

CONTENTS

SIGNATURE BREAKFAST SELECTIONS	3
WELLNESS BREAKFAST BOWLS	4
CEREALS & GRAINS.....	4
ADD YOUR CONTINENTAL BREAKFAST.....	5
BUILD YOUR OWN OMELETTE.	6
FRESH PASTRIES, CAKES & BREAD	7
COLD BEVERAGES & JUICES	8
SMOOTHIES	8
BEVERAGES	9
SOUPS	10
BOWLS & SALADS.....	10
SANDWICHES, BREADS & BOARDS	11
PIZZA	12
PASTA	12
HALLMARK	13
DESSERTS	14
KIDS MENU	15
LATE NIGHT MENU	16
BEVERAGES	18
DIETARY & ALLERGY INFORMATION	20

ALLERGEN & DIETARY INFORMATION

DUE TO THE RISK OF FOODBORNE ILLNESS, THE CONSUMPTION OF RAW AND/OR UNDERCOOKED FOODS IS AT THE DISCRETION OF THE CONSUMER.

IF YOU HAVE ANY ALLERGIES, DIETARY RESTRICTIONS, OR ALIMENTARY INTOLERANCE, PLEASE INFORM OUR TEAM.

MAJOR ALLERGENS GUIDE

-  DAIRY PRODUCT (LACTOSE)
-  EGG
-  GLUTEN (GLUTEN/CEREALS)
-  SHELLFISH
-  MOLLUSCS & CRUSTACEANS
-  FISH
-  TREE NUTS
-  PEANUTS
-  SESAME
-  MUSTARD
-  SOY
-  CELERY
-  SULPHITES
-  PORK

DIETARY OPTIONS

-  VEGETARIAN
-  VEGAN
-  GLUTEN-FREE

BREAKFAST
AVAILABLE 7AM - 11AM

SIGNATURE BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST 16.50

BAKER'S BASKET (CROISSANT, PAIN AU CHOCOLAT, RASPBERRY DANISH, BREAD ROLL, SOURDOUGH), SELECTION OF JAMS, HONEY, BUTTER, CARVED FRUIT, YOGURT (PLAIN, FRUIT OR LIGHT)



CLASSIC 20.50

EGGS YOUR WAY (POACHED, FRIED, SCRAMBLED), PORK SAUSAGE, BACON, GRILLED TOMATOES, MUSHROOMS, BAKED BEANS, HASH BROWNS



MALTESE SOURCED BREAKFAST FLAIR 19.50

'BALBULJATA' (SOFT SCRAMBLED EGGS), CRUSHED TOMATO, MALTESE SAUSAGE, RICOTTA, BABY SPINACH, PARSLEY & CORIANDER OIL, FTIRA



HEALTHY POWER AMP 19.50

MIXED LEAF SALAD, TOMATOES, PICKLED CUCUMBER, COTTAGE CHEESE, AVOCADO, NUTS & SEEDS. CARVED FRUIT, LOW-FAT YOGURT GRANOLA (BERRIES, FLAX SEED, ALMONDS)



