

GRABIEL

TERRAZZA



COCKTAILS

Aperol Spritz	€7.50
Negroni	€8.00
Long Island Iced Tea	€8.00
Piña Colada	€8.00

PREMIUM GINS (Double Measure)




Bombay Sapphire	€5.00
Gin Mare	€7.00
Monkey 47	€7.00
Hendricks	€7.00

SANDWICHES & WRAPS (Served between 9:30 - 11:45 / 15:30 - 18:45)

Ham & Cheese Toast	€3.75
Hobz biz-Zejt 	€4.50
Traditional Maltese Ciabatta, spread with tomato paste, tuna, olives, onions and greens Add: Gbejna €1.00 Add: Raw Maltese Sausage €1.50	
Mushroom Cheese Melt Baguette 	€6.95
Fried mushrooms in garlic, topped with melted cheese	
Chicken Caesar Ciabatta	€7.50
Chicken, streaky bacon, tomatoes and lettuce with a Caesar dressing spread	
Parma Ham & Rucola Baguette	€7.50
Parma ham, provolone cheese, rocket leaves with a herb oil dressing	
Egg Sausage and Bacon Ciabatta	€7.50
Fried Eggs, sausages and bacon with a butter spread	
Steak & Onion Honey Mustard Baguette	€7.95
Tender steak slices, sautéed onions, spread with a honey mustard sauce	
Smoked Salmon & Brie Baguette	€7.95
Smoked Salmon slices with brie cheese and horseradish spread	
Fajita Chicken Wrap	€10
Stir fried seasoned chicken breast laid in a warm tortilla with bacon, onions, garlic and a touch of cream	
Feta, Falafel and Tomato Wrap 	€10
Deep Fried falafel, feta and tomatoes laid in a warm tortilla wrap	

All served toasted with crisps and salad. Chips come at an extra cost of €3.75

SALADS

Caprese Grabiell 	€9.95
Fresh Mozzarella di Bufala, lettuce, tomatoes and olives with a herb oil dressing	
Greek Salad 	€11.00
Feta, cucumber, olives, tomatoes, capers, green peppers, onion and oregano	
Grabiell's Chicken Caesar Salad	€12.95
Grilled chicken breast, crispy bacon bits, iceberg lettuce, with parmesan shavings, cherry tomatoes, and croutons tossed in a homemade caesar dressing	
Halloumi Mixed Grill 	€12.50
Grilled Halloumi cheese served with grilled vegetables, roast potatoes, caponata and greens, drizzled with honey oil	
Smoked Salmon and Prawn Salad	€13.50
Sliced smoked salmon with prawns set on a mixed salad, onions, cherry tomatoes dressed with lemon oil and a balsamic reduction	

PLATTERS TO SHARE

Italian Misto	€22.50
A selection of cured hams and a selection of cheese served with grissini and fresh Maltese bread	
Maltese Platter	€20.00
Sun-dried tomatoes, cooked Maltese sausage, bigilla (bean dip), peppered goat's cheese, broad beans, stuffed olives and caponata served with Maltese galletti and fresh bread	

CRUDI E CARPACCI

Marinated Herrings	€8.25	Raw Prawns (Subject to Availability)	Market Price
Tuna Tartare (Subject to Availability)	Market Price	Fresh Oysters	Market Price
Smoked Salmon	Market Price		

STARTERS

Soup of the Day (Ask your server)	€ /
Bruschetta (option: Add Mozzarella) 	€5.75 / €6.50
Garlic Bread (option: Add Mozzarella) 	€3.95 / €4.50
Mushrooms in Garlic 	€7.75
Mushrooms cooked in butter, garlic, tomatoes, parsley and white wine reduction	
Deep Fried Goat's Cheese 	€8.25
Served with a cranberry sauce	
Smoked Salmon Paupettes	Starter €13.00 Main €25.00
Smoked salmon filled with prawns, topped with a Marie Rose sauce and caviar	
Pan Fried Octopus	€15.50
In garlic and red wine	
Pan Fried Prawns	Starter €15.00 Main €25.00
Peeled prawns fried in garlic, butter, cherry tomatoes and leeks	
Fresh Mussels	Starter €15.00 Main €20.00
Mussels cooked in garlic butter and white wine	
Fried Calamari	Starter €14.00 Main €24.00
Served with tartar sauce	
Scallops Au Gratin	€5.50 each
Pan fried scallops, garlic oil, leeks, cherry tomatoes, bacon, a touch of cream, topped with melted parmesan shavings	

