

Dishes marked with \* are locally inspired.



# CABANA

CLUB MALTA

## DINNER RESTAURANT MENU

Indulge in a seasonally curated Mediterranean menu at Cabana Club, where refined creativity meets playful, modern fusion. Celebrating the finest regional ingredients – from southern shores to eastern and western coasts – each dish highlights vibrant flavours and exceptional local produce. A luxurious yet relaxed dining experience, perfectly savoured beneath the Mediterranean sky.



### IBERIAN HAM SELECTION

'Tradition, heritage and flavour from the heart of Iberia.'

#### Caballero 'Jamones' Selection.

Jamón Ibérico is a rare and prized ham made from free-range Iberian pigs that feed on acorns in Spain and Portugal.

#### Ibérico Bellota 100%

Caballero Pata Negra € 18

#### Chorizo de Bellota Ibérico

Extra Caballero € 15

#### Salchichón de Bellota Ibérico

Extra Caballero € 15

#### Cecina de Vaca Curada

Cured Beef Jerky € 15

#### Iberian Board to Share € 26

Served with Grilled Bread, Artisan Grissini, Pickles & Olives

### RAW

#### Gillardeau Oysters

'Cabana' Style (1 piece)

Dill, Cucumber, Shallot & Gin Dressing € 8 each

#### Bluefin Tuna 'Tartare' € 19

Pickled Red Onions, Capers, Soft Herbs, Crispy Flatbread Crackers

#### Sea Bass 'Tiradito' € 18

Grapefruit, Black Olives, White Balsamic

**TIP:** Raw or marinated fish and seafood should be consumed within 10 minutes of serving for optimal freshness and safety.

### PASTA & GRAINS

#### Local Peppered

Goat's Cheese Ravioli \* € 17

Roasted Tomato & Garlic Sauce, Local Pecorino, Basil

#### 'Għagin Grieg' Tubetti Rigati \* € 19.5

Local Maltese Sausage & Pork Ragù, White Wine, Soft Herbs, Fermented Chilli

#### Calamari 'Tagliolini' € 21

Calamari & White Wine Ragù, Smoked Eel, Golden Raisins & Capers, Preserved Lemon, Soft Herbs

### SMALL PLATES



#### 'Little bites, big flavours'

Choose a minimum of 3 small plates to share as your starters at the price of € 42

#### Prawn Tempura (4 pieces) € 20

Crisp IPA-Infused Batter, Sriracha Mayonnaise, Fresh Lime

#### Tacos (3 pieces) \* € 16

Pulled Pork Neck, Avocado 'Mojo Verde', served in a Soft Wheat Taco, Sweet Pickled Onions & Chayote, Fermented Local 'Felfel' Chillies & Goat's Yoghurt Dressing

#### Cod, Chorizo & Potato

'Croquettes' (4 pieces) € 17.5  
Flaked Cod, Chorizo, Potato, Yuzu & Black Garlic Aioli

#### 'Pan con Tomate' € 14.5

Crushed Gozo Tomatoes, Cured Beef Jerky, Extra Virgin Olive Oil, Sourdough Bread

#### Roasted Pepper

'Escabeche' \* € 14.5

Stewed Local Red Peppers, Smoked Paprika, Chickpea Cream, Sourdough Bread

#### In-House Grilled

Maltese Sausages \* € 16.5

Fennel Shavings, Tomato & Date Conserve, Edmond Fallot Tarragon Mustard

#### Halloumi Fries (4 pieces) \* € 15

Preserved Peaches & Endive, Harissa

#### Lamb 'Kofta' (3 pieces) € 18.5

Za'atar Lamb Skewers, Pomegranate Molasses, Toasted Almonds, Cucumber & Green Olive Labneh, Mini Pitta Bread

### SALADS

#### Grilled Corn-Fed

Chicken Caesar € 22

Grilled Chicken Breast, Baby Gem, Cantabrian Anchovies, Crispy Pancetta, Caesar Dressing, Parmesan Shavings, Golden Croutons

#### 'Gbejna ta' l-Ilma'

Goat's Cheeselet Salad \* € 18

Local Soft Goat's Cheese 'Gbejna', Heritage Tomatoes, Rocket Leaves, Basil, Pine Nuts, Extra Virgin Olive Oil

#### Superfood \* € 17

Kale & Baby Spinach, Local Pumpkin, 'Vadowan' Spice Blend Quinoa, Walnuts, Avocado, Pomegranate, Puffed Seeds, Local Honey & Coconut Yoghurt Dressing

#### Cabana Salad € 22.5

'Pil-Pil' Style Prawns, Chorizo, New Potatoes, Semi-Dried Tomatoes, Black Olives, Salad Leaves, Saffron & Local Orange Dressing

### CABANA BURGER

200g Black Angus Beef Burger € 23.5

Truffle Mature Cheddar Cheese, Onion Jam, Baby Gem, Brioche Bun, Cabana Club Sauce, French Fries

### MAINS COURSES

#### Grilled Butterfly Fish of the Day \* € 32.5

Garlic & Herb Persillade  
PRICED ACCORDING TO WEIGHT & MARKET VALUE.