TRADITIONAL EGGS BENEDICT 17.50

BACON, BABY SPINACH, POACHED EGGS, HOLLANDAISE, ENGLISH MUFFIN



SMOKED SALMON ROYALE 19.50

BABY SPINACH, POACHED EGGS, HOLLANDAISE, BRIOCHE



BREAKFAST
AVAILABLE 7AM - 11AM

WELLNESS BOWLS

QUINOA BOWL 18
BROCCOLI, KALE, MUSHROOMS, AVOCADO



COTTAGE CHEESE PLATE 16
CHERRY TOMATOES, CUCUMBER, MIXED HERBS, WHOLEGRAIN CRACKERS



CYANA POWER BOWL 17
GREEK YOGURT, ROASTED BEETS, CANDIED WALNUTS,
POMEGRANATE SEEDS, HONEY



CEREALS & GRAINS

CEREALS



CORN FLAKES 5
CHEERIOS 5
COCO POPS 5
RICE KRISPIES 5

SERVED WITH YOUR CHOICE OF MILK:
WHOLE, SKIM, ALMOND, SOY OR OAT

BIRCHER MUESLI 12
ROLLED OATS, APPLE, YOGURT, CHIA SEEDS, FRESH BERRIES



GRANOLA 12
ROLLED OATS, YOGURT, NUTS, LOCAL HONEY, GOLDEN RAISINS,
CRANBERRIES, BERRY COMPOTE



HONEY NUT & BERRY PORRIDGE 12
ROLLED OATS, WILDFLOWER HONEY, BERRY COMPOTE, TOASTED ALMONDS



BREAKFAST
AVAILABLE 7AM - 11AM

ADD ONS: CONTINENTAL BREAKFAST

COLD CUTS 80G

PROSCIUTTO    4

SALAMI   4

BRESAOLA 4

TURKEY HAM  4

SMOKED ARROSTO HAM   4

SMOKED SALMON   4

CHEESE 80G

AGED GOUDA  3

RED LEICESTER  3

BRIE  3

FETA  3

EGGS YOUR WAY

TWO FRIED EGGS  8

SCRAMBLED EGGS  8

SOFT OR HARD BOILED EGGS  8

BREAKFAST
AVAILABLE 7AM - 11AM

BUILD YOUR OWN OMELETTE

CRAFT YOUR OWN OMELETTE WITH 3 INGREDIENTS:    10

EXTRA € 2 PER OPTION

OPTIONS:

SMOKED HAM 

TURKEY ARROSTO

SMOKED SALMON 

MOZZARELLA 

SAUTÉED MUSHROOMS

ONIONS

BELL PEPPERS

TOMATOES

BABY SPINACH

FRESH HERBS

CHILLI FLAKES

SIDES

CHICKEN SAUSAGE 4 (100g)

CUMBERLAND SAUSAGE  4 (100g)

MALTESE SAUSAGE  4 (100g)

BACON  4 (80g)

SAUTÉED MUSHROOMS 3 (120g)

GRILLED TOMATO 3 (120g)

BAKED BEANS 3 (80g)

HASH BROWN  3 (2PCS)

VEGAN SAUSAGE (ON REQUEST)  6 (120g)

BREAKFAST
AVAILABLE 7AM - 11AM

FRESH PASTRIES, CAKES & BREAD

FRESHLY BAKED SELECTION 5
WHITE TOAST (2 SLICES), BREAD ROLLS (2 PIECES) CROISSANT (2PCS)



GLUTEN-FREE BREAD 5



PASTRY BASKET 11
4 OF THE FOLLOWING CHOICES:

BUTTER CROISSANT, PAIN AU CHOCOLAT, DANISH, MUFFIN OF THE DAY, BANANA BREAD, CHOCOLATE CAKE, VANILLA CAKE, CARROT CAKE



WAFFLES & PANCAKES 11
BELGIAN WAFFLES OR AMERICAN PANCAKES, SERVED WITH CHOCOLATE SAUCE, BERRY COMPOTE OR WILDFLOWER HONEY



LOCAL DATE FRITTERS 'MQARRAT' 9 
LOCAL HONEY, ICING SUGAR



FRESH FRUITS & YOGURT

FRESH FRUIT SELECTION 13
SEASONAL FRESH FRUIT PLATTER INCLUDING BERRIES, MELON, AND CITRUS



FRESH WHOLE FRUIT SELECTION 10
SEASONAL FRESH FRUIT



NATURAL YOGURT (150G) 5
PLAIN OR FLAVOURED YOGURT



GREEK YOGURT PARFAIT 10
LAYERED LOW-FAT GREEK YOGURT, GRANOLA, MIXED BERRIES, CHIA SEEDS



BREAKFAST
AVAILABLE 7AM - 11AM

COLD BEVERAGES & JUICES

FRESHLY PRESSED 9
YOUR CHOICE OF ORANGE, GRAPEFRUIT, APPLE



GREEN DETOX 12
CUCUMBER, CELERY, GREEN APPLE, KALE, SPINACH, GINGER,
LEMON AND PARSLEY



REJUVENATOR 12
CUCUMBER, APPLE, BEETROOT, GINGER, LEMON AND CILANTRO



ROOTS 11
CARROT, BEET, GINGER, APPLE



WELLNESS SHOT 7
LEMON, GINGER, TURMERIC



SMOOTHIES

MORNING GREENS 14
BANANA, SPINACH, PINEAPPLE, AVOCADO, OAT MILK



GO BANANAS 14
BANANA, GREEK YOGURT, OAT MILK, HONEY



CHOCOLATE PEANUT 15
BANANA, GREEK YOGURT, OAT MILK, COCOA, PEANUT BUTTER



ADD ONS:

MATCHA POWDER 3

WHEY PROTEIN 4

CHIA SEEDS 3

FLAXSEEDS 3

BREAKFAST
AVAILABLE 7AM - 11AM

HOT BEVERAGES

- FILTERED COFFEE   3
- ESPRESSO   2.5
- DOUBLE ESPRESSO   3
- CAPPUCCINO   3.50
- LATTE   3.50
- AMERICANO   3
- HOT CHOCOLATE   3.50
- TEA SELECTION   3.50

ENGLISH BREAKFAST, CHAMOMILLE, MOROCCAN MINT, FRENCH EARL GREY,
CRÈME CARAMEL, ROYAL DARJEELING

STRONG START

MIMOSA 12

PROSECCO, FRESH ORANGE JUICE

BELLINI 12

PROSECCO, PEACH PURÉE

CONDIMENTS & EXTRAS

- BUTTER  2
- JAM   2
- HONEY   3
- PEANUT BUTTER  3
- CREAM CHEESE  3
- MARMALADE   2

ALL DAY DINING
AVAILABLE 11AM - 10.30PM

SOUPS

MISO SWEET POTATO & PUMPKIN 14

KOMBU-SHIITAKE DASHI, GINGER, COCONUT CREAM, CRISPY SPRING ONIONS,
TOASTED SESAME



MEDITERRANEAN FISH BROTH 16

SEA BASS, SHELLFISH, SAFFRON, CONFIT FENNEL, SPRING VEGETABLES, LEMON OIL



BOWLS & SALADS

ROASTED BEET & ZA'ATAR TOFU SALAD 19.50

CHARRED CORN, MIXED HERB SALAD, TOASTED PISTACHIOS, SALSA VERDE DRESSING



BURRATA CAPRESE 19.50

BEEF TOMATOES, CHERRY TOMATOES, BURRATA, BASIL, BALSAMIC, RUCOLA,
PARMESAN-THYME FOCACCIA



CLASSICAL CAESAR 15.50

BABY GEM LETTUCE, CROUTONS, AGED PARMESAN, CHERRY TOMATOES



ADD GRILLED CHICKEN 4

POKE BOWL 16

JASMINE RICE, AVOCADO, WAKAME, PICKLED GINGER, CHERRY TOMATO,
KIMCHI, SPRING ONION, SOY-SESAME DRESSING



ADD TOFU 4

ADD SALMON 6

SANDWICHES, BREADS & BOARDS

AVOCADO MULTIGRAIN TOAST 16.50

SESAME-BASIL HUMMUS, CONFIT
TOMATO, GRILLED COURGETTE,
MARINATED ARTICHOKE, BABY SPINACH,
HOUSE CRISPS



AL KASBAH SHAWERMA 18.50

BEEF, TAHINI, MIXED SALAD,
FRENCH FRIES

SERRANO HAM & BURRATA 19.50

RED PEPPER & AUBERGINE DIP,
SHALLOTS, BASIL, BABY SPINACH,
HOUSE CRISPS



BUN'N'ROLL WITH SMOKED SALMON 20.50

SPIRAL-SHAPED CROSSANT BUN, CRÈME
FRAÎCHE, PICKLED CUCUMBER, ROCKET,
CHERRY TOMATOES, CHIVE EMULSION,
HOUSE CRISPS



GRILLED CHICKEN CLUB 21.50

TOMATO, BACON, HOUSE MAYO DRESSING,
BABY GEM, FRIED EGG, FRENCH FRIES



GOURMET BURGER 220G 24

PRIME BEEF, SMOKED BACON,
HOUSE AIOLI, PICKLES, AGED CHEDDAR,
BRIOCHE BUN, FRENCH FRIES



AL KASBAH MEZZE BOARD 28 SERVES 2

HUMMUS, SMOKED MOUTABAL,
TABOULEH, BATATA HARRA, CHEESE
SAMBOUSAK, PITA BREAD

CRISPY BUTTERMILK CHICKEN BURGER 22

SPINACH SLAW, LIME MAYO, ONION,
CHIVES, BRIOCHE BUN, FRENCH FRIES



VEGAN BURGER 21

CHARRED EGGPLANT, BABY GEM,
TOMATO, HOUSE VEGAN MAYO, BRIOCHE,
SWEET POTATO FRIES



CHARCUTERIE BOARD 32 SERVES 2

SELECTION OF CURED MEATS AND
SALAMI (PROSCIUTTO, SALAMI, CHORIZO,
BRESAOLA,) 100G EACH, FARMHOUSE
CHEESES (MALTESE CHEESELETS &
RICOTTA, PECORINO, PARMESAN) 80G
EACH, KALAMATA OLIVES, LOCAL DRIED
TOMATOES, FIG CHUTNEY, WATER
BISCUITS, BREAD STICKS.



