

CHATTERBOX

• SOUTH EAST ASIAN •

• INDIAN •

STREET FARE INDIAN

ONIAN BHAJI

Crispy batter fried onions,
coriander chutney



€7



CALAMARI KEMPU

Fried calamari with black pepper,
sweet chili sauce



€11

MALAI BROCCOLI

Broccoli marinated with cheese,
yoghurt, cream and nuts



€11



TANDOORI CHICKEN TIKKA

Garlic and red chili marinated
chicken, mint chutney



€13

Please inform your server, if you have you any specific dietary restrictions or food allergy.

Vegetarian Nuts Gluten-free Vegan Mild Spicy Hot

Chatterbox, inspired by chaat, is an extension of our love for authentic
cuisine from across the vibrant food markets of Southeast Asia.

Our menu represents Asian and Indian cooking with a perfect blend of flavour and tradition.

STREET FARE INDIAN

LAMB SHEEK

Spiced minced lamb skewers mixed with coriander, whole spices and green chilly



€14



POPPADUMS AND CHUTNEY

Crispy fried Poppadum's served with mango chutney



€5

PRAWN CRACKERS

Thai prawn crackers served with sweet chili sauce



€7



EDAMAME

Steamed and salt sprinkled Edamame beans, soy sauce



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STREET FARE ASIAN

CHINESE SPRING ROLLS

Hand rolled in-house with rice vermicelli, vegetables, sweet chili sauce



€8



DIM SUM

Homemade Chicken dumplings, shiitake, scallions, sesame oil



€9



TAIWANESE FRIED CHICKEN

Chicken popcorns, chili garlic sauce



€11



INDONESIAN CHICKEN SATAY

Grilled chicken skewers marinated with Indonesian spices, served with peanut sauce



€12



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MAINS INDIAN

PANEER SHAHI KORMA

Homemade cottage cheese cooked in a cashew, almond and tomato gravy



€14



SHRIMP BHUNA

Shrimp tossed with onions, tomato masala and coriander spices



€17

CHICKEN KORMA

Marinated chicken simmered in onion, yoghurt and cashew nut gravy



€18



CHICKEN TIKKA MASALA

Chicken tikka cooked in spiced tomato masala, cream and dried fenugreek



€18

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MAINS INDIAN



TRADITIONAL CHICKEN CURRY

Chicken drumsticks cooked in a traditional onion sauce with lots of ginger and garam masala.



€18

MANGALOREAN LAMB

Succulent lamb pieces in a classic Mangalorean curry infused with aromatic spices and coconut milk



€19



LAMB PEPPER FRY

Lamb chunks stir fried with Kerala style chilli and pepper masala



€19

SOUTH INDIAN BEEF CURRY

Black pepper beef curry cooked with ground coriander powder and star anise



€18



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MAINS ASIAN

THAI GREEN CURRY 🌱

Aromatic and spice curry made with coconut milk and blend of Thai spice, served with jasmine rice

Vegetable 🌱 €15
Chicken 🌱 €18



THAI RED CURRY 🌱

Aromatic and spice curry made with coconut milk and blend of Thai spice, served with jasmine rice

Fish 🌱 €17

CHILLY CHICKEN

Juicy chicken tossed with capsicum, onion and green chillies in a flavour of Indo-Asian sauces



€16



CA RI GA

Vietnamese chicken curry made with coconut milk, served with jasmine rice



€17

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MAINS ASIAN

MASSAMAN BEEF CURRY

Thai spiced tangy beef curry, potato, served with jasmine rice



€19



STIR FRY BEEF IN BLACK BEAN SAUCE

Savoury beef, stir fried to perfection with chef's special black bean sauce



€19

GARLIC POK CHOY

Fresh Pok choy with garlic and light soya, finished with hint of black pepper



€12



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RICE AND NOODLES

INDIAN

SIGNATURE

CHATTERBOX BIRYANI 🌱 🌶

Basmati rice cooked with Indian spices, mint and ginger, served with raita

Vegetarian 🌱 €15

Chicken 🌱 €17

Lamb 🌱 €18



STEAMED BASMATI RICE €5



JEERA RICE €5.50



PULAO RICE €6



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RICE AND NOODLES ASIAN

VEGETABLE

HONGKONG NOODLES

Low Mein noodles with a mix vegetables and sprouted scallions



€12



SINGAPORE RICE NOODLES

Stir fried rice vermicelli with shredded chicken



€12

BEEF HAKKA NOODLES

Noodles with tender beef, crisp veggies, garlic, ginger and soy sauce, lightly spiced for a perfect flavour



