



Room Service Menu

Cold Selections

Aged Kaluga Caviar 30gr
Traditional Condiments
135,-

Artisanal Cheeses 
Seasonal Chutney, Sourdough
26,-

Charcuterie Board
Finest Selection Of Cured Meats
24,-

Please inform our staff of any dietary requirements and allergies. While we take steps to minimise 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.

 - Vegetarian



Room Service Menu

Starters

Soup Of The Day 
16,-

Seabass Ceviche
Grilled Lemon & Chilli
16,-

Confit & Roasted Red Beetroot 
Pickled Yellow Beetroot, Candied Walnuts, Orange, Labneh, & Dill
16,-

Roasted Heritage Carrots 
Whipped Ġbejna, Honey Cumin Dressing, Toasted Seeds & Nuts
18,-

Please inform our staff of any dietary requirements and allergies. While we take steps to minimise 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.

 - Vegetarian



Room Service Menu

Main Dishes

Spaghetti Aglio & Bottarga

Olive Oil & Herbs
16,-

Dry-Aged Bavette & Chimichurri

Fresh Herbs & Red Thai Chili
36,-

Confit Duck Leg

White Beans & Maltese Sausage Cassoulet
30,-

Iniala Burger

Beef Burger, Red Leicester, Relish, Pickles, & Chips
24,-

BBQ Teriyaki Mushroom

Spiced Chickpeas, Aubergine & Garden Leaves
22,-

Please inform our staff of any dietary requirements and allergies. While we take steps to minimise 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.

 - Vegetarian



Room Service Menu

Kids Selection

Ham & Cheese Sandwich

Comté Cheese & Paris Ham
12,-

Spaghetti

Butter & Cheese Or With Tomato Sauce
12,-

Sausage, Beans & Chips

Soft Sausage With Beans In Sauce
12,-

Ice Cream

Vanilla, Chocolate, Or Strawberry
12,-

Please inform our staff of any dietary requirements and allergies. While we take steps to minimise 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.

 - Vegetarian



INIALA

HARBOUR HOUSE · MALTA

Room Service Menu

Dessert

Chocolate Mousse Cake

Hazelnut Crumb & Fresh Strawberry

10,-

Perpetual Lemon Posset

With Shortbread Biscuits

10,-

Seasonal Fruit Salad

With Vanilla Syrup

10,-

Please inform our staff of any dietary requirements and allergies. While we take steps to minimise 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.

 - Vegetarian



Late Night Selection

Available between 22:00 and 07:00

Artisanal Cheeses & Cured Meat Selection

Served With Seasonal Chutney & Homemade Bread

28,-

Confit & Roasted Red Beetroot

Pickled Yellow Beetroot, Candied Walnuts, Orange, Labneh, & Dill

16,-

Salmon & Wild Rocket Toastie

Smoked Salmon Dressed With Olive Oil, Local Wild Rocket Leaves, & Cherry Tomatoes

28,-

Focaccia With Stracciatella & Speck

Homemade Toasted Focaccia Topped With Fresh Stracciatella & Cured Pork

24,-

Please inform our staff of any dietary requirements and allergies. While we take steps to minimise 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.

 - Vegetarian