

TO SHARE

PATATAS BRAVAS (V)(E) €6.00

A Spanish classic topped with bravas sauce and served with garlic aioli

CRAFT LAGER CHEESE FONDUE PIZZA (V)(G)(L) €7.50

Our **craft lager** cheese sauce gratinated on our slow-fermented pizza dough

SIZZLING SAUSAGES (G) €14.50

Pork, garlic, and fennel sausage
Pork, paprika, coriander, and chili
Pork, leek, and mustard

Served with mustard and sauerkraut

BEEF SLIDERS (G)(L)(E) €13.50

Three beef sliders with onion jam, burger sauce, rucola & a **craft lager** cheese sauce

Add another slider for €4.50



BBQ WINGS (G)(L)(SESAME) €9.50 6 pcs

Pub-style fried chicken wings tossed in **craft amber ale**-infused BBQ sauce

OR

Spicy sriracha sauce topped with spring onions & sesame seeds

€16.50 12 pcs



STUFFAT TAL - BEBBUX (G)(L) €11.50

Maltese traditional snail stew with **craft stout** served with Maltese bread

CHEF'S RECOMMENDATION

FRITTO MISTO (G)(F)(SF)(E) €15.50

Prawns, calamari, zucchini, and cod, served with tartare sauce & a lemon wedge

LOADED FRIES

Craft lager cheese sauce (G)(L) €5.00

Craft lager cheese sauce and jalapeño (G)(L) €5.50

Craft lager cheese sauce and guanciale (G)(L) €6.00

Quattro formaggi cheese sauce (L)(G) €6.00

VEGGIE PLATTER (G)(E)(S)(L)(V) €27.50

Pumpkin and sage arancini, falafel, tzatziki, hummus, fried halloumi cheese, bigilla, focaccia with olive oil, marinated olives, **craft ale** onion jam

BEEF TONGUE (G)(L) €13.50

Slow cooked in **craft ale** and spices served with Maltese bread

CHEF'S RECOMMENDATION

MALTESE BOARD (G)(L) €29.50

Sun-dried tomatoes, Maltese sausage, local goat's cheese, olives, galletti, grissini, bigilla dip, broad beans, olive tapenade, Maltese bread & kunserva

CHAPELS PLATTER (G)(L)(E) €29.50

Pumpkin and sage arancini, patatas bravas topped with bravas sauce and served with a garlic aioli, prosciutto crudo, salami spianata, Grana Padano, burrata, olives, and a **craft ale** onion jam, served with garlic focaccia

PASTA

PACCHERI MALTESE (G)(E) €15.50

Crumbled Maltese sausage, mixed bell peppers, olives, capers, San Marzano tomato sauce, and fresh basil

BAKED MAC 'N' CHEESE (V)(G)(L)(E) €14.00

Maccheroni pasta with **craft lager** cheese sauce, mature cheddar cheese, red leicester and pecorino Romano, topped with crispy onions.

Top it off with **crispy salami spianata** for €2

SPAGHETTI CARBONARA (G)(L)(E) €15.00

Guanciale, cracked black pepper, egg yolk, and Pecorino Romano

Gluten-free pasta is available for €2.60

We use only the finest quality fresh pasta, *trafilata al bronzo*, just as it should be!

SALADS & P

VEGAN SALAD (VG) €13.50

Iceberg lettuce, baby spinach, cherry tomatoes, bell peppers, cucumber, olives, toasted pumpkin seeds, pomegranate, falafel, and honey mustard dressing

CHICKEN SALAD (L) €15.50

Pan-fried marinated chicken thighs, mixed greens, cherry tomatoes, roasted peppers, red onions, marinated olives, spinach, and parmesan shavings, topped with puffed quinoa in a balsamic and lemon dressing

FRESH FROM TANK



UNEARTHLY BREWS FOR HEAVENLY FOOD!



