

# Pearl beach

BAR  
MENU

If you have a food allergy or intolerance,  
please ask our staff before ordering your food & drink

CHARLES GRECH  
SINCE 1881

## BITES | STARTERS

Duck Spring Rolls w/ Sweet Chilli Sauce	10
Lobster & Avocado Fish Cakes	12
Chicken & Vegetable Skewers	12
Calamari Fritti w/ Tartar Sauce	12

## SANDWICHES

Prosciutto, Scamorza & Zucchini	12
Vegetable & Mozzarella	12
Steak & Egg	16
Club Sandwich	16
Home Made Angus Beef Burger	18

All sandwiches are served with fries & salad

## SALADS | PASTA

Marinated Octopus W/ Olive Oil, Lime & Olives	14
Garganelli w/ Fresh Pesto	12/14
Nicoise w/ Seared Fresh Tuna W/ Olives, Anchovies & Boiled Egg	18

## PIZZAS | FOCACCIA

Ricotta, Zucchini & Spicy Salami Focaccia	12
Asparagus, Porcini & Bufala Mozzarella Focaccia	15
Margherita Tomato Sauce, Mozzarella & Fresh Basil	10
Pepperoni Tomato Sauce, Mozzarella & Pepperoni Salami	12
Parma Tomato Sauce, Mozzarella, Parma Ham, Parmesan & Rucola	12
Salmon Tomato Sauce, Mozzarella, Smoked Salmon & Rucola	14
Aqua Mare Tomato Sauce, Mozzarella, Mussels, & Clams	14

All pizzas are served w/ oregano

## TO SHARE

Maltese Platter Maltese Bread, Dips, Anchovies, Olives & Fresh Vegetables	20
Fresh Sicilian Mussels & Chips	20
Fritto Misto	30

## SPARKLING WINE

37.5cl/75cl

<b>Prosécco 'Cuvee'</b> Zonin - DOCG Valdobbiadene, Italy	20
<b>Prosécco 'Millesimato Brut'</b> Borgo Molino - DOCG Valdobbiadene, Italy	23
<b>'Frescobaldi Brut Millesimato'</b> Frescobaldi - DOC Trento, Italy	39

## CHAMPAGNE

<b>Brut Premier Champagne</b> Louis Roederer - AOC Champagne, France	40/75
<b>Brut Barons de Rothschild Champagne</b> Barons de Rothschild - AOC Champagne, France	80
<b>Rosé Vintage Champagne</b> Louis Roederer - AOC Champagne, France	90
<b>Brut Premier Champagne 150cl (Magnum)</b> Louis Roederer - AOC Champagne, France	140
<b>Cristal Champagne</b> Louis Roederer - AOC Champagne, France	325
<b>Cristal Rosé Champagne</b> Louis Roederer - AOC Champagne, France	595
<b>Cristal Champagne 150cl (Magnum)</b> Louis Roederer - AOC Champagne, France	995

## SEMI SWEET WINE

<b>Moscato d'Asti</b> Castello del Poggio - DOCG Piemonte, Italy	20
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## RED WINE

37.5cl/75cl

<b>Shiraz &amp; Cabernet 'Koonunga Hill'</b> Penfolds - Barossa Valley, Australia	22
<b>Founders Zinfandel</b> Beringer - Napa Valley, California	22
<b>Mouton Cadet Rouge</b> Baron Phillippe de Rothschild - AOC Bordeaux, France	13/23
<b>Nipozzano Riserva Chianti Rufina</b> Marchese di Frescobaldi - DOCG Toscana, Italy	18/29
<b>Pinot Noir 'Les Princes Abbés'</b> Schlumberger - AOC Alsace, France	35
<b>Brunello di Montalcino 'Castelgiocondo'</b> Frescobaldi - DOCG Toscana, Italy	59
<b>Ornellaia 'Le Serre Nuove'</b> Ornellaia - DOC Bolgheri, Italy	89
<b>Luce</b> Luce della Vite - IGT Toscana, Italy	160
<b>Ornellaia</b> Ornellaia - DOC Bolgheri, Italy	145/235

