

NINE ARCHES

LOUNGE & BAR

Inspired by the timeless charm of English heritage and the beauty of Malta's Mediterranean coastline, Nine Arches takes its name from the nine original arches preserved on the building's façade, honouring the rich history and character of this landmark setting.

Enjoy handcrafted cocktails, carefully selected wines, premium spirits, and a curated food offering in a refined atmosphere with stunning sea views.

Where English heritage, elegance, and Maltese hospitality come together.

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the complete absence of allergens.

A discretionary optional service charge of 9.5% will be added to your bill.

Bar Bites

BLACK TRUFFLE ARANCINI 7

Mozzarella, wild mushroom & truffle

STICKY HONEY SOY CHICKEN POPCORN 9

Ranch dip

LOADED NACHOS 9

Add Beef Ragu 4

Corn chips, cheddar cheese, jalapeños, salsa, sour cream, guacamole

PARMESAN & TRUFFLE FRIES 5

TUNA TARTARE 12

Wasabi dressing, mango, chili, sesame crisp

SHRIMP TEMPURA 11

Lime dip

PORK & TARRAGON ROLLS 8

Pickled mustard

CALAMARI FRITTI 16

Lemon, garlic aioli

SPICED BEEF & PORK MEATBALLS 8

Marinara sauce, garlic cream, chives

All prices listed are in Euros

Salad

CRISPY MALTESE CHEESELET, FIG-ROCKET BOWL



14

Charred zucchini, peppers, toasted almonds,
grilled asparagus, fig jam, lemon-basil vinaigrette

ROASTED BEET & ZA'ATAR TOFU SALAD



15.50

Charred corn, mixed herbs, toasted pistachios,
salsa verde

CLASSICAL CAESAR



15.50

Add Grilled Chicken

4

Grilled Shrimps

6

Baby gem lettuce, croutons, aged parmesan,
cherry tomatoes,

GRILLED SALMON SUPERFOOD SALAD



15

Kale, avocado, quinoa, cherry tomatoes, pickled
shallots, pumpkin seeds, citrus vinaigrette

Pasta

RAVIOLONE RICOTTA & SPINACH 16

Sage butter, zucchini puree, Parmesan cheese

BAKED LASAGNA 17

Slow-cooked beef ragù, tomato sauce, pecorino bechamel

PACCHERI 16

Tomato sauce, cherry tomatoes, burrata, fresh basil

TAGLIATELLE RABBIT CONFIT 18

Broad beans, pistachio, rabbit jus, Maltese goat cheese

Pizza

MARGHERITA CLASSIC 10

Tomato, fior di latte, basil oil, olive drizzle

PROSCIUTTO, ROCKET & PARMESAN FLATBREAD 13

Basil pesto, rocket, shaved Parmesan

CHEESY CRUST PEPPERONI 14

San Marzano tomato, fior di latte mozzarella

PULLED BEEF PIZZA POCKET 15

Slow-cooked pulled beef, Burrata, baby spinach, balsamic glaze

All prices listed are in Euros

Sandwiches

CLUB SANDWICH 15

Tomato, bacon, house mayo dressing, baby gem, fried egg, French fries

STEAK BAGUETTE 16

Café de Paris butter, confit onions, rocket, pickles, mustard mayo, French fries

BAGEL WITH SMOKED SALMON 16

Spiral croissant bun, crème fraîche, pickled cucumber, rocket, cherry tomatoes, chive emulsion, house crisps

GOURMET CHEESEBURGER 17

Prime beef, smoked bacon, house aioli, pickles, aged cheddar, brioche bun, seasoned fries

BUTTERMILK CRISPY CHICKEN BURGER 16

Spinach slaw, lime mayo, onion, chives, brioche, French fries

VEGAN BURGER 16

Charred eggplant, baby gem, tomato, house vegan mayo, French fries

To Share

(SERVES TWO)

MEDITERRANEAN PLATTER

25

Hummus, smoky eggplant dip, local cheese, grilled halloumi, olives, pickles, warm pitta

CHEESE BOARD

26

Farmhouse cheeses, fig chutney, dried fruits, local dried tomatoes, water biscuits, breadsticks

MEAT BOARD

28

Prosciutto, salami, grilled pork & tarragon sausage, glazed meatballs, pickles, mustards, chutney, rustic bread

All prices listed are in Euros

Sides

SEASONED FRIES 🌿 **6**

ROCKET SALAD 🥗 🌿 **5**

Parmesan cheese, cherry tomato,
balsamic vinaigrette

TOMATO & CUCUMBER SALAD 🌿 **5**

Lemon dressing

All prices listed are in Euros

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 your server.

Icon	Allergen	Description
	Dairy Product	Milk, cheese, cream, butter, yogurt
	Egg	Eggs, mayonnaise, baked goods
	Gluten	Wheat, bread, pasta, cereals
	Fish	All fish varieties
	Molluscs	Clams, mussels, oysters, squid
	Shellfish & Crustaceans	Shrimp, crab, lobster, prawns
	Tree Nuts	Almonds, walnuts, pistachios, cashews
	Peanuts	Peanuts, peanut butter
	Sesame Seeds	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

Icon	Allergen	Description
	Vegetarian	No meat or fish
	Vegan	Plant-based only, no animal products
	Gluten-Free	No gluten-containing ingredients
	Sugar-Free	Low or no added sugar

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