Discover the craft spirit of The Chapels with a curated beer tasting flight

to

TAP

POKE BOWLS

PRAWN & SALMON POKE BOWL (G)(F)(SF)(S)(SESAME)
Sticky rice, marinated prawns, salmon, baby spinach, wakame, bell peppers, and edamame beans, served with teriyaki dressing

€17.50

CRISPY BEEF POKE BOWL (G)(N)(S)(F)(SESAME)
Sticky rice, crispy beef, shredded iceberg lettuce, cherry tomatoes, snow peas, cucumber, and carrot, served with ponzu dressing and topped with roasted peanuts

€17.50

ADD A LITTLE EXTRA:
Halloumi €3.00, Prawns (5 pcs) €4.20, Chicken €3.20, Boiled egg €1.50
Wakame €2.50, Salmon cubes €3.30, Avocado €2.20

CHICKEN POKE BOWL (G)(F)
Sticky rice, edamame beans, avocado, crispy fried chicken, pickled cabbage, cherry tomatoes, and pumpkin seeds with a ginger dressing

€15.00



MOST POPULAR!

BURGERS

CHEDDAR MELT BURGER (G)(L)(E) €17.50

Homemade 200g beef patty, brioche bun, melted cheddar, tomatoes, lettuce, beer-battered onion rings, and house burger sauce

BEEF BURGER (G)(E) €16.50

Homemade 200g beef patty, pickled cucumbers, lettuce, tomatoes, served with **craft lager** gravy on the side

SPICY BURGER (G)(E) €17.50

Homemade 200g beef patty, spicy garlic mayo, tomato & chili salsa, iceberg lettuce, and crispy onions



BREWER'S SMASHED BURGER (G)(L)(E) €18.50

Two smashed patties topped with **craft lager** cheese sauce, fried egg, grilled bacon, onion jam, house burger sauce, lettuce, and tomato

CHEF'S RECOMMENDATION

MALTESE BURGER (G)(L)(E) €17.00

Smashed beef patty, smashed Maltese sausage patty, garlic mayo, sundried tomatoes, rucola, and breaded fried local peppered goat's cheese

CHICKEN BURGER (G)(E)(L) €16.50

Fried chicken breast, house slaw, onions, lettuce, tomatoes, and spicy mayo

FALAFEL BURGER (V)(G)(L)(E) €16.00

Falafel patty, rucola, tomatoes, pickled cucumber, tzatziki, and hummus

ADD A LITTLE EXTRA:

Extra bacon €1.80, Extra egg €1.70, Extra cheese €1.50

Best enjoyed with our in-house brewed beers

All our burgers are served with fries.

SIDES

Perfect on the side...
or on their own.

French fries	€4.00
Garden salad	€4.00
Grilled vegetables	€4.00
Corn on the cob	€3.50
Coleslaw	€2.50
Beer-battered onion rings	€5.00
Mashed potatoes	€4.00
Roasted potatoes	€4.00

ALLERGENS: (F)FISH (G)GLUTEN (L)LACTOSE (E)EGG (N)NUTS (SF)SHELLFISH (S)SOY (SESAME) (V)VEGETARIAN (VG)VEGAN

MAINS

SALMON FILLET (F)(L) €22.50

Pan-fried salmon fillet served on tzatziki, topped with crispy kale, with roasted potatoes

FISH & CHIPS (F)(E)(G) €20.50

Local seabream fillets in **craft lager** batter, served with minty peas, tartare sauce, and fries

BBQ RIBS (G)(E) €22.00

600g pork ribs glazed in **craft ale** BBQ sauce, served with coleslaw and fries

BEEF STEW (L)(G) €23.00

Slow-cooked beef in a **craft stout** stew, served with mashed potatoes and Maltese bread

PORK KNUCKLE (G)(L) €25.50

Slow-cooked in **craft ale**, served with sauerkraut, mashed potatoes, and gravy

SPATCHCOCK BABY CHICKEN (G)(L) €23.50

Roasted **craft lager**-infused baby chicken with mango & avocado salsa, roasted vegetables, and fries