## ROSÉ

<b>M de Minuty Rosé</b> Chateau Minuty - AOC St.Tropez, France	20
<b>Mouton Cadet 'Le Rose'</b> Baron Phillippe de Rothschild - AOC Bordeaux, France	20
<b>Zinfandel Rosé</b> Beringer - Napa Valley, California	20
<b>By Ott Rosé</b> Domaines Ott - AOC Provence, France	25

## WHITE WINE

37.5cl/75cl

<b>Gavi Del Comune Di Gavi</b> Palladino - DOCG Piemonte, Italy	20
<b>Mouton Cadet Blanc</b> Baron Phillippe de Rothschild - AOC Bordeaux, France	11/20
<b>'Anderra' Sauvignon Blanc</b> Baron Phillippe de Rothschild Maipo, Chile	20
<b>Greco di Tufo</b> Donnachiara - DOCG Campania, Italy	22
<b>Sauvignon Blanc 'Cuvee Grande'</b> Boschendal - Stellenbosch, South Africa	22
<b>Chardonnay 'Koonunga Hill'</b> Penfolds - South Australia, Australia	22
<b>Chablis</b> Louis Moreau - AOC Chablis, France	13.50/24
<b>Sancerre</b> Château de Sancerre - AOC Sancerre, France	34
<b>Penfolds 'Bin 311' Chardonnay</b> Penfolds - South Australia, Australia	79

<b>Minuty Prestige Rosé</b> Chateau Minuty - AOC St.Tropez, France	28
<b>Rosé et Or Minuty</b> Chateau Minuty - AOC Provence, France	39
<b>Domaines Ott Rosé</b> Domaines Ott - AOC Provence, France	49
<b>M de Minuty Rosé 150 cl (Magnum)</b> Chateau Minuty - AOC St.Tropez, France	50
<b>By Ott Rosé 150 cl (Magnum)</b> Domaines Ott - AOC Provence, France	60



## COCKTAILS

Gin Mare <i>Gin Mare, Fine Tonic Water 1724</i>	7.50
Jack's Honey Ginger <i>Jack Daniel's Honey, Ginger Ale, Lime Juice</i>	7.50
Campari Mojito <i>White Rum, Campari, Fresh Lime Juice, Tonic</i>	7.50
Basil White Wine Sangria <i>White Wine, Fresh Lime Juice, Strawberry Syrup</i>	7.50
Mai Tai <i>Dark/White Rum, Cointreau, Amaretto, Lemon/Orange Juice, Grenadine</i>	7.50
Blood Orange Margarita <i>Blood Orange Juice, Fresh Lime Juice, Tequila Syrup</i>	7.50
Pina Colada <i>White Rum, Malibu, Coconut Syrup, Pineapple Juice, Cream</i>	7.50
Long Island Ice Tea <i>Vodka, Tequila, White Rum, Cointreau, Gin, Lemon Juice, Gomme, Cola</i>	7.50
Bermuda Hundred <i>Gin, Pineapple Juice, Campari, Fresh Lime Juice, Orzata</i>	7.50
Green Isaac <i>Vodka, Blue Curacao, Pineapple Juice</i>	7.50
Pomegranate Martini <i>Vodka, Orange Liquor, Pomegranate Juice</i>	7.50
Black Gold Chocolate <i>Jack Daniel's, Tia Maria, Cola, Kit Kat</i>	7.50
Cosmopolitan <i>Vodka, Cointreau, Dash Lime, Dash Cranberry Juice</i>	7.50

## VIRGIN COCKTAILS

Barbados Blues Buster <i>Mango/Banana Puree, Pineapple/Orange Juice</i>	4.50
Healthy Juice <i>Apple, Lemon, Cucumber, Ginger, Chopped Mint</i>	4.50

## SMOOTHIES

Coconut Crush <i>Pineapple, Banana &amp; Coconut</i>	5
Strawberry Delight <i>Strawberry, Banana &amp; Peach</i>	5
Passion Paradise <i>Passion Fruit, Mango, Pomegranate &amp; Pear</i>	5
Detox Drive <i>Beetroot, Carrot, Apple, Lemon &amp; Ginger</i>	5

## COLD BEVERAGES

Panna / S. Pellegrino 25cl	1.75
Panna / S. Pellegrino 75cl	3.50
Standard Soft Drink	1.95

## HOT BEVERAGES

Espresso	1.80
Cappuccino	2.00
Americano	1.60

## BEERS

Heineken Star Bottle 33cl	3.25
Heineken Draught	2.90/4.50
Sol 33cl	3.50
Birra Moretti 33cl	2.75
Affligem Belgian Beer 30cl	5.00

## SPIRITS

Aperitifs	3.50
Liquors	4.00
Grappa Poli Bassana Classico	4.00
Vodka, Gin, Whisky	3.50/4.50
Stoli Elit / Snow Leopard	7.00
Monkey 47 / Gin Mare	7.00
Brugal XV Rum Reserve	7.00
JD Single Barrel / JW Black / Woodford Reserve Gentleman Jack	7.00
Cognac VS	6.00
Cognac VSOP	7.00
Cognax XO	20.00
Digestifs	4.00
Ports / Sherries	4.00

## WINE BY THE GLASS

Classic Range (Prosecco, Blanc, Rouge & Rosé)	5.00
Premium Range (Blanc, Rouge & Rosé)	6.50

## SPIRITS BY THE BOTTLE

<b>Vodka</b>	
Stoli® Red	80
Stoli® Gold	85
Elit® Ultra Luxury Vodka	110
Snow Leopard	110
<b>Tequila</b>	
El Jimador Blanco	80
Herradura Reposado	110
<b>Rum</b>	
Brugal Rum Blanc	80
Brugal XV Rum Reserva	110
<b>Whisky</b>	
Cutty Sark	80
Jack Daniel's Black Label	85
Jack Daniel's Honey	85
Gentleman Jack	110
Woodford Reserve (Bourbon)	110
<b>Gin</b>	
Monkey 47	110
Gin Mare	110
Bloom London Dry Gin	110

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## DESSERTS

Date Pastries (Mqaret) w/ Cinnamon Ice Cream **6**

Home Made Banoffee **6**

Pistacchio Semifreddo **7**

Selection of Ice Creams

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## BITES | STARTERS

Fresh Ġbejna & Vine Tomatoes	8
Duck Spring Rolls w/ Sweet Chilli Sauce	10
Marinated Octopus	10
Calamari Fritti w/ Tartar Sauce	12
Lobster & Avocado Fish Cakes	12
Chicken & Vegetable Skewers	12
Aberdeen Angus Beef Tartar	15
Fresh Fish Ceviche w/ Mashed Avocado	15
Local Fresh Prawns in Garlic	16

## TO SHARE

Ricotta, Zucchini & Spicy Salami Focaccia	12
Asparagus, Porcini & Buffalo Mozzarella Focaccia	15
Maltese Platter <i>Maltese Bread, Dips, Anchovies &amp; Fresh Vegetables</i>	20
Fresh Sicilian Mussels & Chips	20
Fritto Misto w/ Tartar Sauce	30

## SALADS

Greek <i>W/ Feta Cheese &amp; Walnuts</i>	14
Marinated Octopus <i>W/ Olive Oil, Lime &amp; Olives</i>	14
Nicoise w/ Seared Fresh Tuna <i>W/ Olives, Anchovies &amp; Boiled Egg</i>	18

