



# TRATTORIA A.D. 1530

PART OF THE XARA COLLECTION



THE XARA PALACE

◆ XARA ◆





RELAIS &  
CHATEAUX

Please be advised, foods in this restaurant are processed in a kitchen that produces dishes with flour, milk, wheat, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform a member of our staff or ask for more information.

**V** Vegetarian

**GF** Gluten Free

 Locally Sourced

 Sourced from the Xara Gardens

# COCKTAILS

## APERITIVO COCKTAILS

**Classic Negroni** €10.00  
Gin, Campari, Martini  
Rosso

→ **Make it 'Sbagliato'**  
Campari, Martini Rosso,  
Prosecco

**Manhattan** €11.50  
Bourbon Whiskey, Martini  
Rosso, Angostura Bitters

**Xara Gardens Margarita** €10.50  
Tequila, Strawberry  
Syrup, Tobasco, Lime  
Juice

**Basil Melon Refresher** €9.50  
Vodka, Basil, Melon  
Syrup, Lemon Juice,  
Soda Water



## THE SPRITZERS

**Aperol Spritz** €9.00  
Aperol, Prosecco,  
Soda Water

**Limoncello &  
Blueberry Spritz** €9.50  
Limoncello, Prosecco,  
Tonic Water, Blueberries

**Prickly Pear &  
Grapefruit Spritz** €10.00  
Bajtra Liqueur ✱, Malfy  
Rosa, Prosecco, Tonic  
Water

**Amaretto Spritz** €10.00  
Amaretto di Saronno,  
Prosecco, Soda Water,  
Honey ✱

## The Classics

**Bloody Mary** €10.00  
Vodka, Lemon Juice,  
Tomato Juice, Salt,  
Pepper, Tobasco,  
Worcestershire Sauce

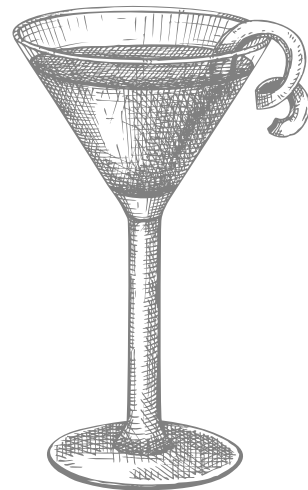
**Pimm's Lemonade** €10.00  
Pimm's, Angostura Bitters,  
Cointreau, Sprite

**Whiskey Sour** €10.00  
Bourbon Whiskey,  
Lemon Juice, Simple  
Syrup, Egg White

**Moscow Mule** €10.00  
Vodka, Lime Juice,  
Ginger Beer

**Passion Fruit Martini** €11.50  
Vodka, Passoa, Passion  
Fruit Purée, Vanilla Syrup,  
Lime Juice, Prosecco

**Espresso Martini** €10.50  
Vodka, Kahlua, Simple  
Syrup, Espresso



## Spirit-Free Sips

**Sage & Spice Fizz** €7.50  
Sage, Pineapple Juice,  
Ginger Ale, Lemon Juice,  
Simple Syrup

**Ruby's Forest** €7.50  
Frutti di Bosco Sorbet,  
Cranberry Juice, Apple  
Juice, Honey ✱

# ALCOHOLIC DRINKS

## APERITIFS 2.5CL

Aperol	€3.70
Campari	€3.70
Martini Bianco	€3.70
Martini Dry	€3.70
Martini Rosso	€3.70
Cynar	€3.70
Pimm's	€3.70

## GINS 2.5CL

Gordon's	€3.70
Beefeater	€4.00
Tanqueray	€4.00
Bombay	€4.00
Malfy Gin Rosa	€4.75
The Botanist	€6.00
Hendrick's	€6.00
Monkey 47	€6.50
Gin Mare	€6.50
Vovis ✱	€7.00

## VODKA 2.5CL

Smirnoff Red	€3.70
Absolut Vodka	€5.75
Grey Goose	€6.00

## RUM 2.5CL

Bacardi Carta Blanca	€3.70
Malibu	€3.70
Captain Morgan Dark	€3.70
Captain Morgan Spiced	€4.00
Bacardi 8 Year Old Rare Gold	€7.00

## TEQUILA 2.5CL

Camino	€3.70
Tequila Patron	€9.00

## SINGLE MALT WHISKY 2.5CL

Aberlour 12 Year Old Double Cask	€5.20
Auchentoshan American Oak	€5.75
Glenmorangie 10 Year Old	€6.50
Oban 14 Year Old	€9.50
Macallan 12 Year Old Double Cask	€14.00

## BLENDED WHISKY 2.5CL

Famous Grouse	€3.70
Bells	€3.70
Ballantine's	€3.70
J&B	€3.70
Johnnie Walker Red	€3.70
Johnnie Walker Black	€4.50
Chivas Regal	€4.50