CHAPELS PUB ROAST (G)(L) €24.50

Slow-roasted beef, **craft lager** gravy, Yorkshire pudding, roast potatoes, and vegetables

CHEF'S RECOMMENDATION



CHAPELS MIXED GRILL

(G)(L)(E)
Beef bavette steak, roasted bone marrow, **craft lager** gravy, chicken thigh skewers, corn on the cob, BBQ ribs, pork sausage, beer-battered onion rings, house slaw, and fries

€31.50

SAUCES

Mushroom Sauce	€3.50
Pepper Sauce	€3.50
Tzatziki Sauce	€3.00
Tartar Sauce	€3.00
Craft lager Gravy	€3.00
Craft lager Cheese Sauce	€3.00

THE
CHAPELS
GASTRO BREW PUB

PIZZA

*Our daily bread,
worth gathering for!*



MARGHERITA (G)(L)(V) €10.00
Tomato sauce, mozzarella, and basil

CAPRICCIOSA (G)(L)(E) €12.00
Tomato sauce, mozzarella, mushrooms, smoked ham, egg, and olives

CHICKEN PIZZA (G)(L) €13.50
Chicken thighs glazed in **craft IPA**, mozzarella, garlic, spring onions, bell peppers, topped with Parmesan

PIZZA TRONCHETTO (G)(L) €14.00
Rolled pizza filled with mozzarella and cherry tomatoes, topped with Parma ham, Grana Padano, and rucola



SPIANATA (G)(L) €12.50
Tomato sauce, mozzarella, salami spianata piccante, and fresh basil

MALTIJA (G)(L) €14.50
Tomato sauce, mozzarella, goat's cheese, Maltese sausage, red onions, olives, and roasted potatoes

HAWAIIAN (G)(L) €12.50
Tomato sauce, mozzarella, pineapple, and smoked ham

MOST CONTROVERSIAL!

TRE FORMAGGI (G)(L)(N) €12.50
Gorgonzola, mozzarella, Grana Padano, walnuts, and a drizzle of **craft IPA**-infused honey

PIZZA ALL'AMATRICIANA (G)(L) €13.00
Tomato sauce, mozzarella, Pecorino Romano, guanciale, and chili oil

CHAPELS' PIZZA (G)(L) €15.50
Half-closed pizza filled with pulled beef ragù and mozzarella, topped with tomato sauce, mozzarella di bufala, and basil

Gluten-free dough is available for €3.00

ADD A LITTLE EXTRA:

Vegetables: mushrooms, peppers, zucchini, red onions, boiled egg, onion jam, olives, cherry tomatoes €1.70

Cheese: mozzarella, goat's cheese, gorgonzola, pecorino, vegan cheddar €2.20

Mozzarella di Bufala/Burrata €3.60

Meat or Fish: beef ragù, prawns (5 pcs), salmon, chicken thighs, smoked ham, guanciale, salami piccante, Maltese sausage. €3.20

DESSERTS

HOMEMADE CHOCOLATE BROWNIE (E)(L)(N) €6.50
Served with ice cream

HOMEMADE PISTACHIO BLONDIE (G)(N)(E)(L) €6.50
Served with ice cream

BEERAMISU (E)(L)(G) €6.80
With savoiardi biscuits, **craft stout** and mascarpone cream topped with dark chocolate shavings

CHEF'S RECOMMENDATION

TRADITIONAL IMQARET (G)(L) €6.20
Served with ice cream

APPLE CRUMBLE (E)(G)(L)(N) €6.50
Served with ice cream

KINNIE SORBET (L) €2.70 per scoop

LEMON SORBET (L) €2.00 per scoop

ICE CREAM (L) €2.00 per scoop

Let there be CRAFT BEER

Our food is prepared in a kitchen that handles allergens including nuts, gluten-containing cereals, milk, eggs, peanuts, soy fish, crustaceans, molluscs, sesame seeds, mustard, celery, sulphur dioxide and sulphates. We cannot guarantee dishes are free from traces of these ingredients. If you have any allergies or intolerances, please inform a member of staff and ask to speak with a supervisor before ordering.

