zucchini, mixed grill peppers, red onions.
€11.00

Allo Scoglio



tomato sauce, prawns, octopus, mussels, confit cod, black olives, capers.
€13.50

Capricciosa



tomato sauce, mozzarella, mushrooms, ham, eggs, olives.
€12.00

CHEF RECOMMENDS

Chapels Special



tomato sauce, mozzarella, our own blend of Maltese sausage filled with CRAFT IPA, smoked chilli, cheddar, pickled jalapeno peppers, red onions, rucola leaves, Grana Padano shavings.
€14.00

BBQ Chicken



tomato sauce, mozzarella, Cajun spiced chicken, sweet corn, spring onions, CRAFT ALE BBQ sauce.
€13.00

Pepperoni



tomato sauce, mozzarella, spicy pepperoni sausage.
€12.00

La Parma



Tomato sauce, mozzarella, cherry tomatoes, baby rucola leaves, Parma ham, Grana Padano shavings.
€13.50

Extra basic toppings at €1.50/€2.50 and Meat and Fish toppings at €3.00

THE CHAPELS

GASTRO BREW PUB

Burgers

All burgers can be ordered with a Gluten Free Bun €2.00

“Order your Burger with any of our Craft Beers (500ml) and get that pint 10% CHEAPER!”

We cook our burgers to medium. If you would like it otherwise kindly advise our servers upon ordering!

Beef Burger



100% Angus beef patty (200gr), toasted brioche bun, tomatoes, lettuce leaves, onions, sweet and sour gherkins, French fries, CRAFT STOUT gravy.

€16.00

Cheddar Burger



100% Angus beef patty (200g), brioche bun, melted cheddar cheese, tomatoes, lettuce leaves, onions, beer battered onion rings, French fries, Ranch sauce.

€17.50

Chicken Burger



Crunchy cornflake coated chicken breast, melted mozzarella, caramelized onion, tomatoes, lettuce leaves, French fries, salsa mayo.

€16.50

CHEF RECOMMENDS

Brewer's Special



280g Chapels' signature Angus beef patty, served in a traditional Maltese ftira bread, topped with grilled bacon, onion marmalade, shredded cheddar cheese and fried egg, served with french fries and bacon mayo on the side.

€18.50

Upgrade your fries with melted cheese €2.00

Beyond Burger (vg)



Vegan burger patty, served in a vegan-gluten free bun, topped with tomatoes, onions, rucola leaves, sweet and sour gherkins, oven baked French fries and salsa verde.

€16.00

Mains

Grilled Rib-eye Steak



Angus rib-eye (300g), herb butter, steamed vegetables & French fries.

€28.50

Beef & Ale Stew



Slow cooked beef chunks, in CRAFT ALE stew, mashed potato & Maltese bread.

€20.00

Sticky BBQ Pork Ribs



Local pork loin ribs (600g), coleslaw, spicy potato wedges, CRAFT ALE BBQ sauce

€21.00

Pork Tenderloin



Pork fillet, thyme, parsnip & carrot ragout, Dijon mustard, fresh salad leaves and French fries.

€20.00

Traditional Pub Roast



Slow-roasted beef slices, CRAFT STOUT gravy, Yorkshire pudding, roast potatoes & roasted vegetables

€18.50

Chicken Roast



Herb roasted chicken breast supreme, tabbouleh, walnuts, grilled corn on the cob, tzatziki sauce.

€19.50

Salmon Steak



Pan seared salmon fillet, mashed potato, green peas, local broad beans, salmon velouté.

€22.50

Fish & Chips



Argentine hake fillets in CRAFT LAGER batter, minty mushy peas and French fries

€18.00

Grilled Veal T-Bone



Prime cut, grilled veal T-bone (350g), rucola & tomato confit, French fries.

€26.50



Sauces

Mushroom Sauce



€3.00

Pepper Sauce



€3.00

CRAFT STOUT gravy



€3.00

Tzatziki Sauce



€2.50

Salsa verde



€2.50

CRAFT ALE cheese sauce



€3.00

Chapels' Devil sauce (hot)



€3.00

Heavenly Pies

Shepherd's Pie



A traditional dish in a home-made pie crust, slowly cooked lamb and root vegetables topped with creamy mashed potatoes. Served with, buttered carrots and peas, CRAFT STOUT gravy.

€18.00

Chicken and Ham Hock Pie



Chicken chunks with smoked ham hock and creamy poultry velouté enclosed in our home-made pie crust. Served with mash potatoes, buttered carrots and peas, CRAFT STOUT gravy.

€16.00

Beef and Ale Pie



Our signature beef and CRAFT ALE stew, enclosed in our home-made pie crust. Served with mash potatoes, buttered carrots and peas, CRAFT STOUT gravy.

€16.50

Vegan Pie (vg)



Curried chickpea, sweet potato, and kale pie, enclosed in our home-made vegan pie crust. Served with baby leave salad, vegan lemon dressing and toasted almond flakes.

€16.00

Kids

Chicken goujons



Breaded, real chicken fillets with French fries

€8.50

Kid's burger



Beef patty served in brioche bun, served with French fries

€8.50

Kid's Pizza



In-house pizza base, tomato sauce, mozzarella, cocktail sausages

€8.50

Fish bites



Fish pieces in a light batter, sweet garden peas, French fries

€8.50

Kids pasta (v)

Penne in home-made tomato sauce (1,2,4,7) or white sauce (1,2,3,7)

€8.50

ALLERGENS



Gluten



Eggs



Milk



Celery



Peanuts



Tree Nuts



Soya



Sesame



Molluscs



Fish



Crustaceans



Mustard



Sulphites



Lupins

(v) denotes Vegetarian dishes • (vg) denotes Vegan dishes

Sides

French Fries



€3.50

Fries with melted
cheddar cheese



€4.50

Spicy Potato
wedges



€3.00

Fries with melted
cheddar cheese
& bacon



€5.50

Sweet potato fries



€5.00

Coleslaw



€2.00

Garden
Side Salad

€4.00

Roasted new
potatoes



€3.50

Mash
Potatoes



€3.00

Local Grilled
Vegetables



€4.00

Grilled Corn
on the Cob



€3.00

Beer Battered
Onion Rings



€4.00

Desserts

Chocolate Brownie

served warm with ice-cream

€5.80



Apple Pie

served warm with ice-cream

€5.80



Dark Chocolate Fondant

Biscuit crumble served with ice-cream

€5.80



**Pistachio & Chocolate
Chip Blondie**

€5.80



Traditional Imqaret

Freshly fried Maltese date fritters,
served with vanilla ice cream
and a drizzle of local honey

€5.80



Ice Cream

Ask our servers for available flavours
€1.60 per scoop