€13



SHRIMP EGG NOODLES

Stir fried shrimp with egg noodles and mix vegetables in soya sauce



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RICE AND NOODLES ASIAN

CHATTERBOX SIGNATURE

FRIED RICE 🌱

Egg 🌱

€10

Shrimp 🌱

€12

Chicken & Burnt Garlic 🌱

€12



JASMINE RICE



€5

SIDES INDIAN

BOMBAY ALOO

Boiled potato cooked with tomato, garnished with coriander



€9



YELLOW DAL TADKA

Garlic, cumin and red chili tempered yellow lentil



€11

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SIDES INDIAN

DAL MAKHANI

Slow cooked black lentil finished with butter, cream and fenugreek dust



€11



SEASONAL SUBZ HANDI

Seasonal vegetables slow cooked in traditional handi with rich Indian spices and aromatic gravy



€12

BREAD INDIAN

TANDOORI ROTI

Home style flat bread, wholewheat flour



€4



BUTTER NAAN

Refined flour flat bread with butter



€4.50

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BREAD INDIAN

GARLIC NAAN

Refined flour flat bread with garlic



€4.50



LACCHA PARATHA

Multi layered whole wheat, flat bread with butter



€4.50

CHEESE NAAN

Cheese stuffed refined flour flat bread



€6



PESHAWARI NAAN

Naan filled paneer, nuts and dry fruits



€7

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DESSERT INDIAN

GULAB JAMUN

Cottage cheese dumplings with fresh fruits and vanilla custard sauce



€6



GAJAR KA HALWA

Slow-cooked carrot pudding with milk, ghee, cardamom & nuts.



€6

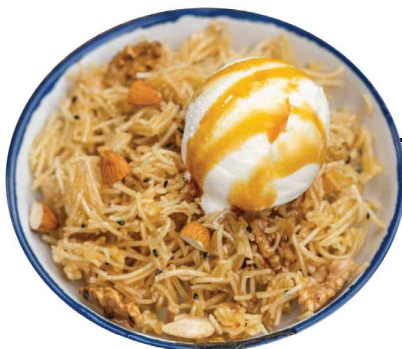
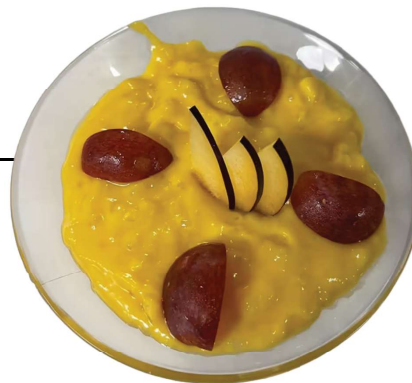
DESSERT ASIAN

SAGO

Sago pudding with pureed mango, fresh fruits and coconut cream



€6



HONEY NOODLES WITH ICE CREAM

Honey glazed flour strips with nuts and sesame, served with vanilla ice cream



€6

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KID'S CORNER

CHICKEN WRAP

Mildly spiced shredded chicken in Indian bread with lettuce, tomato and mayonnaise

€7



GINGER HONEY ROASTED CARROTS

Tender baby carrots roasted with ginger and honey



€7

CHINESE BROCCOLI WITH GARLIC SAUCE

Tender broccoli florets tossed in a savory garlic sauce



€7



MINI FISH & CHIPS

Crisp fried fish bites served with chips and tartar sauce

€8

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SOUP

VEG MANCHOW SOUP €7

A hot and spicy Indo-Chinese soup with garden-fresh vegetables, flavoured with garlic, ginger, and soy, topped with crispy fried



CREAM OF CHICKEN CORN SOUP €8

Delicate chicken and sweet corn in a creamy, flavourful broth.

SHORABA

DAL SHORBA €7

Light and wholesome lentil broth, subtly spiced and comforting



CHICKEN SHORBA €8

Aromatic chicken broth with Indian spices, warm and comforting.