All weights are approximate (raw). Fish dishes may contain bones. All items are subject to availability. Removed ingredients and smaller portions are charged at the same price.

Prices include VAT.

For events, parties or larger functions, please contact us on +356 9911 2225.



DRINKS

CRAFT BEERS ON TAP



PILSNER

Crisp, clean and pleasantly bitter.



INDIA PALE LAGER

Hop-forward like an IPA, crisp like a lager.



INDIA PALE ALE

Bold citrus and pine flavours with balanced bitterness.



SMOKEY LAGER

Smooth lager with a subtle smoky finish.



AMBER ALE

Balanced amber ale with caramel and toffee notes.



PORTER

Dark, rich and malty with roasted notes.



HELLES

Smooth Bavarian lager with delicate malt sweetness.

CRAFT PINT €6.30 | CRAFT ½ PINT €4.20 | CRAFT TASTING TRAY 4x100ml €4.50
Ask our servers for our available craft brews or refer to our blackboard.

LOCAL BEERS ON DRAUGHT

Cisk Lager Half	€2.90
Cisk Lager Pint	€4.90
Farsons Blue Label Smooth & Creamy Half	€3.80
Farsons Blue Label Smooth & Creamy Pint	€5.90

LOCAL BOTTLED BEERS (250ML)

Cisk Lager	€2.90
Cisk Excel	€2.90
Cisk 0.0%	€2.80
Cisk Session	€2.90
Cisk Chill Lemon	€3.30
Cisk Chill Melon Mix 330ml - Can	€3.30
Hopleaf Pale Ale	€2.90
Shandy 330ml - Can	€3.70

BOTTLED CRAFT BEERS

Baladin Nazionale 330ml	€5.00
Baladin Nora 330ml	€5.00
Baladin Rock 'n Roll 330ml	€5.00
Bellfield Gluten-Free Lager 330ml - Can	€5.00
Bellfield Gluten-Free Ale 330ml - Can	€5.00
St Austell Big Job 500ml	€7.00
St Austell Proper Job 500ml	€7.00

CIDERS (330ML)

Strongbow Original	€5.70
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COCKTAILS

Amaretto Sour	€8.90
Amaretto Disaronno, Simple Syrup, Lemon Juice, Foam (Aquafaba)	
Blue Lagoon	€8.90
Skyy Vodka, Blue Curaçao, Simple Syrup, Lemon Juice, 7UP	
Espresso Martini	€8.90
Skyy Vodka, Kahlua, Simple Syrup, Espresso	
French Martini	€8.90
Skyy Vodka, Crème de Cassis, Monin Raspberry Syrup, Pineapple Juice	
Green Stag	€8.90
Jägermeister, Blue Curacao, Simple Syrup, Lemon Juice, Orange Juice	
Long Island Iced Tea	€8.90
Skyy Vodka, Beefeater Gin, Havana 3 Años Rum, Bols Triple Sec, Olmeca Tequila Silver, Lime Juice, Pepsi	
Mojito	€8.90
Havana 3 Años Rum, Simple Syrup, Lime Juice, Mint, Lime, Soda	
Negroni	€8.90
Beefeater Gin, Campari, Red Vermouth	
Passionfruit Martini	€8.90
Skyy Vodka, Passoã Liqueur, Monin Passionfruit Puree, Pineapple Juice, Foam (Aquafaba)	
Whiskey Sour	€8.90
Wild Turkey Bourbon, Simple Syrup, Lemon Juice, Foam (Aquafaba)	

SPRITZ

Kinnie Rumba	€3.90
Aperol Spritz	€7.60
Bajtra Spritz	€7.60
Campari Spritz	€7.60
Gin Spritz	€7.60
Limoncello Spritz	€7.60
Pisco Spritz	€7.60

