



INIALA

HARBOUR HOUSE · MALTA



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Room Service Menu

Starters

Aged Kaluga Caviar

Smoked Eel Rilletes, Sourdough English Muffins

98,- per oz 1 oz min

Loch Fyne Smoked Salmon

Served with Capers, Dill & Crème Fraiche

25,-

Jamon Iberico

Sourdough Bread & Gozo Olive oil

25,-

Cheese Selection

Artisanal Cheeses served with sourdough,

Grapes & Roscoff Onion Jam

18,-

Steak Tartare

Caramelised Onion, Potato, Cornichon

26,-

Burrata

Basil Pesto, Olive Oil, Rocket

18,-

Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish, and dairy are all used in our kitchen and, therefore, we cannot guarantee no cross-contamination. A discretionary 10% service charge will be added to your bill.



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Salads

Caeser Salad

Smoked Anchovy, Sourdough Croutons,

Aged Parmesan

15,-

Add Grilled Chicken Breast / 10,-

Add Grilled Caribanero Prawns / 18,-

Greek Salad

Black Olive, Feta, Cucumber, Oregano & Baby gem

15,-

Superfood Salad

Quinoa, Avocado, Almond, Pumpkin seed

and citrus Vinaigrette

19,-

Sandwiches and Burgers

The Club Sandwich

Smoked Bacon, Grilled Chicken, Avocado, Gem Lettuce

Tomato, Organic egg & Lemon Mayonnaise

22,-

Croque Monsieur

Toasted Sourdough with Paris ham, Melted Comte &

Mornay Sauce, Served with Cornichons

25,-

Iniala Burger

Angus Beef Burger, Cheddar Cheese, Caramelised

Onion, Lettuce & Pickles

25,-

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Mains

Lasagne Verde

Beef Ragu, Bechamel, Aged Parmesan

24,-

Grilled or Steamed Fish of the Day

Capers, Lemon, Brown Butter

15,-

Chickpea Falafel

Hummus, feta, gem lettuce

24,-

Dry Aged Hereford Cote de Beouf

Black truffle jus, creamed spinach

(serves 2 - please allow 1 hour for delivery)

98,-

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Sides

French Fries
5,-

Mashed Potatoes
10,-

Green Salad
8,-

Creamed Spinach
9,-

Sauteed Spinach
8,-

Kids

Crispy Chicken Tenders
French Fries, Ketchup & Mayonnaise
15,-

Steamed White Fish
Basmati Rice
15,-

Penne Pasta
Tomato sauce or Butter & Parmesan
12,-

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Dessert

Vacherin

Strawberry, Yuzu, Lemon Verbena

15,-

Chocolate Cremeaux

Salted Caramel, Vanilla Ice cream

15,-

Ice Cream & Sorbet

Seasonal Selection

5,- per scoop

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