



**THE**  
**CHAPELS**  
GASTROBREW PUB

# Nibbles

## Garlic Ciabatta Slices (v)



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

€4.90

*upgrade your ciabatta with bruschetta mix - €1.50*

## Pinsa (v)



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

€7.40

## Pretzels (v)



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

€6.70

## Pork Sliders



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

€13.70

## Braised Meat Balls



CRAFT STOUT glazed beef meat balls and focaccia.

€13.70

## The Chicken Wings



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

€9.70

## Fried Zucchini Flowers



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

€13.70

## 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.*

€12.70

## Marinated Chicken Skewers



Honey Beer Marinated chicken breast chunks, mixed coloured Bell Peppers served with a Cajun infused cheese sauce.

€12.70

## Panko Fried Mac & Cheese Bites



5 pieces Classic Mac & Cheese cubes, battered in light Panko coating served with Lager cheese sauce.

€8.70

## Fritto Misto



Lightly battered prawns, calamari, cod, white bait, zucchini, fresh lime served with Tzatziki sauce.

€12.20

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

# Mains

## Grilled Rib-eye Steak



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

€28.70

## Beef & Ale Stew



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

€20.70

## Sticky BBQ Pork Ribs



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

€21.20

## Pork Tenderloin



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

€20.70

## 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.

€18.20

## Chicken Roast



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

€19.70

## Salmon Steak



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

€22.70

## Fish & Chips



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

€18.20

## Sauces

### Mushroom Sauce



€3.20

### Pepper Sauce



€3.20

### CRAFT STOUT gravy



€3.20

### Tzatziki Sauce



€2.70

### Salsa verde



€2.70

### CRAFT ALE cheese sauce



€3.20

### Chapels' Devil sauce (hot)



€3.20

CHEF  
RECOMMENDS

## Traditional Pub Roast



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

€19.70

# Salads

## Quinoa Salad with Falafel (vg)



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

€13.70

## Grilled Cheese Salad (v)



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

€14.70

## Prawn Salad



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

€15.70

## Marinated Chicken Salad



Marinated/grilled chicken breast, mixed lettuce leaves, baked cherry tomatoes, cucumbers, avocado, sesame seeds, feta crumbs, lemon herb dressing

€15.70

**Salad add-ons:** Grilled chicken breast €3.20 • Boiled eggs €1.70  
House cured beetroot salmon €3.20 • Vegan cheddar €2.70

NEW  
RECIPE

NEW  
ITEM

## Pasta

“We use only the finest quality fresh pasta, ‘trafilata al bronzo’; like pasta should be!  
Gluten Free Pasta is Available **€2.70**

### Spaghetti Bolognese



A classic rich beef and root vegetable ragout.

**€13.70**

### Seafood Linguini



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

**€18.70**

*top up your dish with fresh salmon chunks for the price of €3.70*

### Spaghetti Carbonara



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

**€13.70**

### Garganelli Pollo



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

**€14.70**

### Mac & Cheese (v)



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

**€14.20**

*Recommended topping:*  
Crunchy chorizo crumble



**€2.20**

### Baked Tortellacci



Cheese filled Tortelloni, baked within a rich meat ragu, Grana Padano shavings

**€13.70**

### Vegan Parmiggiana (vg)



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

**€15.70**

## Pizza

Freshly prepared in-house dough and finished with oregano.  
Have your pizza with Mozzarella di Bufala for an extra **€3.70**  
Gluten free pizza dough is available! **€3.20**

### Margherita (v)



tomato sauce, mozzarella, basil leaves.

**€9.20**

### Quattro Formaggi (v)



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

**€12.20**

### Campagnola (vg)



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

**€11.20**

### Allo Scoglio



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

**€13.70**

### Capricciosa



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

**€12.20**

### 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.

**€14.20**

### BBQ Chicken



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

**€13.20**

### Pepperoni



tomato sauce, mozzarella, spicy pepperoni sausage.

**€12.20**

### La Parma



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

**€13.70**

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

CHEF RECOMMENDS

CHEF RECOMMENDS

NEW RECIPE

NEW ITEM



# Poke Bowls

## Crispy Chicken Poke



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

€14.80

## Salmon Poke



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

€15.80

## Veggie Poke (vg)



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

€13.80

# Poke Bowl Add-ons

## Edamame beans

€2.30

## Wakame seaweed

€2.80

## Grilled chicken breast

€3.30

## Salmon cubes

€3.30

## Feta cheese

€2.30

## Mozzarella di bufala (125g)

€3.80

## Avocado

€2.30

## Marinated mango

€2.30

## Grilled prawns tail on (6 pieces)

€5.30

# Burgers

All burgers can be ordered with a Gluten Free Bun €2.20

## “Pair your Burgers with the CHAPELS exclusive Craft Beers”

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.