#### 'Qarnita' Grilled Octopus \* € 32.5

Roasted Red Peppers & Cherry Tomatoes 'Escabeche', Leccino Black Olives

#### Ibérico Pork Presa € 32.5

Pickled Vegetables, Garden Herbs, Smoked Pancetta & Local Honey Gravy

#### Ibérico Pork Presa: A tender, marbled

cut from the shoulder between the shoulder blade and the loin.

#### Stuffed Portobello

Mushrooms \* € 19.5

Stuffed with Fricassee of Mushrooms & Vegan Feta, Fava Bean Purée, Cashew Nuts, Arabic Spice Sauce

#### 'Fenek Moqli' Rabbit Legs \* € 28

Fried Local Rabbit Legs in Garlic, Thyme & White Wine Sauce

All mains are accompanied by your choice of one side.



### From The Grill

### PRIME CUTS OF BEEF & MORE

A fine selection of steaks and locally sourced selection of meats.

#### Add a Fried Egg \* € 1.5

Like a Native Maltese

Served with a choice of one side and one sauce.

PRICES ARE DETERMINED BY THE CUT, BREED, WEIGHT & MARKET AVAILABILITY OF THE MEAT. KINDLY ASK YOUR SERVER FOR PERSONALISED GUIDANCE.

### SAUCES

Garlic & Herb Persillade \* € 3

Red Wine Sauce € 4

Peppercorn Sauce € 4

### SIDES

House Fries \* € 6.5

Fleur de Sel

Sweet Potato Fries \* € 7

'Patata il-Forn' \* € 6  
Roasted New Potatoes with Traditional Fennel Seeds & Onion

Cabana Salad \* € 6

Cabana House Dressing

Rocket, Cherry Tomato

& Local 'Gbejna' Goat's Cheese Salad \* € 6

Roasted Local

Summer Vegetables \* € 6

Roasted Courgette, Fennel, Red Peppers, Cherry Tomatoes & Basil, Extra Virgin Olive Oil

### 'IL-FTIRA' TRADITIONAL LOCAL FTIRA

Handmade Maltese and Gozitan dough, stone-baked to perfection. The Ftira is thicker than Italian pizza, with a pillowy interior and crispy golden edges, layered generously with the finest ingredients for an authentic taste of the islands.

### THE CLASSICS

Margherita \* € 14.5

Tomato Sauce, Mozzarella Fior di Latte, Gozo Extra Virgin Olive Oil & Fresh Basil

Capricciosa € 17

Italian Ham, Tomato Sauce, Mozzarella Fior di Latte, Globe Artichoke, Egg, Chestnut Mushrooms & Olives

Tartufo \* € 17.5

Mozzarella Fior di Latte, Portobello & Chestnut Mushrooms, Truffle Cream, Garlic Oil, Parmesan Shavings

Tricolore € 16.5

Italian Mortadella, Warm Pistachio & Basil Cream, finished with Fresh Burrata, Cherry Tomatoes, Extra Virgin Olive Oil

### OUR LOCAL SIGNATURE FTIRA

Mgarr \* € 18.5

Local Rabbit Belly Ragù, Tomato Sauce, Sliced Roasted Potatoes, Peas, Provolone Cheese

'In the North - Mgarr, Malta's heartland of rabbit stews & fresh seasonal produce.'

Marsaxlokk \* € 20.5

Octopus, Garlic & Heritage Tomato Stew, Onions, Marinated Prawns & Mussels, Anchovies, Roasted Potatoes, Basil & Mint Oil

'A tribute to Malta's iconic fishing village & its traditions.'

Haż-Zebbug \* € 17.5

Local Pork Neck, Maltese Sausage, Smoked Bacon, Mozzarella Fior di Latte, 'Gbejna' Local Goat's Cheese, Sesame Seeds

'Celebrating the village of olives & vineyards, where we also source all our pork products - locally raised pork from William's Farm Meat.'

Rabat - Closed Ftira \* € 16.5

Mozzarella Fior di Latte, Chestnut Mushrooms, Walnuts, Gorgonzola, drizzled with Gozo Honey  
'Rabat's historic charm, showcasing locally sourced mushrooms & Maltese honey from our selected suppliers.'

#### Add-ons:

Any additional ingredients will incur an extra charge.

### Sustainability

We are mindful of our product sourcing choices, and our goal remains to reduce food miles. Our chefs and supply team increasingly source local, seasonal and sustainable produce. Tea, coffee and fish are sustainably sourced.



PAY HERE WITH MELIÁ REWARDS POINTS

More information at reception. 250 = €/\$1

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER AS NOT ALL INGREDIENTS CAN BE LISTED & WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES.