



CABANA

CLUB MALTA

LUNCH
POOL MENU



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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 € 15



Iberian Board to Share € 26

Served with Pitta Bread, Artisan Grissini, Pickles & Olives



RAW BAR

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.

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.

SMALL PLATES

'Little bites, big flavours'

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

Dishes marked with ✨ are locally inspired dishes.

Prawn Tempura (4 pieces) € 20

Crisp IPA-Infused Tempura 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, Panko Breadcrumbs,
Yuzu & Black Garlic Aioli

'Pan con Tomate' € 14.5

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

Roasted Pepper 'Escabeche' ^{VE} € 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) ^V € 15

Preserved Peaches & Endive, Harissa

Lamb 'Kofta' (3 pieces) € 18.5

Grilled Lamb Skewers, Za'atar Spice Blend, 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

'Ġbejna ta' l-Ilma' – Goat's Cheeselet Salad ^V ✨ € 18

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

Superfood ^{VE} € 17

Kale & Baby Spinach, Local Pumpkin, 'Vadouvan' 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



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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

'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 ✳

Mġarr **€ 18.5**

Local Rabbit Belly Ragù, Tomato Sauce, Sliced Roasted Potatoes, Peas, Provolone Cheese
'In the North - Mġarr, 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-Żebbuġ **€ 17.5**

Local Pork Neck, Maltese Sausage, Smoked Bacon, Mozzarella Fior di Latte, 'Ġbejna' 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.

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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.



Ideal for sharing or as a main course.
All our Skewers are served with French Fries, Lime, Pitta Bread, & Seasonal Salad Leaves.

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

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SIDES

House Fries **VE** € 6.5
Fleur de Sel

Sweet Potato Fries **VE** € 7

Cabana Salad **VE** € 6
Cabana House Dressing

Rocket, Cherry Tomato & Local 'Ġbejna'
Goat's Cheese Salad **V** * € 6



DESSERTS

Seasonal Fruit Plate (serves 2) **VE** € 18
*Watermelon, Melon, Strawberries, Papaya, Pineapple,
Kiwi, Dragon Fruit, Blueberries, Passion Fruit, Mango*

Chocolate Mille-feuille Parfait **V** € 9
*Semi-frozen Parfait Slice, Coconut Whipped Ganache,
Lime, Coconut Shavings*

Inqaret **V** * € 8
Date & Orange Blossom Fritter, Halva Crumbs, Vanilla Ice Cream

Sinizza **V** * € 8
Local Ricotta Roulade, Caramelised Almond, Macerated Strawberries

Compressed Melon **VE** € 7.5
Figs, Toasted Pine Nuts, Lemon Sorbet

Ice Creams & Sorbets € 4.5 per scoop
Kindly ask your server for the available flavours.

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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
MELIÁREWARDS POINTS

More information at reception.

250 Ⓜ = €/\$1

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