



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*

Duck spring rolls €12.50

Duck spring rolls with soy and hoisin sauce.

Wild mushroom arancini (Vegetarian) €9.00

Truffle mayo, pomegranate, truffle shavings, petite salad.

To Share €9.90

Cheesy garlic pizza strips (Vegetarian)

Pizza dough, mozzarella, garlic, oregano, truffle mayo on the side.

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

Ravioli filled with porcini mushrooms

€16.50

Beef jus, oyster mushrooms, pistachio, parmesan cheese.

Spaghetti with Maltese rabbit sauce

€16.00

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

Paccheri burrata e pancetta affumicata

€16.50

Cherry tomatoes, burrata, smoked pancetta, onion, garlic.

BURGERS

Maltese way

€16.50

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

Danish sin burger

€17.95

Toasted brioche bun, 200g Angus beef burger, smoked cheddar, bearnaise sauce, bacon, pickles, truffle mayo.

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

Peas, Carrots, rabbit sauce, fries.

€23.50

4 Hours slow cooked pork cheeks

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

€22.75

Pork schnitzel

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

€18.75

Braised Lamb shank

Lamb jus, celery, salsa verde, mashed potatoes.

€25.50

Stuffed chicken supreme

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

€22.50

Beef fillet

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

€32.00

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

Peking Duck

Crispy duck served with hoisin sauce, spring onions, cucumber and pancakes.

€24.00

Chateaubriand - to share - minimum 2 people

600g Prime cut fillet of Beef, mushrooms, grilled tomato, onion rings, bearnaise sauce, potato gratin.

€45.00 *(Per person)*

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.

€9.75

Funghi *(Vegetarian)*

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

€12.75

Hell Fire

Mozzarella fior di latte, tomato sauce, jalapeno, pepperoni, calabrian chilli, cherry tomatoes

€13.50

Woodland Hunter

Rabbit sauce, mozzarella, rabbit meat, onion, forest mushrooms.

€14.50

Pepperoni

Tomato sauce, mozzarella, pepperoni.

€13.75

Parma

Mozzarella, parma ham, rucola, bruschetta topping, parmesan shavings, olive oil.

€14.50

Meat feast

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

€14.75

Number 13 *(Vegetarian)*

Mozzarella, gorgonzola, walnuts, honey, pear slices.

€13.75

BBQ chicken

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

€14.75

Salmon Fjord

Mozzarella, dill cream, asparagus, smoked salmon, cherry tomatoes.

€15.50

Calzone (Closed Pizza)

Truffle paste, mozzarella, speck, spinach leaves, honey drizzle.

€13.75

Mortadella

Mozzarella, mortadella, burrata, caramelised onions, rucola, crushed pistachio.

€14.75

EXTRA INGREDIENTS:

Truffle, Smoked Salmon, Minced beef €2.50 per item

Lactose free cheese or Vegan Cheese €2.00

Other ingredients €1.50 per item

Gluten free pizza base €2.00

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

DESSERT

Tiramisu

with crushed amaretti and cocoa powder.

€6.00

Fig and walnut tart

with toffee sauce, fresh cream and cinnamon powder.

€7.00

Raffaello Rocher

Soft mousse on a crushed hazelnut and cocoa base, served with melted rich chocolate.

€6.50

Brownie *(Gluten free)*

with vanilla ice-cream and blackcurrant coulis.

€6.00

Warm chocolate souffle with pistachio fondant

with Maltese nougat ice-cream.

€7.00

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

ADULTS

€7.00

KIDS

€3.50

Ice-Cream per scoop:

€2.00

Sorbet per scoop:

€2.25



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DRINKS MENU

SOFT DRINKS

	<i>Small</i>	<i>Pint</i>
Kinnie	€2.85	€4.95
Pepsi	€2.85	€4.95
7UP	€2.85	€4.95
Miranda Orange	€2.85	€4.95
Diet	€2.85	€4.95
Ice Tea - Lemon / Peach	€2.85	€4.95
Fruit Juices	€2.85	€4.95

WATER

	<i>Small</i>	<i>Large</i>
Still Water	€2.25	€4.25
Sparkling	€2.50	€4.25

MINERALS

Tonic	€2.85
Bitter Lemon	€2.85
Ginger Ale	€2.85

BEER

Small *Pint*

DRAFT BEER

Cisk	€3.25	€6.00
Carlsberg	€3.25	€6.00
Blue Label	€3.25	€6.00

BOTTLED BEER

25 cl

Cisk	€3.25
Blue Label	€3.25
Hopleaf	€3.25
Shandy	€3.25
Heineken	€3.75
Budweiser	€3.75

CIDER & BEER

50 cl

John Smith Creamy	€6.50
Strongbow Cider	€6.50
Bulmers	€6.50
Guinness	€6.50

WINES MENU

By the glass

€6.50

MALTESE WHITE WINES

37.5 cl

75 cl

Donato Chardonnay

€9.50

€16.50

Pinot Grigio Gabrieli

€16.50

Isis DOK Meridiana Wine Estate Chardonnay

€21.00

€39.00

FOREIGN WHITE WINES

Sauvignon Blanc Casas Del Bosque

€24.00

Trabocchetto Talamonti Pecorino

€29.50

Servin Chablis

€49.00

Gavi Di Gavi La Gustiniana Lugarara

€14.00

€25.50

Unwooded Chardonnay - Currabridge

€23.50

Vietti Roero Arneis

€35.00

MALTESE RED WINES

Marenzio Merlot

€9.50

€16.50

Carissimi Cabernet Sauvignon

€9.50

€16.50

Grand Vin de Hauteville Shiraz - Cabernet

€29.50

Nexus DOK Meridiana Wine Estate Merlot

€39.00

FOREIGN RED WINES

37.5 cl

75 cl

Cabernet Sauvignon Casas Del Bosque		€24.50
Malbec El Tesoro Argentina		€24.50
Samerons Ferraton Côtes Du Rhône		€29.50
Saint-Émilion Comte de Baulieu		€39.00
Chianti - Villa Chigi	€13.50	€25.50
Valpolicella Classico Tedeschi	€13.50	€25.50
Rosso Di Montalcino		€35.00

ROSÉ WINES

Rosé Grenache Medina	€9.50	€16.50
Rosé d'Anjou		€17.75
R&R Zinfandel		€22.50

PROSECCO

Prosecco		€23.00
Glass of Prosecco		€6.50