CRAFTY COCKTAILS

The Responsible One (Low Alcohol)	€8.90
Dry White Wine, Lillet Blanc, Monin Matcha, Bols Elderflower Cordial	
Clear Intentions	€9.20
Espolòn Tequila, Aperol, Lime Juice, Agave Syrup, Coconut Milk	
Cookie Policy	€9.20
Absolut Vodka, Bols White Cacao Liqueur, Chocolate Bitters, Oreo, Clarified Coconut Milk	
Matcha Sour	€9.20
Beefeater Gin, Monin Matcha Green Tea, Simple Syrup, Lemon Juice	
Pink Lemonade	€9.20
Beefeater Gin, Limoncello, Monin Strawberry Syrup, Lemon Juice, Simple Syrup, Soda	
Sacred Garden	€9.20
Beefeater Gin, Monin Elderflower Syrup, Apple Juice, Monin Rancho Lime, Basil Cordial, Cucumber	
Paradise	€9.20
Aperol, Beefeater Gin, Monin Vanilla Syrup, Lemon Juice	
Yuzu Got Me	€9.50
Grey Goose Vodka, Monin Cherry Blossom Syrup, Monin Yuzu Purée, Bols Maraschino Liqueur, Lemon Juice	

GIN (50ML) & TONIC

Beefeater + Tonic	€9.00
Beefeater Pink + Tonic	€9.20
Bulldog + Tonic	€11.50
Hendrick's + Tonic	€11.50
The Botanist + Tonic	€12.00
Monkey 47 + Tonic	€12.00
Tanqueray 0.0% Alcohol Free + Tonic	€9.00

HAPPY HOUR!

FROM WEDNESDAY TO FRIDAY, FROM 5 - 7PM

Buy 1 & get 1 FREE on classic cocktails and in-house brewed craft beers.

RED WINES

A. Montessuy Syrah, Vin de France, France	€19.50
Bolla Valpolicella Classico, Veneto, Italy	€20.50
Palatino Syrah D.O.K., Malta	€21.00
Santa Carolina Carmenere Reserva, Rapel Valley, Central Valley Region, Chile	€21.50
Caravaggio Cabernet Sauvignon D.O.K., Malta	€22.50
Bodega Norton Malbec Select, Luyan de Cuyo - Mendoza, Argentina	€22.90
Gran Maestro Primitivo di Manduria, Puglia, Italy	€23.00

WHITE WINES

Alasia Gavi, Piemonte, Italy	€19.50
A. Montessuy Sauvignon Blanc, Vin de France, France	€19.50
Caravaggio Pinot Grigio Bianco D.O.K., Malta	€20.00
Kleine Zalze Chenin Blanc Cellar Selection Stellenbosch, Coastal Region, South Africa	€20.50
Bolla Pinot Grigio delle Venezie, Veneto, Italy	€21.00
Palatino Trebbiano D.O.K., Malta	€21.00
Umani Ronchi Pecorino Vellodoro, Abruzzo, Italy	€22.50
J. Moreau & Fils Chablis, Burgundy, France	€36.50

ROSÉ WINES

Chatelain Desjacques Rosé d'Anjou, Loire, France	€19.50
Showdown 'Queen of Hearts', White Zinfandel, California, USA	€22.00

SPARKLING WINES

Serena Prosecco 1881, Veneto, Italy	€20.50
Guerreri Rizzardi Prosecco Extra Dry, Veneto, Italy	€ 24.50
Bollinger Special Cuvée Champagne, Champagne, France	€95.00
Mertes Beerenauslese Nachtgold, Rheinhessen, Germany	€23.50

WINE BY THE GLASS (175ML)

Bolla Prosecco (200ml)	€7.20
Red Wine (Classic)	€6.50
Red Wine (Premium)	€7.00
White Wine (Classic)	€6.50
White Wine (Premium)	€7.00
Rosé Wine (Classic)	€6.50
Rosé Wine (Premium)	€7.00
Mertes Beerenauslese Nachtgold (50ml)	€6.50

