

Dishes marked with * are locally inspired.

CABANA

CLUB MALTA

LUNCH 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 Pitta 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 Pepered

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, 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



BETWEEN BREAD

All served with French Fries.

Beyond Plant-based

Burger € 22

Smashed Avocado, Plum Tomato, Baby Gem, Red Onion Jam, Rocket Leaves, Vegan Brioche Bun

200g Black Angus Beef

Burger € 23.5

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

Corn & Panko Breaded

Chicken Burger € 22.5

Pancetta, Smoked Applewood Cheese, Tomato, Baby Gem, Brioche Bun, Cabana Club Sauce

Smoked Ham & Gruyère

'Panino' € 19

Apple & Leek 'Fondue', Toasted Ciabatta Bread

CABANA SKEWERS

Chargrilled Skewers 'KABAB'

SPICE ROUTE EDITION



Inspired by Malta's Arab-Mediterranean heritage, our 'Kabab' skewers are chargrilled to perfection. Each serving of premium meat is seasoned with our secret Arabic spice blend and skewered with zucchini, blending Middle Eastern and Mediterranean flavours.

Corn-fed Chicken Thighs

'Kabab' (2 pieces) € 28.5

Arabic Spice Blend, Lemon

& Cucumber 'Labneh'

Black Angus Beef

'Kabab' (2 pieces) € 36

Arabic Spice Blend, 'Mojo Rojo'

Ibérico Pork 'Kabab'

(2 pieces) € 32.5

Arabic Spice Blend, 'Salsa Aioli'

'Festa Kabab'

(1 piece of each) € 40

A Trio of Chicken, Beef, & Pork

Ideal for sharing or as a main course.

All our Skewers are served with French Fries, Lime, Pitta Bread, & Seasonal Salad Leaves.

SIDES

House Fries € 6.5

Fleur de Sel

Sweet Potato Fries € 7

Cabana Salad € 6

Cabana House Dressing

Rocket, Cherry Tomato

& Local 'Gbejna' Goat's

Cheese Salad € 6

'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.