**SIDES** Ratatouille .....5 | Side Salad .....5 | Chips .....5 | Broccoli, Almonds & Sweet Chilli .....5

## PASTA | RISOTTOS

Risotto alla Milanese <i>W/ Fresh Iranian Saffron</i>	12/14
Garganelli w/ Fresh Pesto	12/14
Spaghetti Bottarga <i>W/ Olive Oil, Basil &amp; Cherry Tomatoes</i>	14/16
Spaghetti Vongole <i>W/ White Wine, Cherry Tomatoes &amp; Basil</i>	14/16
Tagliolini Frutti di Mare <i>W/ Prawns, Mussels &amp; Clams</i>	14/16

## MAINS

Fish N Chips <i>W/ Mushy Peas</i>	18
Grilled Swordfish <i>Served w/ Gremolata Dressing</i>	18
Fillet of Salmon <i>W/ Asparagus and a Light Herb Dressing</i>	20

## Fresh Daily Catch

Home Made Angus Beef Burger <i>W/ Pancetta &amp; Red Leicester</i>	18
Chicken Milanese <i>Breaded Free Range Breast</i>	18
300gm Fresh Scottona Tagliata <i>W/ Rucola &amp; Parmesan</i>	24
Fresh 300gm USDA Ribeye of Beef	30
Whole Roasted Chicken to Share <i>Free Range Chicken w/ Rosemary</i>	30

**KIDS** Chicken Fillet Fingers w/ Chips 10

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## SPARKLING WINE

	75cl	
<b>Prosecco 'Cuvee'</b>	<b>20.00</b>	
<i>Zonin - DOCG Valdobbiadene, Italy</i>		
<b>Prosecco 'Millesimato Brut'</b>	<b>23.00</b>	
<i>Borgo Molino - DOCG Valdobbiadene, Italy</i>		
<b>'Frescobaldi Brut Millesimato'</b>	<b>39.00</b>	
<i>Frescobaldi - DOC Trento, Italy</i>		

## CHAMPAGNE

	37.5cl	75cl
<b>Brut Premier Champagne</b>	<b>40.00</b>	<b>75.00</b>
<i>Louis Roederer - AOC Champagne, France</i>		
<b>Brut Barons de Rothschild Champagne</b>	<b>80.00</b>	
<i>Barons de Rothschild - AOC Champagne, France</i>		
<b>Rosé Vintage Champagne</b>	<b>90.00</b>	
<i>Louis Roederer - AOC Champagne, France</i>		
<b>Brut Premier Champagne 150 cl (Magnum)</b>	<b>140.00</b>	
<i>Louis Roederer - AOC Champagne, France</i>		
<b>Cristal Champagne</b>	<b>325.00</b>	
<i>Louis Roederer - AOC Champagne, France</i>		
<b>Cristal Rosé Champagne</b>	<b>595.00</b>	
<i>Louis Roederer - AOC Champagne, France</i>		
<b>Cristal Champagne 150 cl (Magnum)</b>	<b>995.00</b>	
<i>Louis Roederer - AOC Champagne, France</i>		

## RED WINE

	37.5cl	75cl
<b>Penfolds Shiraz &amp; Cabernet 'Koonunga Hill'</b>	<b>22.00</b>	
<i>Penfolds - Barossa Valley, Australia</i>		
<b>Founders Zinfandel</b>	<b>22.00</b>	
<i>Beringer - Napa Valley, California</i>		
<b>Mouton Cadet Rouge</b>	<b>13.00</b>	<b>23.00</b>
<i>Baron Phillippe de Rothschild - AOC Bordeaux, France</i>		
<b>Nipozzano Riserva Chianti Rufina</b>	<b>18.00</b>	<b>29.00</b>
<i>Marchese di Frescobaldi - DOCG Toscana, Italy</i>		
<b>Pinot Noir 'Les Princes Abbes'</b>	<b>35.00</b>	
<i>Schlumberger - AOC Alsace, France</i>		
<b>Brunello di Montalcino 'Castelgiocondo'</b>	<b>59.00</b>	
<i>Frescobaldi - DOCG Toscana, Italy</i>		
<b>Ornellaia 'Le Serre Nuove'</b>	<b>89.00</b>	
<i>Ornellaia - DOC Bolgheri, Italy</i>		
<b>Luce</b>	<b>160.00</b>	
<i>Luce della Vite - IGT Toscana, Italy</i>		
<b>Ornellaia</b>	<b>145.00</b>	<b>235.00</b>
<i>Ornellaia - DOC Bolgheri, Italy</i>		