€16.20

## Cheddar Burger



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

€17.70

## Chicken Burger



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

€16.70

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.

€18.70

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.

€16.20

# 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

€5.90



**Apple Pie**

served warm with ice-cream

€5.90



**Kinnie Sorbet**

€2.60 per scoop



**Dark Chocolate Fondant**

Biscuit crumble served with ice-cream

€5.90



**Pistachio & Chocolate Chip Blondie**

served warm with ice-cream

€5.90



**Traditional Imqaret**

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

€5.90



**Ice Cream**

Ask our servers for available flavours  
€1.70 per scoop

## ALLERGENS



Gluten



Eggs



Milk



Celery



Peanuts



Tree Nuts



Soya



Sesame



Molluscs



Fish



Crustaceans



Mustard



Sulphites



Lupins

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

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. 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.



THE  
**CHAPELS**  
GASTRO BREW PUB

DRINKS MENU

**T**he Iconic Red Mill found in the original Farsons brewery built in Mriehel in 1950 was manufactured in Bristol, UK. The Mill was in operation until March 2013. This incredible industrial heritage machine served Farsons products for over 60 years - The Red Mill is visible at the main entrance of The Chapels at level 3.

Adjacent to the 'Red Mill' is our brand new Kaspery Microbrewery installed in 2023 where all our unique craft brews are brewed by our Master Brewer and served exclusively at The Chapels. If visiting us during the day at times you can also witness the brewing process in action.

**Why are we called The Chapels?** - The 2 Rooms (Chapel 1 & 2) were designed with a chapel format roof where large pools of freshly brewed beer used to cool down in shallow open copper vessels. The roofs were designed this way to capture the condensation that would trickle down the walls into catchment channels to prevent water droplets from dripping back into the vessels. It is because of their chapel-like shape these twin rooms soon came to be affectionately known by Farsons workers as "il-Kappelli" (The Chapels)

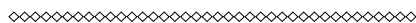
## Our Heavenly Beers On Tap



*Ask our server for the available Craft Brews Or Refer to our blackboard*

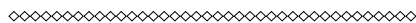
Craft Beer half	Ask Server
Craft Beer pint	Ask Server
Craft Tasting Padel	€4.50
Blue Label Half	€3.90
Blue Label Pint	€5.60
Cisk Half	€2.90
Cisk Pint	€4.90

## Bottled Beers (250ml)



Cisk 0%	€2.90
Cisk Chill Melon Mix	€3.30
Cisk Chill Lemon	€3.30
Cisk Excel	€2.80
Cisk Lager	€2.80
Shandy (330ml)	€3.70
Cisk Pilsner (330ml)	€4.00

## Ciders



Strongbow Original (33cl)	€5.80
---------------------------	-------

## Cocktails – €8.90

### Blue Lagoon

Vodka, Lemon juice,  
Blue curacao,  
Simple Syrup,  
Lemonade

### Long Island Ice Tea

Vodka, Gin, Tequila,  
Rum, Triple sec,  
Lime Juice, Pepsi

### Mojito

Rum, Mint, Lime,  
Simple syrup,  
soda water

### Negroni

Gin, Campari,  
Rosso Vermouth

### Passionfruit Martini

Vodka, Passoa,  
Simple syrup,  
Passionfruit Puree,  
Pineapple Juice

### Espresso Martini

Vodka, Kahlua,  
Espresso

### French Martini

Vodka, creme de  
cassis, pineapple  
juice, Raspberry  
syrup, Simple Syrup

### Whiskey Sour

Whiskey, Lemon  
Juice, Simple Syrup

### Amaretto Sour

Amaretto Disaronno,  
lemon juice,  
Simple syrup

### Green Stag

Jagermeister,  
Blue Curacao,  
Orange Juice,  
Lemon Juice,  
Simple Syrup

### Pink Lemonade

Gin, limoncello,  
Monin strawberry  
syrup, lemon  
juice, simple  
syrup, soda

### Matcha Sour

Gin, Monin  
Matcha green  
tea, simple syrup,  
lemon juice

### Sacred Garden

Gin, Monin  
elderflower  
syrup, apple  
juice, Monin  
Rantcho lime,  
basil cordial,  
cucumbers

### Paradise

Aperol, Gin,  
Monin vanilla  
syrup, lemon  
juice

*Ask Our Server  
for the Mocktail  
or Cocktail  
of the day*

## ShooterTrays

(x 12 shots)

Jägermeister	€29.00
Tequila	€29.00
Baby Guinness	€29.00
Brain Damage	€29.00

## Liquors (25ml)

Amaretto Disaronno	€3.30
Amaro Montenegro	€3.30
Aperol	€3.30
Archers Peach Schnapps	€3.30
Averna	€3.30
Bailey's	€3.30
Bajtra Liqueur *	€3.30
Campari	€3.30
Cinzano Bianco (50ml)	€3.30
Cinzano Dry Edition (50ml)	€3.30
Cinzano Rosso (50ml)	€3.30
Drambuie	€3.30
Frangelico	€3.30
Galliano	€3.30
Grand Marnier	€3.30
Grappa Di Amarone	€3.60
Grappa di Chardonnay	€3.30
Harruba *	€3.30
Jägermeister	€3.30
Kahlua	€3.30
Limoncello	€3.30
Malibu	€3.30
Passoa	€3.30
Pernod	€3.30
Port Ruby (50ml)	€3.60
Sambuca	€3.30
Sherry	€3.40
Southern Comfort	€3.30
Vecchio Amaro Del Capo	€3.30



## White Wines

---



**Alasia GAVI**  
Piemonte, Italy  
**€19.80**



**Bolla Pinot Grigio Delle Venezie**  
Veneto, Italy  
**€20.80**



**Deinhard Hanns Christ of Liebfraumilch**  
Rheinhessen, Germany  
**€20.80**



**J. Moreau & Fils Chablis**  
Burgundy, France  
**€35.80**



**J. Moreau & Fils Sauvignon Les Coches**  
Burgundy, France  
**€18.80**



**Carvaggio Pinot Bianco D.O.K.**  
Malta  
**€19.80**



**Kleine Zalze Chenin Blanc Cellar Selection Stellenbosch**  
Coastal Region, South Africa  
**€19.80**



**Palatino Trebbiano D.O.K.**  
Malta  
**€20.80**



**Umani Ronchi Pecorino Vellodorò**  
Abruzzo, Italy  
**€21.80**

## Red Wines

---



**Bodega Norton Malbec Collection**  
Lujan de Cuyo - Mendoza, Argentina  
**€22.90**



**Bolla Valpolicella Classico**  
Veneto, Italy  
**€19.80**



**Gran Maestro Primitivo di Manduria**  
Puglia, Italy  
**€22.80**



**J. Moreau & Fils Syrah les Coches**  
Pays d'Oc, France  
**€18.80**



**Marqués de Riscal Rioja Crianza**  
Arienza La Rioja - Ebro River Valley, Spain  
**€20.80**



**Carvaggio Cabernet Sauvignon D.O.K.**  
Malta  
**€22.80**



**Santa Carolina Carmenere Reserva Rapel Valley,**  
Central Valley Region, Chile  
**€20.80**



**Palatino Syrah D.O.K.**  
Malta  
**€20.80**

## Rosé Wines

 **Chatelain Desjacques  
Rose D'Anjou**  
Loire, France  
**€18.80**

 **Tal-Massar  
Sangionese Manzara**  
Gharb, Malta  
**€20.80**

## Dessert Wines


 **Mertes Beerenauslese  
Nachtgold**  
Rheinhessen, Germany  
(37.5cl)  
**€22.80**

## Wine By The Glass (175ml)

Bolla Prosecco 200ml	€7.00
Red Wine Classic	€6.50
Red Wine Premium	€7.00
White Wine Classic	€6.50
White Wine Premium	€7.00
Rose Wine Classic	€6.50
Rose Wine Premium	€7.00
Mertes Beerenauslese Nachtgold	€6.50