PASTA (Starter portions priced at €1.50 less)

Spaghetti Aglio Olio e Pepperoncino  	€9.95
Topped with Parmesan Shavings	
Panzerotti Ricotta e Spinaci	€12.95
Fresh ravioli filled with ricotta cheese and spinach in a tomato, onion and garlic sauce	
Penne al Pollo	€12.95
Chicken, pancetta, onions, garlic, mushrooms, spinach, fresh cream, with a touch of curry	
Cheesy Rigatoni Ragù	€12.95
Rigatoni in a rich beef tomato ragù topped with melted mozzarella cheese	
Tortellini a la Crème	€13.50
Meat filled tortellini, onions, garlic, fresh mushrooms, peas in a pancetta and cream sauce	
Spaghetti Octopus	€15.50
Octopus with tomato sauce, garlic, capers, peas, olives and fresh herbs	
Riso/Spaghetti Marinara	€15.50
Shellfish, fresh herbs, onions, garlic and a touch of tomato sauce	
Penne al Salmone	€14.50
Smoked salmon, baby prawns, caviar, fresh cream with a touch of vodka and parsley	
Garganelli Gamberi e Zucchini	€15.50
Fresh pasta with peeled prawns, zucchini, prawn bisque and a touch of cream	
Risotto ai Funghi 	€13.25
Arborio rice, fresh mushrooms, wild mushrooms, onions, garlic and fresh cream, topped with rucola and parmesan shavings	
Vegan Rice Curry  	€12.95
Mushrooms, marrows, leeks, cherry tomatoes, ginger, spinach, peas, mild curry powder, finished with coconut milk	
Ravioli Cinghiale	€14.00
Fresh ravioli filled with wild boar in a garlic and rosemary butter sauce, topped with rucola and parmesan shavings	

Vegetarian Dishes  Spicy Dishes 

MAINS

Pork Tomahawk Grilled seasoned pork tomahawk	€23.00
Lamb Chops Grilled seasoned lamb chops served with a mint sauce	€22.50
Veal Chop Grilled seasoned veal chop with garlic and rosemary butter	€28.75
Chicken Breast Supreme Grilled chicken breast served with leek and mushroom cream sauce	€18.50
Prime Rib Eye Steak - 300g Argentinian prime grilled rib eye, cooked to your liking	€31.00
Fillet of Beef Prime fillet of beef, cooked to your liking	€30.00

Sauces: **Mushroom** (€1.95) ; **Pepper** (€1.95) ; **Blue Cheese** (€1.95)

All main dishes are served with fries, roast potatoes and vegetables

FISH

Fresh Salmon Grilled with garlic or cooked in a fish bouillon	Market Price
Sea Bass (Spnott) Sea bass, served grilled or steamed, whole or filleted	Market Price
Swordfish Fresh Mediterranean swordfish with garlic and herbs, served with a caper sauce	Market Price
Filleted grilled Meagre (Gurbell) Filleted meagre grilled with some garlic oil and lemon juice	€26.50
Fresh Prawns Mediterranean prawns pan fried with garlic, leeks, cherry tomatoes, butter and white wine	Market Price
Fried or Stewed Octopus Fresh octopus fried in garlic and white wine or stewed in onions, capers, tomato, pea and olive sauce	€26.00
Everything Shellfish Mix of fresh shellfish cooked in white wine, garlic and butter	€28.50





All main dishes are served with fries, roast potatoes and vegetables.

SNACKS

Beef Burger 200g (Cheese, Bacon, Egg, Sausages at €1.00 per item) Add another patty for 5€	€11.50
Grabiel Special Burger Homemade burger, bacon, cheese, egg and sausages	€13.75
Chicken Burger (Cheese, Bacon, Egg, Sausages at €1.00 per item) Grilled chicken breast served in a bun	€9.95
Fish and Chips Battered deep fried fish and chips served with coleslaw	€13.50
Roast Chicken Roasted half chicken	€13.75
Deep Fried Scampi Served with tartare sauce	€14.00

All snacks are served with chips and salad.