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WINE LIST

WINE BY THE GLASS

White

Pinot Grigio Delle Venezie DOC, Cornale, Veneto, Italy €5.50
Pinot Grigio

Canapi Grillo DOC Cantina Canapi, Sicily, Italy €5.50
Grillo

Chenin Blanc Meerendal Wine Estate, €5.50
Cape Town, South Africa
Chenin Blanc

ENO Chardonnay DOK Eno, Malta €6
Chardonnay

Red

Piane di Maggio Montepulciano D`Abruzzo DOC, €5.50
Abruzzo, Italy
Montepulciano

‘Intrigo’ Negroamaro IGT Piantaferro, Puglia, Italy €5.50
Negroamaro

Malbec Classic Alta Vista, Mendoza, Argentina €6
Malbec

‘ENO’ Syrah DOK Eno, Malta €6
Syrah

Prosecco

Prosecco Frizzante DOC Tiresia, Veneto, Italy €6
Glera

Rosé

‘Bordinese’Rosato IGT Terre di Chieti, Abruzzo Italy €6
Blend

DESSERT WINE

‘Fiore di Autunno’ Moscato D’Asti DOCG Fratelli Aresca, €22
Piemonte (Sales By Bottle)
Moscato

HALF BOTTLES

CHAMPAGNE HALF BOTTLES

Champagne Grande Réserve Brut Devaux, France €41
Pinot Noir, Chardonnay

FULL BOTTLES

SPARKLING / PROSECCO, CHAMPAGNE, ROSÉ

‘Il Silvestre’ Cuvée Spumante Extra Dry Ca’del Doge, €20
Veneto, Italy
Pinot Bianco

Prosecco Extra Dry DOC Borgo del Col Alto, Veneto €22
Italy
Glera

Champagne Grande Réserve Brut Devaux, France €73
Pinot Noir, Chardonnay

Champagne Moët & Chandon Brut Impérial, €82
France
Pinot Noir, Chardonnay, Pinot Meunier

‘ENO’ Rosé IGT Eno, Malta €24
Sangiovese, Syrah, Suzanna

‘Bordinese’ Rosato IGT Terre di Chieti, Abruzzo, Italy €21
Blend

‘Giardino’ Santa Cristina Rosato IGT Antinori Santa €24
Cristina, Tuscany Italy
Cabernet Sauvignon, Merlot, Sangiovese, Syrah

Rosé d’ Anjou AOC Les Tournesols, Loire France €20
Cabernet Franc, Grolleau

WHITE WINE

Malta

'ENO' Chardonnay DOK Eno Chardonnay	€24
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Isis DOK Meridiana Wine Estate Chardonnay	€32
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Italy

Pinot Grigio delle Venezie DOC Cornale, Veneto Pinot Grigio	€22
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'Canapi' Grillo DOC Cantina Canapi, Sicily Grillo	€20
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Gavi di Gavi DOCG Morgassi Superiore, Piemonte Cortese	€25
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Pecorino Terre di Chieti IGT Cantine Tombacco, Abruzzo Pecorino	€20
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Chardonnay IGT Antinori Tenuta Tormaresca, Puglia Chardonnay	€24
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France

Bordeaux Blanc AOC Chateau Lamothe Vincent, Bordeaux Sauvignon Blanc	€23
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Chablis Domaine Servin, Burgundy Chardonnay	€40
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New World

Riesling Blanc Tuzko Estate Antinori, Tolna Riesling	€22
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Chenin Blanc Meerendal Wine Estate, Cape Town, South Africa Chenin Blanc	€20
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RED WINE

Malta

'ENO' Syrah DOK Eno €23
Syrah

Melqart DOK Meridiana Wine Estate €34
Cabernet Sauvignon, Merlot

Italy

'Fiulot' Barbera d' Asti DOC Antinori Tenuta Prunotto, €26
Piemonte
Barbera

'Santa Cristina' Chianti Superiore DOCG Antinori Santa €26
Cristina, Tuscany
Sangiovese

'Piane di Maggio' Montepulciano d' Abruzzo DOC €20
Agriverde, Abruzzo
Sangiovese

12 E Primitivo del Salento IGT Varvaglione, Puglia €23
Primitivo

'Intrigo' Negroamaro IGT Piantaferro, Puglia €21
Negroamaro

France

Cotes du Rhone AOC Francois Jeantet, Rhone €20
Grenache, Syrah

Spain

Rioja Crianza Bodegas Carlos Serres, Rioja €21
Tempranillo

New World

Riserva de Propiedad Antinori Haras de Pirque, Maipo €24
Valley, Chile
Cabernet Sauvignon, Carmenere, Cabernet Franc

