

Where the land meets the sea

Triq is-sajjeda, wied iz-zurrieq

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Platters to share (for 2 persons)

Meat Platter	€19.90
BBQ ribs, chicken bites, Tuscan sausage, fennel sausage, homemade lamb sausage, beef meatballs in tomato sauce, sour cream & chive dip, BBQ sauce	
Maltese Platter	€17.90
Stuffed olives, goat's cheese, sundried tomatoes, butter beans, smoked Maltese sausage, bigilla (bean dip), galletti crackers, hobz blz-zejt	
Fish Platter	€19.90
Chef's selection of fish and shellfish antipasti	
Homemade Focaccia	€8.50
Fresh tomatoes, garlic, onion, extra virgin olive oil, Maldon salt	

Salads

Feta Salad (GF/V)	€9.90
Mixed leaves tossed with feta cheese, green olives, tomatoes, onions, classic vinaigrette	
Caesar Salad (your choice of Chicken or Salmon)	€11.90
Cos lettuce, croutons, boiled egg, bacon lardons, Caesar dressing, parmesan shavings	
Bufala & Parma ham Salad (GF)	€12.90
Mozzarella di Bufala, pine nuts, mixed leaves, parma ham, cherry tomatoes, balsamic dressing	
Artichoke Salad (GF/LF/Vg)	€9.90
Globe artichokes, baby spinach, olives, lettuce, cherry tomatoes, toasted walnuts, mustard vinaigrette	

Ask about today's selection of
HOMEMADE DESSERTS



Starters

Pot of mussels (GF/LF)	€9.90
Garlic, white wine, onions, fresh tomatoes, herbs	
Aljotta (GF/LF)	€7.90
Traditional fish soup, mussels, lemon, herbs	
Calamari Fritti (LF)	€9.90
Tartare sauce	
BBQ Pork Ribs	€9.90
Sour cream & chive dip	
Beef Carpaccio (GF)	€11.90
Thinly sliced raw fillet of beef, parmesan shavings, rucola, organic honey, extra virgin olive oil, fleur de sel	
Vegetable Samosa (Vg)	€8.50
Sweet chili dip	
Grilled Casutin Cheese (V)	€9.90
Tomato chutney, balsamic reduction, walnuts, toasted crostini	

V - Vegetarian GF - Gluten Free LF - Lactose free Vg - Vegan
Should you have any dietary requirements or allergies please advise staff before ordering

Main Courses - from the land

Beef Tagliata 350g (GF)	€22.90
Served with rucola & parmesan salad	
Beef Tagliata 1kg (for 2 persons) (GF)	€52.00
Served with rucola & parmesan salad	
Corn-fed chicken breast (GF)	€15.90
Fillet of Beef 300g (GF)	€26.90
Ribeye of Beef 350g (GF)	€24.90
Beef Burger	€13.90
300g homemade burger, cheddar cheese, pickled cucumber, tomato, lettuce in a sesame bun served with salad & chips	

Sauces €1.50 each (GF) - mushroom, pepper, port wine jus; gorgonzola cream

Traditional Maltese Rabbit Stew (GF)	€17.90
Trio of Lamb	€24.90
Grilled lamb cutlets, homemade sausage, lamb samosa, lamb jus	
Duo of Pork	€20.90
Slow roasted pork belly, pork croquette, honey mustard gravy	

Main courses served with seasonal vegetables and your choice of roast potatoes or chips

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Pasta & Rice

Caserecci (GF)	STARTER €10.50 / MAIN €14.50
Pasta tossed with slow roasted rabbit ragu, truffle oil, parmesan	
Linguine Frutti di Mare (GF)	TARTER €12.50 / MAIN €16.50
Octopus, mussels, prawns, calamari, prawn bisque, tomatoes, fresh herbs	
(where available Gluten free pasta €1.50 additional charge)	
Ravioli Funghi Porcini	STARTER €11.00 / MAIN €14.50
Pasta parcels filled with porcini mushrooms	
Agnolotti Beef	STARTER €12.50 / MAIN €16.50
Stuffed with braised short-rib of beef, creamy red wine sauce	
Langoustine Ravioli	STARTER €12.50 / MAIN €16.50
Rich tomato & shellfish sauce, soft herbs	
Risotto (GF)	STARTER €10.50 / MAIN €14.50
Assorted mushrooms, chicken, truffle oil, parmesan	
Homemade Ricotta Gnocchi (V)	STARTER €11.00 / MAIN €15.50
Gorgonzola cream and toasted walnuts	

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Main Courses - from the sea

Pan Roasted Salmon	€17.90
With lemon & parsley	
Traditional Maltese Octopus in Garlic	€20.90
Slow cooked octopus, white wine, garlic, herbs, toasted crostini	
Pan fried Calamari	€19.90
Fresh tomatoes, garlic, onions, soft herbs	

Daily fresh fish.....€ price by weight

Fish Platter (to share).....€52.00 for 2 persons
Mussels, octopus, calamari fritti, fillet of fresh fish, prawn

Main courses served with seasonal vegetables and your choice of roast potatoes or chips

Side Orders €2.00 each
Roasted seasonal vegetables
Mixed Salad
Portion of Chips
Rucola & parmesan