PIZZA (Served after 6pm)


Margherita  Tomato sauce, mozzarella and olive oil	€8.95
Focaccia Grabiel Garlic oil, parma ham, parmesan shavings, cherry tomatoes and rocket leaves	€12.75
Focaccia Anchova Salted anchovies, mozzarella di bufala and onions	€12.25
Funghi  Mozzarella, tomato sauce and fresh mushrooms	€10.95
Pepperoni  Mozzarella, tomato sauce, spicy hot salami	€10.95
Al Tonno Mozzarella, tomato sauce, tuna, onions, olives and oregano	€10.95
Vegetarian  Mozzarella, tomatoes, onions and seasonal vegetables	€12.00
Capricciosa Grabiel Tomato Sauce, mozzarella, mushrooms, ham, olives, eggs and artichokes	€12.50

Maltija Tomato sauce, peppered goat's cheese, mozzarella, Maltese sausage, sun-dried tomatoes, onions and olives	€12.50
BBQ Chicken Mozzarella, tomato sauce, sweet corn and diced chicken topped with our homemade BBQ Sauce	€13.50
Frutti di Mare (Inform your server if you want mozzarella added) Tomato sauce, octopus, mussels and prawns garnished with olives and onions	€14.50
Parma Ham and Rucola Fresh mozzarella, tomato sauce, rocket leaves, cured parma ham, topped with parmesan shavings	€13.50
Chicken Blue Cheese Blue cheese, chicken, tomato sauce, mozzarella, glazed with honey and sesame seeds	€13.50
Smoked Salmon and Brie Tomato sauce, mozzarella, leeks, sliced smoked salmon and brie cheese	€13.95
Other Toppings Parma Ham, chicken, rucola, parmesan shavings, Maltese Sausage, Maltese cheeselets at €2.50. Other toppings priced at €1.50 each.	

KIDS MENU

Chicken Nuggets and Chips	€5.95
Sausages and Chips	€5.50
Kid's Pizza (served after 5pm) Tomatoes, mozzarella, ham and sausages	€7.00
Penne Kids	€5.25

SIDE ORDERS

Chips, roast potatoes or fresh vegetables	€3.75 each
Extra bread and butter, harissa	€1.50
4 piece Onion rings	€5.00
4 Jalapeno cheddar poppers 	€6.00
Caponata	€4.50
Salad or coleslaw	€3.00 each

BEVERAGES

Still water small (local)	€1.00	Heineken	€2.50
Still water large (local)	€3.95	Glass of wine	€4.75 each
Sparkling water small	€2.75	White - Sauvignon Blanc	
Mineral still or sparkling water	€3.95	Red - Cabernet Sauvignon	
Soft drinks	€2.25	Rose - D'anjou	
Cisk Lager / Cisk Excel	€2.50	Glass of Prosecco	€6.00
Cisk Chill Lemon	€3.00	Cider	€4.50
Hopleaf / Shandy	€2.75	Spirits (mixers sold separate)	€3.00
Blue Label Pint	€5.00	Juices	€2.75
Non-alcoholic beer	€3.25	Ice cream milkshakes	€4.75
		Iced coffee with vanilla ice cream	€4.00

HOT BEVERAGES

Pot of Tea/Coffee	€2.00	Café latte	€2.00
Espresso	€2.00	Americano	€2.00
Cappucino	€2.00	Glass of milk	€2.00

Milks add €0.50
(Please ask your server should you want lactose, soya, almond or skimmed milk.)