## Sparkling

 **Bollinger Special  
Cuvee  
champagne**  
Ay, Champagne, France  
**€95.00**

 **Serena Prosecco  
1881**  
Treviso, Veneto, Italy  
**€19.50**

 **Cinzano Prosecco**  
Veneto, Italy  
**€35.00**

## Spritz – €7.60

**Campari Spritz**  
Campari, Prosecco,  
soda water

**Aperol Spritz**  
Aperol, Prosecco,  
soda water

**Bajtra Spritz** ✳  
Bajtra, Prosecco,  
soda water

**Gin Spritz**  
Gin, Prosecco,  
soda water

**Limoncello Spritz**  
Limoncello, Prosecco,  
soda water

**Kinnie Rumba** ✳  
**€3.90**

## Vodka (25ml)

Absolute Blue	€3.40
Belvedere	€5.30
Grey Goose	€5.30
Skyy	€3.40

## Gin (25ml)

Beefeater	€3.30
Pink Beefeater	€3.60
Bulldog	€4.50
Hendrick's	€4.60
Islands 8 Maltese Gin *	€4.60
Botanist	€4.70
Monkey 47	€4.60

## Gin (50ml) + Tonic

Beefeater + Tonic	€8.60
Pink Beefeater + Tonic	€9.00
Botanist + Tonic	€11.60
Bulldog + Tonic	€10.60
Hendrick's + Tonic	€10.60
Monkey 47 + Tonic	€10.60

## Tequila (25ml)

Olmecca Silver	€3.30
Olmecca Gold	€3.60
Jose Cuervo Reposado	€3.70
Jose Cuervo Silver	€3.30

## Cognac (25ml)

Hennessy VS	€4.50
Courvoisier	€4.70

## Whisky (25ml)

Canadian Club	€3.30
Jameson	€3.30
Jim Beam	€3.00
Johnnie Walker Red Label	€3.30
Johnnie Walker Black Label	€4.00
Wild Turkey	€3.30
Jack Daniels	€3.30
Jack Honey	€3.70

## Whisky Premium (25ml)

Chivas 12yr	€4.70
Dalmore 12yr	€5.60
Dalmore 15yr	€7.60
Glenlivet 12yr	€5.30
Glenlivet 15yr	€6.30
Glenlivet 18yr	€7.30
Hibiki Japanese Whisky	€8.60
Jameson IPA	€3.90
Jameson Black Barrel	€4.60
Jura 18yr	€7.70
Jura Seven Wood	€6.60
Laphroig 10yr	€4.80

## Rum (25ml)

Havana Club Spiced	€3.30
Havana Club 3yr	€3.30
Havana Club 7yr	€4.00
Bacardi Carta Blanca	€3.30

## Ice Tea & Energy Drinks

Ice tea lemon	€2.40
Ice tea Peach	€2.40
Red Bull	€3.80

## Soft drinks

7-up Diet Large	€3.80
7-up Large	€3.80
7-up Regular	€2.40
Britvic Bitter Lemon	€2.40
Britvic Ginger Ale	€2.40
Britvic Tonic Water	€2.40
Britvic Soda Water	€2.40
Kinnie Zero Regular	€2.40
Kinnie Regular	€2.40
Kinnie Large	€3.80
Pepsi Large	€3.80
Pepsi Regular	€2.40
Pepsi Max Large	€3.80
Pepsi Max Regular	€2.40

### London Essence Tonics

Blood Orange & Elderflower	€3.50
Grapefruit & Rosemary	€3.50
Indian Tonic Water	€3.50
Pink Grapefruit	€3.50
Pomelo & Pink Pepper	€3.50
Spiced Ginger Beer	€3.50

## Juices

Apple Juice	€2.60
Cranberry Juice	€2.60
Fresh Orange Juice	€3.90
Orange Juice	€2.60
Peach Juice	€2.60
Pineapple Juice	€2.60

## Water

Sparkling Small	€2.10
Sparkling Large	€3.90
Still Small	€2.10
Still Large	€3.90

## Hot Drinks

Americano	€1.90
Caffe Latte	€2.50
Cappuccino	€2.40
Cappuccino Panna	€2.50
Capuccione	€2.90
Decaff Coffee	€1.80
Espresso Double	€2.40
Espresso Lungo	€1.80
Espresso Macchiato	€1.80
Espresso	€1.70
Hot Choc Panna	€2.60
Hot choc	€2.50
Herbal Tea / Infusions	€2.50
Iced Latte	€2.50
Instant Coffee	€1.60

*Ask your server for our fine selection*

## Special Coffees

Calypso Coffee	€5.50
Italian Coffee	€5.50
Irish Coffee	€5.50
Caribbean Coffee	€5.50
Royale Coffee	€5.50



THE  
**CHAPELS**  
GASTROBREW PUB