



THE GREAT DANE

The affection between a human being and a pet is one that provides both species a strong emotional feeling. The first of these pets to be domesticated by man was the dog, around 15,000 years ago.



This long term relationship has created a special bond between the canine race and humans and is built on trust and mutual understanding. A dog's ability to love is unconditional, which is why they make such great companions.

This restaurant was born in 1979 together with the opening of the Mellieha Holiday Centre and was named after Bond, the pet owned by Carol, the late owner of this restaurant. This loving, friendly and loyal dog was a Great Dane and omnipresent around the Mellieha Holiday Centre.

For more than 45 years, this eatery has been ensuring guests feel welcome and cared for during their stay. Its versatile menu draws people closer to the local ingredients sourced from various farmers around the island, with a particular accent on those growing their crops in the vicinity of this property.

Our space, which includes a large terrace overlooking the bay of Mellieha, provides a comfortable and unique setting for guests to enjoy breakfast, lunch and dinner.

STARTERS

Seasonal soup of the day €9.00

Served with garlic bread.

**Vegan option available*

Prawn & salmon €15.00

Dill & cream cheese spread, white asparagus, prawns & cured salmon, Marie rose sauce. Accompanied with toasted garlic bread.

Maltese inspired bruschetta (Vegetarian) €6.00

Toasted Maltese bread, tomato, onion, garlic, dried local cheeselet.

Wild mushroom arancini (Vegetarian) €9.00

Truffle mayo, pomegranate, truffle shavings, petite salad.

SALADS

On a daily basis we source fresh ingredients, leaves, and vegetables.

Compose your own salad at the buffet counter.

€13.00

Kindly inform your server if you suffer from any food intolerances or allergies.

PASTA

Tortellaci filled with chicken & 18-month-aged Parmesan

Sweet peppers, fresh cream, stock, almonds, chives.

€16.00

Spaghetti with Maltese rabbit sauce

Fried garlic, onions, carrots, peas, rabbit ragù.

€15.00

Cappellacci with butternut squash

Basil pesto, pomegranate, mustard seeds.

€15.50

BURGERS

Maltese way

Toasted brioche bun, 200g Angus beef burger, lettuce, Maltese sausage crumble, local pepper cheese, sundried tomato mayo.

€16.50

Pork and beef burger

Toasted brioche bun, 200g Angus beef burger, lettuce, Pulled Pork, smoked cheddar and a BBQ sauce made in-house.

€17.50

Burgers are served with French fries.

Kindly inform your server if you suffer from any food intolerances or allergies.

MAINS - LAND, SEA, FARM

LAND

Local rabbit stew

€23.00

Peas, Carrots, rabbit sauce, fries.

4 Hours slow cooked pork cheeks

€21.50

Sweet peppers, Parmesan crisp, pork jus, mashed potatoes.

Pork schnitzel

€18.00

Fresh garlic and bacon buttered potatoes and a sauce made from a variety of mushrooms.

Braised Lamb shank

€24.00

Lamb jus, celery, salsa verde, mashed potatoes.

Stuffed chicken supreme

€22.00

Mozzarella di bufala, sage butter, red wine jus, mashed potatoes.

Beef fillet

€32.00

Scottona beef, roasted beetroots, fried onions, jacket potato with garlic butter.

Kindly inform your server if you suffer from any food intolerances or allergies.



Duck breast

Beetroot, celeriac, red wine thyme jus, mashed potatoes.

€24.00

S E A

Local sea bass

Wakame seaweed, prawn bisque, lemon wedge, roasted fennel potatoes.

€29.50

Fresh fish of the day

(Price per kg based on Market Price)

Accompanied with French fries and a seasonal salad.

F A R M

Roasted half local eggplant *(Vegan)*

Tahini, sweet chilli, caramelised and fried onions.

€16.50

Grilled asparagus *(Vegetarian / Vegan option)*

Green and white asparagus, feta cheese crumble, pine nuts, salsa verde with fresh local herbs.

€18.00

Kindly inform your server if you suffer from any food intolerances or allergies.

VEGETABLES

All vegetables and potatoes are suitable for people who prefer a Vegetarian diet.

Grilled seasonal local vegetables €4.00

Dressed fresh leaf salad €4.00

POTATOES

Sweet potato fries €5.50

French fries €4.50

Truffle fries €5.00

Garlic mashed potatoes €4.00

Jacket potato €3.00

SAUCES

Peppercorn sauce €4.00

Red wine jus €4.00

Wild mushrooms & truffle sauce €4.00

Béarnaise sauce €4.00

Chimichurri *(Vegan)* €4.00

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PIZZA

Margherita *(Vegetarian)*

Tomato sauce, mozzarella, basil.

€10.25

Funghi *(Vegetarian)*

Tomato sauce, mozzarella, oyster mushrooms, chestnut mushrooms, truffle oil.