PREMIUM BEERS

Brewdog, Punk IPA, 33cl West-Coast IPA 5.4%	€5.25	Brewdog, Hazy Jane, 44cl Hazy Jane is an unfiltered, hazy IPA 5%	€5.50
Tripel Bertha Wheat beer, 7,5%	€6.00	Hazy Jane Guava Hazy IPA Guava, 5%	€5.50
Tripel Karmeliet, 33cl Ultimate classic Belgian beer with 8.4%	€5.25	Punk GF IPA, 33cl Gluten-free IPA, 5.4%	€5.25
Black Heart, 44cl Draft Stout, 4.1%	€5.50	Existens Essens Transcendens, 44cl IPA, 5.9%	€6.00

DESSERTS MENU (Please ask your server)

Founded in 1953 by Grabiel De Gabriele, Grabiel Restaurant actually began life in a refurbished bus that was parked in the small costal village of Marsascala. As its popularity rapidly grew, Grabiel De Gabriele built a kiosk in its place, and this became the first location in the south of Malta to offer cold drinks.

Today, much has changed. Grabiel has evolved from its humble beginnings into the renowned Grabiel Restaurant & Grabiel Terrazza. However, many things has also remained the same. Grabiel still has its traditionally warm and friendly service, as well as its excellent Mediterranean food that attracts customers from all over the island and afar.



Food on display may contain or have come into contact with the above allergies. Let us know if there is any food that may cause an allergic reaction. If you would like to know the ingredients of any food on display, please ask supervisor or chef on duty.

Menu may be subject to change on Calendar Events and Festivities.

WINE MENU



GRABIEL
— TERRAZZA —

Red Glass Half Bottle Bottle

Local Merlot / Cab Sauv €9.00 €16.00
Malta

Cheval Franc €32.00
Cassar Camilleri, Malta

Melqart - Cab Sauv & Merlot €34.00
Meridiana, Malta

Nexus - Merlot €36.00
Meridiana, Malta

Narke - Nero D'AVola €22.00
Principe Di Corleone, Italy

Salice Salentino €16.00 €25.00
Leone de Castris, Italy

Chianti Classico €16.00 €30.00
Leonardo DaVinci, Italy

Primitivo €6.50 €22.50
Albea, Italy

Cubardi Primitivo €26.00
Schola Sarmenti, Italy

Nerio - Negroamaro / Malvasia €30.00
Schola Sarmenti, Italy

Guado Al Tasso - Il Bruciato €40.00
Bolgheri, Tuscany Italy

Glass Half Bottle Bottle

1865 - Carmenere €28.50
Chile

La Celia - Malbec €24.00
Valle de Uco, Cuto, Argentina

**Château la Bonnelle
- Cabernet Franc/Merlot** €44.00
Saint-Emilion Grand Cru, France

**Château La Fleur de Bouïard
- Merlot/Cab F./Cab S.** €74.00
Lalande-de-Pomerol, Franc

White Glass Half Bottle Bottle

Chardonnay/Pinot/Sauv. B €9.00 €16.00
Malta

Isis - Chardonnay €30.00
Meridiana, Malta

Antonin Blanc - Chardonnay €34.00
Cassar Camilleri

Pecorino €5.50 €20.00
Agronika, Terre D'Abruzzo, Italy

Giada €22.00
Principe Di Corleone, Italy

Rovereto - Gavi Di Gavi €6.50 €15.00 €24.00
Piccolo Ernesto, Italy

White

	Glass	Half Bottle	Bottle
La Cala - Vermentino			€22.00
Selle e Mosca, Italy			
Falanaghina			€25.00
Raiano, Campania Italy			
Greco Di Tufo			€26.50
Loggia Della Serra, Italy			
ANTHILLIA			€26.00
Donnafugata, Sicily			
Chablis			€40.00
Domaine Adrien Besson, France			
Sancerre			€38.00
Daniel Chotard, France			
35 South - Sauv Blanc			€22.00
San Pedro, Chile			
Chenin Blanc			€22.00
Simonsig, South Africa			
Babich			€28.00
New Zealand, Sauv Blanc			
Ribolla Giallo			€25.00
Colutta Gioapaolo, Italy			

Rose

Gellewza Frizzante	€16.00
Delicata, Malta	
Susu Maniello	€25.00
Due Trulli, Italy	
Rose D'Anjou	€17.50
France	

Sparkling Wine & Champagne

	Glass	Half Bottle	Bottle
Prosecco	€6.00		€24.00
Moletto, Treviso, Italy			
Moscato	€5.75		€22.00
Tentute Camete, Italy			
Moët Et Chandon		€50.00	
Champagne, France			
Deutz			€80.00
Champagne, France			