## SEMI SWEET WINE

	75cl
<b>Moscato d'Asti</b>	<b>20.00</b>
<i>Castello del Poggio - DOCG Piemonte, Italy</i>	

## WHITE WINE

	37.5cl	75cl
<b>Gavi Del Comune Di Gavi</b>		<b>20.00</b>
<i>Palladino - DOCG Piemonte, Italy</i>		
<b>Mouton Cadet Blanc</b>	<b>11.00</b>	<b>20.00</b>
<i>Baron Philippe de Rothschild - AOC Bordeaux, France</i>		
<b>'Anderra' Sauvignon Blanc</b>		<b>20.00</b>
<i>Baron Philippe de Rothschild Maipo, Chile</i>		
<b>Greco di Tufo</b>		<b>22.00</b>
<i>Donnachiara - DOCG Campania, Italy</i>		
<b>Sauvignon Blanc 'Cuvee Grande'</b>		<b>22.00</b>
<i>Boschendal - Stellenbosch, South Africa</i>		
<b>Penfolds Chardonnay 'Koonunga Hill'</b>		<b>22.00</b>
<i>Penfolds - South Australia, Australia</i>		
<b>Chablis</b>	<b>13.50</b>	<b>24.00</b>
<i>Louis Moreau - AOC Chablis, France</i>		
<b>Sancerre</b>		<b>34.00</b>
<i>Château de Sancerre - AOC Sancerre, France</i>		
<b>Penfolds 'Bin 311' Chardonnay</b>		<b>79.00</b>
<i>Penfolds - South Australia, Australia</i>		

## ROSÉ

	75cl
<b>M de Minuty Rosé</b>	<b>20.00</b>
<i>Chateau Minuty - AOC St.Tropez, France</i>	
<b>Mouton Cadet 'Le Rose'</b>	<b>20.00</b>
<i>Baron Phillippe de Rothschild - AOC Bordeaux, France</i>	
<b>Zinfandel Rosé</b>	<b>20.00</b>
<i>Beringer - Napa Valley, California</i>	
<b>By Ott Rosé</b>	<b>25.00</b>
<i>Domaines Ott - AOC Provence, France</i>	
<b>Minuty Prestige Rosé</b>	<b>28.00</b>
<i>Chateau Minuty - AOC St.Tropez, France</i>	
<b>Rosé et Or Minuty</b>	<b>39.00</b>
<i>Chateau Minuty - AOC Provence, France</i>	
<b>Domaines Ott Rosé</b>	<b>49.00</b>
<i>Domaines Ott - AOC Provence, France</i>	
<b>M de Minuty Rosé 150 cl (Magnum)</b>	<b>50.00</b>
<i>Chateau Minuty - AOC St.Tropez, France</i>	
<b>By Ott Rosé 150 cl (Magnum)</b>	<b>60.00</b>
<i>Domaines Ott - AOC Provence, France</i>	

## WINE BY THE GLASS

<b>Classic Range (Prosecco, Blanc, Rouge &amp; Rosé)</b>	<b>5.00</b>
<b>Premium Range (Blanc, Rouge &amp; Rosé)</b>	<b>6.50</b>

BEVERAGES	<b>Panna / S. Pellegrino 25cl</b>	<b>1.75</b>
	<b>Panna / S. Pellegrino 75cl</b>	<b>3.50</b>
	<b>Standard Soft Drink</b>	<b>1.95</b>
	<b>Heineken Star Bottle</b>	<b>3.25</b>
	<b>Heineken Draught</b>	<b>2.90/4.50</b>