Malbec Classic Alta Vista, Mendoza, Argentina €23
Malbec

ASIAN SLING COCKTAILS

ASIAN SLING

Mumbai Sling	€8.50
Gin, Mango, Raspberry, Amchur	
Tokyo Sling	€8.50
Gin, Orange Juice, Cherry Blossom, Lemon Grass	
Bangkok Sling	€8.50
Gin, Melon, Peach Liqueur, Soda Water	
Phuket Sling	€8.50
Gin, Passionfruit, Lavender, Soda Water	
Manila Sling	€8.50
Gin, Grapefruit, Raspberry, Ginger Ale	
Jakarta Sling	€8.50
Gin, Pineapple Juice, Elderflower, Soda Water	
Singapore Sling	€8.50
Gin, Cointreau, Benedictine, Grenadine, Pineapple Juice, Angostura Bitters	

BARMAN`S SPECIAL

Tulsi Martini	€8
Gin, Triple Sec, Fresh Basil Leaves, Celery Bitters Sweet & Sour Mix	
Sea of Aroma	€8
Gin, Frangelico, Rosso Vermouth, Splash of Soda Water	
Spicy Mango Margarita	€8
Gin, Triple Sec, Mango Juice, Agave & Spicy Syrup	

SIGNATURE COCKTAILS

FIZZY COCKTAILS

Otto spritz €8
Prosecco, Soda, Elderflower liquor

Kir Royal €8
Creme De Cassis, Prosecco

Bellini €8
Peach Puree, Prosecco

Aperol Spritz €8
Aperol, Prosecco, Soda

CLASSIC COCKTAILS

Negroni €8
Gin, Campari, Rosso Vermouth

Mai Tai €8
Rum, Pineapple Juice, Orange Juice,
Grenadine, Triple Sec, Orgeat Syrup

Pina Colada €8
Rum, Malibu, Pineapple Juice,
Coconut, Cream

Cosmopolitan €8
Vodka, Lime, Cranberry Juice, Bitter

Long Island Iced Tea €9
Vodka, Rum, Gin, Tequila, Triple Sec, Cola

Whiskey Sour €8.50
Bourbon Whiskey, Lime Juice, Sugarcane, Egg White

Daiquiri Shaken/Frozen €8.50
Rum, Lemon Juice, Sugarcane

Flavours: - Strawberry, Raspberry, Mango, Passion Fruit

GIN INFUSIONS

Strawberry & Peppercorn	€4.50
Orange & Thyme	€4.50
Mint & Cucumber	€4.50
Lemon & Ginger	€4.50
Chilly & Cinnamon	€4.50

SHOOTERS

B 52	€3.50
Kahlua, Baileys, Grand Marnier	
Brain Damage	€3.50
Peach Schnapps, Baileys, Grenadine	
Jager Bomb	€3.50
Jägermeister, Energy Drink	

BEER & CIDER

Heineken 25CL	€3.50
Bira Moretti	€4.50
Stella	€5.00
Kingfisher	€5.00
Guinness	€5.50
Strongbow	€5.50

DRAFT BEER

Huskies ½ Pint	€3.50
Huskies Pint	€6.00
Cisk ½ Pint	€3.50
Cisk Pint	€5.00

**NON-ALCOHOLIC
BEER**

Cisk €3.00

GIN ZERO

Gin Zero Pink Gin €3.00

Gin Zero Tanqueray €3.00

JUICES €2.50

Apple Juice, Orange Juice Pineapple Juice, Cranberry Juice

SOFT DRINKS €2.50

Coca Cola, Coca Cola Zero, Tonic Water, Fanta, Kinnie, Sprite, Soda Water, Thomas Henry Cherry Blossom, Elderflower Tonic water

ENERGY DRINK €3.50

Red Bull

GALVANINA SPARKLING FRUIT DRINKS €3.50

Pomegranate, Lemonata, Blood Orange, and Blood Orange and Blueberry (4 flavours)

MOCKTAILS €5.50

Chatterbox Signature

Orange juice, Pineapple juice, Lemon Juice, Vanila and Passion Fruit Syrup

Mango Chaat Spring

Mango, Pineapple, Chaat Masala, Lemon Juice, Salt, Grenadine

Blue Sapphire

Pineapple Juice, Lemon Juice, Blue Syrup, Sprite

Ginger Ruby

Orange Juice, Fresh Ginger, Lemon Juice, Ginger Ale

WATER

Still - Small/Large	€2/3.50
Sparkling - Small/Large	€2/3.50

HOT BEVERAGES

Espresso	€2.00
Double Espresso	€2.50
Cappuccino	€2.75
Café Latte	€2.75
Latte Macchiato	€2.75
Americano	€2.75
Hot Chocolate	€3.00
Green Tea	€2.00

