



TO SHARE

01. Naan bread triangles with a selection of dips
Cucumber yoghurt, roasted spicy tomato and hummus
(1,7,11,12) €6.50
02. * Spanish Cured Ham
with toasted tomato bread and Manchego cheese:
12 month cured Serrano ham and Manchego semi cured cheese served
with toasted bread slices and a tomato, garlic and olive oil paste. Pair
with the Spanish Rioja classic, Don Jacobo; the perfect combination.
(1,3,6,7,8,11) €13.50
03. * Local artisanal cheese and marmalades platter
A selection of 3 goats cheese - Pastura Arguda, Gris de Montaña
and Cured Montes de Málaga - married with 3 artisanal local
marmalades; mango, papaya and grapefruit. We suggest you pair
this platter with Syrah Almocabar, a red wine from Malaga.
(1,3,5,6,7,8,11,12) €17.50
04. (V) Patatas bravas
With mojo picón. Great with a chilled glass of our local draft beer Victoria.
(1,8,9,10,11,12) €6.50
05. Flame-grilled Mexican flatbread
With chilli con carne, chicken and melted cheese
(1,6,7,8,9,10,11) €9.50
06. * Spicy fried calamari with tangy tomato sauce
Lightly floured and deep-fried calamari rings with a tangy, spicy
tomato dip. The perfect marriage for this dish is a white grape
variety like Verdejo. Try our Palestra wine option from Rueda.
(1,14) €10.50

SOUP & SALADS

07. (+) Soup of the day €6.50
08. Pear and endive blue cheese salad with walnuts
(5,7,8) €8.50
09. (V) Safari mix
Crispy greens, cherry tomatoes, cucumber, red onion, fresh carrot and sweetcorn
€7.50
10. Chicken Caesar salad
Crispy Romaine lettuce with herb croutons, parmesan
cheese and an anchovy ali-oli dressing
(1,3,4,6,7,8,10,11,12) €9.50
11. Mediterranean Chickpea Salad
Chickpeas, cucumber, red pepper, red onion, black olives
and feta cheese in a vinaigrette dressing
(7,12) €8.95
12. Balsamic lentil Caprese salad
Lentils, cherry tomatoes, baby mozzarella cheese and basil leaves
dressed with balsamic vinegar and extra virgin olive oil.
(7,12) €9.50

WRAPS & SANDWICHES

13. Chicken tandoori wrap
With a cucumber yoghurt dressing served with sweet mango chutney
(1,5,6,7,8,9,10,11,12) €10.50
14. (V) Open face roasted vegetable and pesto panini
(1,5,7,8,12) €11.95
15. * Classic pulled pork sandwich
with apple sauce and pork scratchings
(1,3,4,6,7,8,9,10,11,12) €13.50
16. Ham and cheese toastie
York ham and melted cheese on toast
(1,6,7,11) €5.95
17. Safari club sandwich
Crispy, smoked bacon, grilled chicken breast and cheese
with lettuce, tomato and mayonnaise
(1,3,6,7,8,10,11,12) €8.95
18. Open face ciabatta tuna melt
Toasted ciabatta bread, topped with fresh tomato,
tuna mayonnaise and melted cheese
(1,3,4,6,7,8,10,11,12,13) €7.95
19. All day breakfast sandwich on ciabatta
Toasted ciabatta bread filled with bacon, sausage,
egg and brown sauce served on the side
(1,3,6,7,8,11,12,13) €7.50
20. Chicken finger wrap
Beer-battered chicken fingers, lettuce, tomatoes and honey mustard dressing
(1,7,10) €7.50

21. Classic dog €6.50
Steamed hot dog served in a bun with pickled relish and
caramelized onion served with mustard
(1,3,6,7,9,10,11)
22. Fish finger wrap €7.50
Beer-battered fish fingers, lettuce and tomatoes served with tartare sauce
(1,3,4,7,10)
23. Chicken mayo B.L.T. €8.50
Roasted chicken mixed with thyme mayonnaise, served with
bacon, lettuce and tomato on a toasted baguette
(1,3,6,7,8,10,11,12)
24. Tuna mayo B.L.T. €8.50
Tuna and mayonnaise, served with bacon, lettuce
and tomato on a toasted baguette
(1,3,6,7,8,10,11,12)

PASTAS, PIZZAS & JACKET POTATOES

25. Pasta carbonara €11.95
Pasta tossed in a smoked bacon and cream sauce
(1,6,7)
26. Spaghetti bolognese €11.95
Spaghetti mixed with our home-made bolognese sauce
(1,7)
27. Lasagne bolognese €11.95
(1,3,7)
28. (V) Vegetable lasagne €10.95
(1,2,3,4,6,7,14)
29. JACKET POTATOES €6.95
Choose from the following fillings to make your perfect jacket potato:
(V) Cheese (7), cheese and bacon (6,7), (V) beans, tuna mayo
(3,4,6,7,8,10,12), chilli con carne, bolognese (12), chicken mayo and
sweetcorn (3,6,7,8,10,12), chicken curry (5,7,8,9,10,11,12)
30. (V) Pizza Margarita €10.80
(1,6,7)
31. (+) Build your own pizza! €11.20
Choose any two toppings from the list below:
Bacon (6,7), cooked ham (7), tuna (4), pineapple, mushrooms, salami
(6,7,10) onion, peppers, salami (6,7), anchovies (4), black olives
(Extra toppings €0.80 each)