ALL DAY DINING
AVAILABLE 11AM - 10.30PM

PIZZA

MARGHERITA 14
TOMATO SAUCE, FIOR DI LATTE, BASIL OIL



FUNGHI 15.50
TOMATO SAUCE, FIOR DI LATTE, MUSHROOMS, BASIL



PEPPERONI 18
TOMATO SAUCE, FIOR DI LATTE, SPICY PEPPERONI, OREGANO, CHILI FLAKES



CHICKEN & MUSHROOM 16.50
TOMATO SAUCE, FIOR DI LATTE, GRILLED CHICKEN, MUSHROOM, RED ONION, OREGANO



PROSCIUTTO, BURRATA & ROCKET 19.50
TOMATO SAUCE, FIOR DI LATTE, PROSCIUTTO, FRESH BURRATA, WILD ROCKET, SHAVED PARMIGIANO



CHEESE CRUST MEAT LOVERS 19.50
TOMATO SAUCE, FIOR DI LATTE, PEPPERONI, BACON, SAUSAGE, OREGANO



PASTA

RAVIOLONI RICOTTA & SPINACH 18
SAGE BUTTER, ZUCCHINI PURÉE, PARMESAN



ROLLED LASAGNA 19
SLOW-COOKED BEEF RAGÙ, TOMATO SAUCE, CREAM, PECORINO, FRESH BASIL



PACCHERI SEA BREAM 22.50
CHILLI JAM, TOMATO SAUCE, FRESH BASIL



TAGLIATELLE RABBIT CONFIT 23.50 
UNAGI CREAM EMULSION, BROAD BEANS, PISTACHIO, MALTESE GOAT CHEESE



GLUTEN-FREE PASTA OPTION AVAILABLE 3

ALL DAY DINING
AVAILABLE 11AM - 10.30PM

HALLMARK

CYANA FISH OF THE DAY 35

TOMATO-CAPER-OLIVE & OREGANO SALSA, CAULIFLOWER AND SQUID INK PURÉE,
CITRUS CREAM



VEGAN ISLAND JAM CURRY 24

CHICKPEAS, MIXED VEGETABLES, COCONUT CURRY, STEAMED RICE



RIBEYE 300G 39

PRIME BEEF, SAUTÉED MUSHROOMS, FRENCH FRIES



CHOICE OF SAUCE:

BEEF JUS

MUSHROOM

PEPPERCORN

BÉARNAISE

CAFÉ DE PARIS BUTTER

SIDES

FRENCH FRIES    5

LOADED PARMESAN FRIES   7

CHIVE EMULSION

SWEET POTATO FRIES   7

STEAMED JASMINE RICE    5

THYME & GARLIC ROASTED NEW POTATOES   5

MIXED LEAF SALAD    5

HOUSE VINAIGRETTE

ROCKET SALAD     6

SHAVED PARMESAN, AGED BALSAMIC

CYANA TOMATO & CUCUMBER SALAD    6

KALAMATA OLIVES, OREGANO, OLIVE OIL

ALL DAY DINING
AVAILABLE 11AM - 10.30PM

DESSERTS

SACHER CAKE 12.50

DARK CHOCOLATE, ALMOND SPONGE, APRICOT FILLING, CHOCOLATE GANACHE,
CREME CHANTILLY



PANNACOTTA 12

VANILLA SET CREAM, SEASONAL FRUIT COMPOTE



COCONUT TAPIOCA PUDDING 12

TOASTED MANGO, LIME, COCONUT CRUNCH



WHITE CHOCOLATE CHEESECAKE 12.50

ORANGE SCENTED STRAWBERRY COMPOTE



TARTE OF THE DAY 14

PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOUR

FRESH FRUIT SELECTION 13

SEASONAL FRESH FRUIT PLATTER INCLUDING BERRIES, MELON, AND CITRUS



SELECTION OF HOMEMADE ICE CREAM BONBONS x 9 12.50

ROASTED VANILLA CITRUS

CHOCOLATE CARAMEL

SALTED PISTACHIO & ROSE



SELECTION OF HOMEMADE CHOCOLATE BONBONS 2.50 PER PIECE

SALTED CARAMEL   

ALMOND ROCHER    

HAZELNUT GIANDUJA    

MILK CHOCOLATE RASPBERRY   

EARL GREY TWG   

KIDS MENU

FOR ROCKSTARS AGED 3-12

ROCKSTAR BREAKFAST

AVAILABLE 7AM - 11AM

MINI POWER BOWL 8
GREEK YOGURT, GRANOLA, FRESH
BERRIES, MALTESE HONEY



MINI PANCAKE STACK 8
MAPLE SYRUP, SLICED BANANA



CRUNCHY VEGGIE STICKS 10
CARROT, CUCUMBER, HUMMUS DIP



SCRAMBLED EGG TOAST 10
SOURDOUGH, CHERRY TOMATO



MAIN STAGE

AVAILABLE 11AM - 10.30PM

CHICKEN WRAP 14
LETTUCE, CHEESE, TORTILLA,
FRENCH FRIES



PASTA RIFF 11
GARGANELLE WITH A CHOICE BETWEEN
TOMATO SAUCE, WHITE SAUCE OR BUTTER



GOLDEN CHICKEN TENDERS 12
HONEY MUSTARD DIP, FRENCH FRIES



CRUNCHY FISH FINGERS 12
PEAS SERVED WITH A CHOICE BETWEEN
FRENCH FRIES OR BASMATI RICE



POWER PIZZA 11
TOMATO SAUCE, MOZZARELLA



LITTLE LEGEND BEEF BURGER 14
CHEESE, FRENCH FRIES



KIDS' VEGGIE BURGER 12
LETTUCE, TOMATO, FRENCH FRIES



GRILLED FISH FILLET 16
VEGGIES, CHOICE BETWEEN MASHED
POTATOES OR FRENCH FRIES



GRILLED CHICKEN 18
VEGGIE STICKS, CHOICE OF MASHED
POTATOES OR FRENCH FRIES



SWEET ENCORE

FRUIT SKEWERS 6
FRESH SEASONAL FRUITS, YOGHURT DIP



PEANUT BUTTER BANANA SPLIT 6
DIPLOMAT CREAM, BERRY COMPOTE,
CHOCOLATE SAUCE



CHOCOLOATE BROWNIE 7
WHIPPED CREAM



LATE NIGHT

AVAILABLE 10.30PM - 7.00AM

MISO SWEET POTATO & PUMPKIN 14

KOMBU-SHITAKE DASHI, ROASTED SQUASH, SWEET POTATO, GINGER, COCONUT CREAM,
CRISPY SPRING ONIONS, TOASTED SESAME



CHARCUTERIE BOARD 32 SERVES 2

SELECTION OF CURED MEATS AND SALAMI

(PROSCIUTTO, SALAMI, CHORIZO, BRESAOLA) 100G EACH, FARMHOUSE CHEESES
(MALTESE CHEESELETS & RICOTTA, PECORINO, PARMESAN) 80G EACH, KALAMATA
OLIVES, LOCAL DRIED TOMATOES, FIG CHUTNEY, WATER BISCUITS, BREAD STICKS.



AL KASBAH MEZZE BOARD 28 SERVES 2

HUMMUS, SMOKED MOUTABAL, TABOULEH, BATATA HARRA,
CHEESE SAMBOUSAK, PITA BREAD

HAM & CHEESE TOAST 14.50

SMOKED HAM, CHEDDAR, HOUSE CRISPS



GRILLED CHICKEN BAGUETTE 19.50

TOMATO, BACON, HOUSE MAYO DRESSING, BABY GEM, HOUSE CRISPS



GARGANELLE 18.50

TOMATO SAUCE, FRESH BASIL, LOCAL CHEESE



LATE NIGHT

AVAILABLE 10.30PM - 7.00AM

VEGAN ISLAND JAM CURRY 21

CHICKPEAS, MIXED VEGETABLES IN A MILD COCONUT CURRY, STEAMED RICE



BUTTER CHICKEN 26.50

SPICED TOMATO AND BUTTER SAUCE, JASMINE RICE



CHILI CON CARNE 24.50

SLOW-COOKED BEEF, KIDNEY BEANS, TOMATO, MILD SPICES, STEAMED RICE

DESSERTS

COCONUT TAPIOCA PUDDING 12

TOASTED MANGO, LIME, COCONUT CRUNCH



SACHER CAKE 12.50

DARK CHOCOLATE, ALMOND SPONGE, APRICOT FILLING, CHOCOLATE GANACHE,

CREME CHANTILLY



WHITE CHOCOLATE CHEESECAKE 12.50

ORANGE SCENTED STRAWBERRY COMPOTE



BEVERAGES

SOFT DRINKS

COCA COLA 3.50

COCA COLA ZERO 3.50

SPRITE 3.50

FANTA ORANGE 3.50

KINNIE 3.50

KINNIE ZERO 3.50

RED BULL ORIGINAL 5

RED BULL SUGARFREE 5

LLANLLYR SPARKLING WATER LARGE 5

LLANLLYR STILL WATER LARGE 5

LLANLLYR SPARKLING WATER SMALL 3.50

LLANLLYR STILL WATER SMALL 3.50

BEERS

CISK 4.50

CISK 0.0 4.50

BUDWEISER 4.50

GUINNESS 8.00

BEVERAGES

WINES BY THE GLASS

🕒 150ML GLASS 🕒 750ML BOTTLE

WHITE WINES

PINOT GRIGIO VALDADIGE "SORTESELE"

ITALY 🕒8.50 🕒26

SHEEP'S DREAM SAUVIGNON BLANC

SOUTH AFRICA 🕒9.50 🕒32

LORENTI, VERMENTINO

MALTA 🕒8.50 🕒39

MAKUTU BAY SAUVIGNON BLANC

NEW ZEALAND 🕒9.50 🕒27

LA SPINETTA MOSCATO D'ASTI
"BRICCO QUAGLIA"

ITALY 🕒11 🕒42

ROSÉ WINES

MINUTY M

FRANCE 🕒11.50 🕒43

1919 ROSÉ

MALTA 🕒8 🕒39

RED WINES

MARQUÉS DE RISCAL R RIOJA RESERVA

SPAIN 🕒13 🕒42

UNO PRIMITIVO DI MANDURIA RISERVA

ITALY 🕒9 🕒34

CHÂTEAU LUGEY GRAVES

FRANCE 🕒12 🕒33

NERO D'AVOLA "ALTO REALE" BIO

ITALY 🕒10.50 🕒30

1919 RED

MALTA 🕒8 🕒33

SPARKLING WINE

PROSECCO 1881 EXTRA DRY

ITALY 🕒9.50 🕒25

CHAMPAGNE

VEUVE CLICQUOT BRUT

FRANCE 🕒20 🕒130

DIETARY & ALLERGY INFORMATION

ALLERGEN LEGEND

-  **DAIRY PRODUCT** (LACTOSE) | MILK, CHEESE, CREAM, BUTTER, YOGURT
-  **EGG** | EGGS, MAYONNAISE, BAKED GOODS
-  **GLUTEN** (GLUTEN/CEREALS) | WHEAT, BREAD, PASTA, CEREALS
-  **SHELLFISH** | SHRIMP, CRAB, LOBSTER, PRAWNS
-  **MOLLUSCS & CRUSTACEANS** | CLAMS, MUSSELS, OYSTERS, SQUID
-  **FISH** | ALL FISH VARIETIES
-  **TREE NUTS** | ALMONDS, WALNUTS, PISTACHIOS, CASHEWS
-  **PEANUTS** | PEANUTS, PEANUT BUTTER
-  **SESAME** | SESAME SEEDS, TAHINI
-  **MUSTARD** | MUSTARD CONDIMENTS, SEEDS
-  **SOY** | SOY SAUCE, TOFU, SOYBEAN PRODUCTS
-  **CELERY** | CELERY, CELERY SALT, STOCK
-  **SULPHITES** | DRIED FRUITS, WINES, PRESERVATIVES
-  **PORK** | PORK MEAT, BACON, SAUSAGE, HAM, SALAMI

DIETARY OPTIONS

-  **VEGETARIAN** | NO MEAT OR FISH
-  **VEGAN** | PLANT-BASED ONLY, NO ANIMAL PRODUCTS
-  **GLUTEN-FREE** | NO GLUTEN-CONTAINING INGREDIENTS