



The Travellers Kitchen

Daytime Menu Served from 10am to 5pm

Brunch

SOURDOUGH GRILLED TOAST 4

Provolone cheese, arrosto ham, apple chutney

AYU HOME-MADE GRANOLA (V)(GF) 6

Fresh fruit in season, Greek yoghurt, honey

SHAKSHUKA (V) 7

Spicy Lebanese red pepper & tomato stew topped with a poached egg, toasted sourdough bread

AYU EGG

Sourdough brioche bun, Hollandaise sauce

- Avocado guacamole (V) 7
- Smoked ham & crispy bacon 7
- Smoked salmon & cream cheese 7

TRADITIONAL ENGLISH BREAKFAST 8

2 sunny side up eggs, pork sausages, bacon, mushrooms & baked beans, toasted sourdough bread

FRENCH ONION & GRILLED CHEESE 6.5

Brie, Gruyere, Granny Smith green apple, caramelized onion in toasted thick sourdough turmeric bread

PLANT BASED AYU BAGEL (VG) 5

Pickled beets, baby spinach, hummus

ANGUS BEEF TAGLIATA 9.5

Horseradish mayo, pickled gherkins, chimichurri, valerian, lollo rosso on artisanal crusty French loaf bread

GRILLED MUSTARD CHICKEN 8

Crispy bacon, Gruyere, rucola, honey mustard in a sourdough multi-seed bagel

Sharing

VENEZUELAN PATACONES (GF)

- Seafood stew (2pcs) 7
- Pulled beef & wasakaka (2pcs) 7
- Cauliflower ceviche (vg)(2pcs) 7
- Trio of Patacones (3pcs) 10

CROQUETAS DE JAMON IBERICO (4PCS) 6

Served with aioli dipping sauce

PULPO A LA GALLEGA 12

Octopus with new potatoes, smoked paprika and Jubilee Foods olive oil

CHICKEN YAKITORI SKEWERS (GF) 10

Grilled in a sticky sweet sauce (4 pcs)

JUBILEE FOODS NANNA'S RAVIOLI (V)

Homemade ravioli with a traditional filling of Gozo cheeselets

- Traditional Maltese with tomato & basil 10
- Deep fried mini ravioli with mint & parsley pesto, caramelized walnuts 10

House Noodle Soups

CHICKEN PHO (GF) 12

Rice noodles, bean sprouts, fresh coriander, spring onions with fresh chilli & lime (on the side)

PORK RAMEN 12

Ramen noodles, spinach, leeks, spring onions, black & white sesame seeds, egg in a spicy, smoked Gochujang broth

(GF) Gluten Free (VG) Vegan (V) Vegetarian

Please inform your server if you have any food allergies or intolerances.



The Travellers Kitchen

Daytime Menu

Served from
10am to 5pm

Mains

RIGATONI CARBONARA 10.5

Free-range eggs, guanciale, Pecorino Romano

FREGOLA SARDA 12.5

Durum wheat and semolina fregola pasta, with vongole, baby octopus, garlic, saffron, mediterranean herbs and cherry tomato

SRILANKAN BLACK PORK CURRY (GF) 18

Traditional aromatic roasted spice mix with Goraka paste, fresh pandan & curry leaves, cinnamon, ginger & chilli. Served with steamed rice.

MORROCCAN BABY AUBERGINES (VG)(GF) 10

Stuffed with spiced lentils, crunchy grated parsnip and plant-based cheese

STEAK FRITES 22

Charcoal grilled medium-rare USDA rib-eye steak (300 gr) served with Skin-on Potato fries, Xwejni sea salt, mustard

- **Add** Béarnaise sauce - 2
- **Add** Chimichurri - 2

WANDERING UDON DRAGON (VG) 11

Black bean, chilli and garlic wheat noodle stir fry with healthy greens

- **Add** Tofu (VG) - 1.5
- **Add** Beef & shrimp - 2.5

Sides

SKIN-ON POTATO FRITES 4

- Xwejni sea salt & Chilli (VG)
- Parmesan & Parsley
- Garlic & Onion (VG)

JASMINE RICE SIMPLY STEAMED (VG)(GF) 4

Plant Based Dishes

LEVANTINE RATATOUILLE (VG)(GF) 9

Butternut squash, sweet red pepper, potato, aubergine, zucchini, parsnip and cherry tomato roasted in middle-Eastern spice mix

BEDOUIN MIX (VG)(GF) 9

Spiced chickpeas, green lentils, red cabbage, caramelized walnuts and maple syrup

ORIENTAL STIR-FRY (VG)(GF) 9

Mushroom & broccoli served with steamed Jasmine rice

BUTTERNUT SQUASH STEAK SALAD (VG)(GF) 12

Mushrooms, wilted kale, cannellini beans and salsa verde

UPGRADE ANY PLANT BASED DISH

- **Add** Spiced chickpeas (100 gr)(VG) - 2
- **Add** Grilled chicken (150 gr) - 3.5
- **Add** Angus beef tagliata (150 gr) - 4.5
- **Add** Salmon fillet (150gr) - 4
- **Add** Free-range hard boiled egg - 2
- **Add** Sourdough bread - 2