TEA FREDDO

White Iced Tea	€3.50
Peach Ice Tea	€3.50

WHISKIES

SINGLE MALT

Glenmorangie X	€4.50
Tomintoul PX Sherry Cask	€5.00
Cardhu Gold Reserve	€5.50
The Glenallachie 8 Years	€5.75
Glenrothes 10 Years	€6.50
Talisker 10 Years	€6.50
Laphroaig 10 Years	€6.50
Glenfiddich 12 Years	€6.00
Glenlivet 15 Years	€6.50
Arran 10 Years	€6.75
Glen Moray 15	€7.50
Macallan 12	€8.00

BLENDED SCOTCH

Famous Grouse	€3.50
Johny Walker Black Label	€4.00

IRELAND

Eiregold Single Grain	€4.00
Hyde No12 pot Still	€5.50

JAPAN

Akashi Blend	€5.00
Hatozaki Pure Malt	€6.00
Yamazakura	€8.00

U.S.A

Jim Beam	€4.00
Jack Daniels	€4.50
Woodford Reserve	€5.00

COGNAC/ARMAGNAC

Courvoisier VS	€4.00
Hennessey VSOP	€7.00
L Calvados	€7.00

GIN

ENGLAND

Whitley Neill Lemon Ginger	€5.00
Tarquin's Seadog	€6.00
Tarquin's Grapefruit and Elderflower	€6.00
Mermaid Classic	€6.00
Shivering Mountain Premium	€7.00
Tarquin's Rhubarb and Raspberry	€6.00

SPAIN

Gin Mare Capri	€6.00
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JAPAN

Sakurao Classic	€8.00
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ITALY

Malfy Original	€5.00
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SOUTH AFRICA

Marula Gin	€7.00
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10 Oxes Skulder Black Pepper	€7.50
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DENMARK

Copperhead London Dry	€6.00
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GERMANY

Knut Hansen Dry Gin	€5.50
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MALTA

Island8	€5.00
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Kaku	€6.50
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Vovis Dry Gin	€8.00
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HOLLAND

1689 Authentic Dutch Dry	€5.00
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IRELAND

Gunpowder Gin Ceramic	€6.00
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RUM

VENEZUELA

Diplomatico Mantuano	€4.00
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SCOTLAND

Tomintoul Caribbean Cask	€6.00
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CUBA

Bacardi	€3.50
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Eminente Reserve	€8.75
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PANAMA

Bumbu Cream	€6.00
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JAMAICA

Captain Morgan Black	€6.00
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U.S.A

Black Magic Spiced Rum	€6.00
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TRINIDAD & TOBAGO

Angostura 1919	€6.00
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TEQUILA

Tequila La Chica Silver	€3.00
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Tequila Rose	€3.50
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Olmecca Gold	€3.50
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Arette Reposado	€4.50
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Patron Anejo	€7.50
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VODKA

JAPAN

Suntory Haku	€5.00
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Nikka Coffey	€6.00
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ITALY

Roberto Cavalli Black	€6.50
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ENGLAND

Chase Vodka	€7.00
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VODKA

CANADA

Crystal Head	€7.50
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POLAND

Choppin Wheat	€5.00
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SCOTLAND

Seven Day Raspberry & Lime	€4.50
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SWEDISH

Absolut	€4.00
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FRANCE

Grey Goose	€7.00
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LIQUEURS

APERITIF

Martini Rosso	€2.50
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Martini Dry	€2.50
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Aperol	€2.50
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Limoncello	€2.50
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Triple Sec	€2.50
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Averna amaro	€3.50
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Campari	€3.50
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Grappa	€4.50
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Benedictine	€4.95
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Fernet Branca	€3.00
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Disaronno	€3.50
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Amaro Montenegro	€3.00
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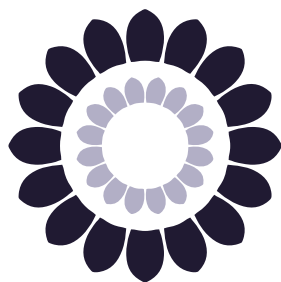
Sambuca	€3.00
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Pernod	€4.50
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LIQUEURS

DIGESTIF

Crème D Cassis	€2.50
Jägermeister	€3.50
Peach Schnaps	€3.50
Malibu	€3.50
Baileys	€3.50
Elderflower Liqueur	€3.50
Kahlua	€3.50
Frangelico	€4.00
Grand Marnier	€4.00



ARAIYA

— MALTA —

Taste the best of Malta

CHATTERBOX
• SOUTH EAST ASIAN •
• INDIAN •

MÉZ
~ Indo-Coastal Cuisine ~

NAAN BAR