€11.75

Capricciosa

Tomato sauce, mozzarella, mushrooms, egg, smoked ham, artichoke hearts.

€12.75

Parmigiana

Tomato sauce, mozzarella, grilled aubergines, basil, Parmesan shavings.

€12.25

Pepperoni

Tomato sauce, mozzarella, pepperoni.

€12.75

Pizza Parma

Tomato sauce, mozzarella, Parma ham, cherry tomatoes, Parmesan shavings, rucola.

€13.50

Meat feast

Tomato sauce, mozzarella, minced beef, ham, pepperoni, pancetta, onions.

€14.50

Nduja

Tomato sauce, mozzarella, nduja, jalapeno, spinach, cherry tomatoes.

€12.75

BBQ chicken

BBQ sauce, mozzarella, chicken strips, sweet corn, onions, sweet peppers.

€13.50

Basil pesto & truffle *(Vegan)*

Sage cream, mozzarella, applewood, truffle, basil pesto.

€12.75

Plant based *(Vegetarian)*

Pumpkin purée, onion jam, pine nuts, basil, lemon oil.

€12.50

Mortadella

Cream of pistachio, mortadella, burrata, basil, caramelised onions.

€14.75

EXTRA INGREDIENTS:

Truffle, Cream of pistachio, Minced beef

€2.50 per item

Other ingredients

€1.50 per item

Kindly inform your server if you suffer from any food intolerances or allergies.

DESSERT

Chocolate & pistachio brownie

White chocolate ice cream, lotus biscuits crumble, fresh cream.

€5.50

Classic tiramisu

Coffee, almond biscuits, mascarpone cheese.

€6.00

Deconstructed apple crumble *(Vegan option available)*

Cooked local apples, caramelised almonds and walnuts, strawberry powder, fresh cream.

€6.50

Choose your Fruit, Cakes and Ice Cream from the dessert display .

ADULTS
KIDS

€7.00

€3.50

Ice-Cream per scoop: €2.00

All desserts are suitable for Vegetarians.

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DRINKS MENU

SOFT DRINKS

	<i>Small</i>	<i>Pint</i>
Kinnie	€2.75	€4.75
Pepsi	€2.75	€4.75
7UP	€2.75	€4.75
Miranda Orange	€2.75	€4.75
Diet	€2.75	€4.75
Ice Tea - Lemon / Peach	€2.75	€4.75
Fruit Juices	€2.75	€4.75

WATER

	<i>Small</i>	<i>Large</i>
Still Water	€2.25	€4.00
Sparkling	€2.50	€4.00

MINERALS

Tonic	€2.75
Bitter Lemon	€2.75
Ginger Ale	€2.75

BEER

Small *Pint*

DRAFT BEER

Cisk	€3.00	€5.50
Carlsberg	€3.00	€5.50
Blue Label	€3.00	€5.50

BOTTLED BEER

Cisk	€3.00	
Blue Label	€3.00	
Hopleaf	€3.00	
Shandy	€3.00	
Heineken	€3.25	
Budweiser	€3.25	
John Smith Creamy		€5.75
Strongbow Cider		€5.75
Woodpecker Cider		€5.75
Bulmers		€5.75
Guinness		€6.00

WINES MENU

By the glass

€5.50

MALTESE WHITE WINES

37.5 cl

75 cl

Donato Chardonnay

€9.50

€15.50

Pinot Grigio Gabrieli

€15.50

Isis DOK Meridiana Wine Estate Chardonnay

€21.00

€36.00

FOREIGN WHITE WINES

Sauvignon Blanc Casas Del Bosque

€23.00

Trabocchetto Talamonti Pecorino

€29.50

Servin Chablis

€25.00

€49.00

Gavi Di Gavi La Gustiniana Lugarara

€14.00

€25.50

Unwooded Chardonnay - Currabridge

€22.50

Vietti Roero Arneis

€35.00

MALTESE RED WINES

Marenzio Merlot

€9.50

€15.50

Carissimi Cabernet Sauvignon

€9.50

€15.50

Grand Vin de Hauteville Shiraz - Cabernet

€26.50

Nexus DOK Meridiana Wine Estate Merlot

€39.00

FOREIGN RED WINES

37.5 cl

75 cl

Cabernet Sauvignon Casas Del Bosque		€23.50
Malbec El Tesoro Argentina		€24.00
Samerons Ferraton Côtes Du Rhône		€27.50
Saint-Émilion Comte de Baulieu		€38.00
Chianti - Villa Chigi	€12.50	€23.50
Valpolicella Classico Tedeschi	€12.50	€23.50
Rosso Di Montalcino		€35.00

ROSÉ WINES

Rosé Grenache Medina	€9.50	€15.50
Rosé d'Anjou	€10.50	€16.75
R&R Zinfandel		€21.50

PROSECCO

Prosecco		€23.00
Glass of Prosecco		€5.50