FROM THE GRILL

32. Mediterranean lamb burgers €11.95
With tzatziki, red onions served in pita bread
(1,7,8,9,10,11,12)
33. Safari beef burger €13.95
100% beef burger, grilled to your liking, served with bacon and cheese
(1,3,6,7,11)
34. Grilled swordfish steak €17.50
Drizzled with rosemary lemon oil and served with seasonal vegetables
(4,7)
35. * Grilled salmon €18.95
Served with steamed asparagus

MAIN DISHES

36. Deep fried chicken wings €8.50
With your choice of sauce: buffalo, BBQ or honey
mustard. Served with fries and side salad
(1,6,7,9,10)
37. Fish goujon platter €12.50
Beer-battered fish strips served with onion rings, fries and mixed salad
(1,3,4,7,10)
38. Chicken goujon platter €12.50
Beer-battered chicken strips served with onion rings, fries and mixed salad
(1,7)
39. Safari mega nachos €12.50
Baked nacho chips topped with chilli con carne, jalapeño peppers and cheese
(7,8,9,10,11)
40. Chicken korma €14.50
Served with rice
(5,7,8,9,10,11,12)
41. (V) Vegetable curry €12.95
Curry with tomato, spinach, potato and chickpeas, served with rice
(8,9,10,11,12)



SIDES	
42. Sautéed mushrooms	€4.50
43. Potato wedges (1)	€4.50
44. Vegetables	€4.50
45. French fries	€4.50
46. Garlic bread (1,3,6,7,8,11)	€4.50
47. Garlic bread with mozzarella cheese (1,3,6,7,8,11)	€4.95
48. Deep-fried onion rings (1)	€4.50
49. Rice	€3.95
50. Side salad	€4.50

DESSERTS	
51. Chocolate fondant With mint cream sauce (1,3,6,7,8)	€7.50
52. Tiramisu With coffee sauce (gluten-free) (3,7,8)	€7.50
53. * Homemade apple pie Served with vanilla ice cream (1,3,6,7)	€7.50
54. * New York cheesecake With Frangelico cream liqueur (1,3,5,6,7,8)	€7.50
54. * Warm chocolate brownies Served with vanilla ice cream (1,3,5,6,7,8,11)	€7.50
56. Fruit salad With Malibu cream (1,3,6,7)	€6.50
57. * Warm American pecan pie Served with ice cream (1,3,5,6,7,8)	€7.50
58. Carrot Cake (gluten free) (3,7,8)	€5.95

59. Ice cream selection (1,3,5,6,7,8)	€6.50
60. Rum roasted pineapple With vanilla ice cream and a sprinkle of cinnamon (1,3,5,7,8)	€5.95

LIQUEUR COFFEES

61. * Irish coffee Whiskey, sugar and cream	€6.65
62. * French coffee Brandy, sugar and cream	€6.65
63. * Baileys coffee Coffee, cream and Baileys	€6.65
64. * Calypso coffee Tia Maria, sugar and cream	€6.80

Allergens present in each dish are indicated by numbers. A full allergen index can be found at the back of the menu.

If you have any dietary requirements, please inform our staff and we will be happy to accommodate your requests.

(V) Denotes vegetarian

* Denotes a supplement for half-board and full board packages

Starters, pasta, rice and vegetarian dishes: supplement €3.50

Fish and meat: supplement €9.50

Fillet, rib-eye and grilled steak: supplement €14.50

Desserts & Coffees: supplement €1.50

+Please ask the waiter

Unfortunately, we cannot give a 100% guarantee that there will be no cross contamination between preparations and/or ingredients, but all of our recipes are available to our guests upon request. If you have any doubts; your waiter will be happy to help.

VAT included

ALLERGEN INDEX

-  **1.** Cereals containing gluten such as: wheat, rye, barley, oats, spelt (dinkel wheat), kamut (khorasan wheat or oriental wheat) or their hybrid varieties and derived products.

-  **2.** Crustaceans and products containing crustaceans.

-  **3.** Eggs and products containing eggs.

-  **4.** Fish and products containing fish.

-  **5.** Peanuts and products containing peanuts.

-  **6.** Soybean and products containing soybean.

-  **7.** Milk and its derivatives (including lactose).

-  **8.** Hard shelled nuts, including: almonds, hazelnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts, Australian nuts and derived products.

-  **9.** Celery and derivative products.

-  **10.** Mustard and its derivatives.

-  **11.** Sesame seeds and their derivatives.

-  **12.** Sulphur dioxide and sulphites in concentrations above 10mg/kg or 10mg/litre in terms of total SO₂, for products ready for consumption or reconstituted products according to the instructions of the manufacturer.

-  **13.** White lupin and lupin based products.

-  **14.** Shellfish and shellfish based products.