GIN (25ML)

Beefeater	€3.20
Beefeater Pink	€3.50
Bulldog	€4.50
Hendrick's	€4.60
Islands 8	€4.60
Monkey 47	€4.70
The Botanist	€4.80

RUM (25ML)

Havana Club 3 Años	€3.20
Havana Club 7 Años	€3.90
Havana Club Spiced	€3.20
Bacardi Carta Blanca	€3.80
El Pasador Oro XO	€5.60

TEQUILA (25ML)

Olmecca Silver	€3.30
Olmecca Gold	€3.60
Espolón Blanco	€4.20
Patron Silver	€5.50

VODKA (25ML)

Absolut	€3.50
Skyy	€3.50
Belvedere	€5.40
Grey Goose	€5.40

WHISKEY (25ML)

Jameson	€3.30
Jack Daniels	€3.30
Wild Turkey	€3.30
Johnnie Walker Red Label	€3.40
Johnnie Walker Black Label	€4.20
Jack Honey	€3.60

WHISKEY PREMIUM (25ML)

Jameson IPA	€3.90
Jameson Stout	€3.90
Jameson Black Barrel	€4.60
Chivas 12 y.o.	€4.80
Highland Park	€5.20
Laphroaig 10 y.o.	€5.20
Glenlivet 12 y.o.	€5.40
Glenlivet 15 y.o.	€6.50
Glenlivet 18 y.o.	€7.80
Dalmore 12 y.o.	€5.70
Dalmore 15 y.o.	€7.60
Jura Seven Wood	€7.20
Jura 18 y.o.	€7.60

COGNAC (25ML)

Hennessy	€4.50
Courvoisier	€4.70

LIQUEURS (25ML)

Amaretto Disaronno	€3.30
Amaro Montenegro	€3.30
Aperol	€3.30
Archers Peach Schnapps	€3.30
Averna	€3.30
Baileys	€3.30
Bajtra Liqueur *	€3.30
Campari	€3.30
Cinzano Bianco (50ml)	€3.30
Cinzano Dry Edition (50ml)	€3.30
Frangelico	€3.30
Gran Torino Rosso (50ml)	€3.30
Grappa di Chardonnay (50ml)	€3.30
Harruba Liqueur *	€3.30
Jägermeister	€3.30
Kahlua	€3.30
Limoncello	€3.30
Malibu	€3.30
Passoã	€3.30
Sambuca	€3.30
Southern Comfort	€3.30
Vecchio Amaro del Capo	€3.30
Port Ruby (50ml)	€3.50
Sherry (50ml)	€3.50
Pisco	€4.20

ICE TEA & ENERGY DRINKS

Ice Tea Peach/Lemon	€2.50
Red Bull	€3.80

JUICES

Apple/Cranberry/Orange/Pineapple/Peach	€2.50
Fresh Orange Juice	€3.80

SOFT DRINKS

Kinnie/Pepsi/7UP - Regular	€2.50
Kinnie/Pepsi/7UP - Large	€3.90
ZERO Kinnie/Pepsi/7UP - Regular	€2.50
ZERO Kinnie/Pepsi/7UP - Large	€3.90
Bitter Lemon/Ginger Ale/Tonic/Soda Water	€2.50

LONDON ESSENCE (200ML)

Spiced Ginger Beer/Indian Tonic Water/ Blood Orange & Elderflower/Pink Grapefruit	€3.60
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WATER

Still/Sparkling Small 250ml	€2.20
Still/Sparkling Large 750ml	€3.90

HOT DRINKS

Instant Coffee	€1.70
Espresso Lungo/Decaf/Americano	€1.90
Espresso Macchiato	€2.00
Espresso Double/Cappuccino	€2.50
Cappuccione	€2.90
Caffe Latte	€2.60
Iced Latte/Herbal Tea/Infusions	€2.70
Hot Chocolate	€2.90
Add Panna	+€0.20
Add Alternative Milk	+€0.50