ROSEMARY & PAPRIKA SWEET POTATO (VG) 4

JASMINE RICE MUSHROOMS AND CHIVES (VG)(GF) 6

SHOESTRING ZUCCHINI FRITES (VG) 4

STIR-FRIED VEGETABLES (VG)(GF) 5

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The Travellers Kitchen

Evening Menu Served from 5pm to 11pm

Sharing

PINTXOS DE SAN SEBASTIAN 1.5

World famous Basque nibbles mostly renowned in San Sebastian and eaten in bars as pre-dinner snacks. Our selection of Pintxos vary according to seasonal ingredients and other Basque-sourced delicacies and can be viewed at the bar

VENEZUELAN PATACONES (GF)

- Seafood stew (2pcs) 7
- Pulled beef & wasakaka (2pcs) 7
- Cauliflower ceviche (vg)(2pcs) 7
- Trio of Patacones (3pcs) 10

CROQUETAS DE JAMON IBERICO (4PCS) 6

Served with aioli dipping sauce

PULPO A LA GALLEGA 12

Octopus with new potatoes, smoked paprika and Jubilee Foods olive oil

CHICKEN YAKITORI SKEWERS (GF) 10

Grilled in a sticky sweet sauce (4 pcs)

JUBILEE FOODS NANNA'S RAVIOLI (V) 10

Homemade ravioli with a traditional filling of Gozo cheeselets

- Traditional Maltese with tomato & basil 10
- Deep fried mini ravioli with mint & parsley pesto, caramelized walnuts 10

BAO BUNS

- Steamed sweet pork belly, cucumber, coriander, chilli (2 pcs) 7.5
- Korean chicken, red onion, cucumber, sesame seeds (2 pcs) 7.5
- Plant based (VG)(2 pcs) 7.5
- Trio taster (3 pcs) 11

Plant Based Dishes

LEVANTINE RATATOUILLE (VG)(GF) 9

Butternut squash, sweet red pepper, potato, aubergine, zucchini, parsnip and cherry tomato roasted in middle-Eastern spice mix

BEDOUIX MIX (VG)(GF) 9

Spiced chickpeas, green lentils, red cabbage, caramelized walnuts and maple syrup

ORIENTAL STIR-FRY (VG)(GF) 9

Mushroom & broccoli served with steamed Jasmine rice

BUTTERNUT SQUASH STEAK SALAD (VG)(GF) 12

Mushrooms, wilted kale, cannellini beans and salsa verde

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- **Add** Salmon fillet (150gr) - 4
- **Add** Free-range hard boiled egg - 2
- **Add** Sourdough bread - 2

House Noodle Soups

CHICKEN PHO (GF) 12

Rice noodles, bean sprouts, fresh coriander, spring onions with fresh chilli & lime (on the side)

PORK RAMEN 12

Ramen noodles, spinach, leeks, spring onions, black & white sesame seeds, egg in a spicy, smoked Gochujang broth

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Mains

MORROCCAN BABY AUBERGINES (VG)(GF) 10

Stuffed with spiced lentils, crunchy grated parsnip and plant-based cheese

WANDERING UDON DRAGON (VG) 11

Black bean, chilli and garlic wheat noodle stir fry with healthy greens

- **Add** Tofu (VG) - 1.5
- **Add** Beef & shrimp - 2.5

BIBIMBAP (VG)(GF) 11

Korean rice classic packed with forgotten vegetables, kimchi, colour and flavour

- **Add** Free-range egg - 2
- **Add** Grilled chicken (150 gr) - 3.5
- **Add** Angus beef tagliata (150 gr) - 4.5
- **Add** Salmon fillet (150 gr) - 4

SRILANKAN BLACK PORK CURRY (GF) 18

Traditional aromatic roasted spice mix with Goraka paste, fresh pandan & curry leaves, cinnamon, ginger & chilli. Served with steamed rice.

FREGOLA SARDA 12.5

Durum wheat and semolina fregola pasta, with vongole, baby octopus, garlic, saffron, mediterranean herbs and cherry tomato

RIGATONI CARBONARA 10.5

Free-range eggs, guanciale, Pecorino Romano

CANTONESE STEAMED FISH (GF) 18

Infused Sea Bream with ginger, kaffir lime leaves and shitake mushrooms. Served whole with Jasmine rice

CATALAN LAMB RACK 22

Romesco puree, ajillo potatoes, baby carrots

STEAK FRITES 22

Charcoal grilled medium-rare USDA rib-eye steak (300 gr) served with Skin-on Potato fries, Xwejni sea salt, mustards

- **Add** Béarnaise sauce - 2
- **Add** Chimichurri - 2

Sides

SKIN-ON POTATO FRITES 4

- Xwejni sea salt & Chilli (VG)
- Parmesan & Parsley
- Garlic & Onion (VG)

JASMINE RICE SIMPLY STEAMED (VG)(GF) 4

ROSEMARY & PAPRIKA SWEET POTATO (VG) 4

JASMINE RICE MUSHROOMS AND CHIVES (VG)(GF) 6

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