## IRISH WHISKY 2.5CL

Jameson's	€3.70
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## TENNESSEE WHISKY 2.5CL

Jack Daniels	€3.70
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# ALCOHOLIC DRINKS

## COGNAC

Hennessey VS	2.5CL
Remy Martin VSOP	€4.75
	€8.00

## DIGESTIVES & LIQUEURS

Crème De Menthe	2.5CL
Blue Curacao	€3.50
Cherry Brandy	€3.50
Tia Maria	€3.50
Leila *	€3.70
Averna	€3.70
Amaretto Di Saronno	€3.70
Limoncello	€3.70
Baileys	€3.70
Amaro Montenegro	€3.70
Amaro del Capo	€3.70
Amaro Ramazzotti	€3.70
Frangelico	€3.70
Fernet Branca	€3.70
Branca Manta	€3.70
Jägermeister	€3.70
Bajtra *	€3.70
Kahlua	€3.70
Cointreau	€4.00
Grand Marnier	€4.75

## Grappa

Grappa Poli Bassano	€6.00
Grappa Serafino Barolo	€10.00

## Port

Cockburns Ruby Port	€4.75
Kopke 10 year Old Tawny Port	€10.00

# BEVERAGES

## SOFT DRINKS

	25CL	50CL
Coca Cola	€2.80	€4.50
Diet Coke	€2.80	€4.50
Coke Zero	€2.80	€4.50
Sprite	€2.80	€4.50
Sprite Zero	€2.80	€4.50
Kinnie *	€2.80	€4.50
Diet Kinnie *	€2.80	€4.50
Fanta	€2.80	€4.50
Bitter Lemon	€2.80	€4.50
Tonic Water	€2.80	€4.50
Soda Water	€2.80	€4.50
Ginger Ale	€2.80	€4.50
Ice Tea Peach	€2.80	€4.50
Ice Tea Lemon	€2.80	€4.50

## WATER

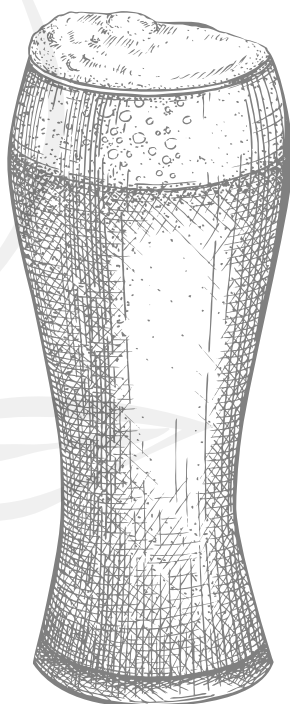
	25CL	75CL
Acqua Panna	€2.80	€5.50
San Pellegrino	€2.80	€5.50

## JUICES

	25CL	50CL
Fresh Orange	€4.50	€7.00
Orange	€3.00	€4.50
Pineapple	€3.00	€4.50
Peach	€3.00	€4.50
Apple	€3.00	€4.50
Cranberry	€3.00	€4.50

## BEERS & CIDERS

	25CL	50CL
Cisk Lager *	€3.70	€6.85
Cisk Excel Low Carb *	€4.00	€8.00
Cisk 0.0 Alcohol Free *	€4.00	€8.00
Shandy *	€3.15	€6.30
Hopleaf Pale Ale *	€3.70	€6.85
Blue Label Ale 33cl *	€5.10	
Heineken	€4.75	
Budweiser 33cl	€5.25	
Birra Moretti 33cl	€5.80	
Corona 35.5cl	€6.00	
Strongbow Cider 33cl	€7.50	
Guinness 44cl	€9.90	



# HOT BEVERAGES & THICK SHAKES

## DILMAH TEA INFUSION

€3.20

Brilliant Breakfast

The Original Earl Grey

Green Tea with Jasmine  
Flowers

Rose with French Vanilla

Pure Peppermint Leaves

Pure Camomile Flowers



## HOT BEVERAGES

Regular  
Large

Espresso €2.60

Espresso Macchiato €2.70

Double Espresso €3.50

Americano €3.20  
€4.00

Cappuccino €3.20  
€4.00

Café Latte €3.30

Café Mocha €4.00

Vanilla Café Latte €4.00

Caramel Café Latte €4.00

Hazelnut Café Latte €4.00

Hot Chocolate €4.00

## LIQUEUR COFFEES

€7.50

Maltese Liqueur \*

Irish Jameson's

Jamaican Rum

Kahlua

Tia Maria

Famous Grouse

## ICE CREAM THICK SHAKES

Vanilla €5.80

Strawberry €5.80

Chocolate €5.80

Kit Kat €5.80

Smarties €5.80

Pistachio €5.80

## ICE COFFEES

**Affogato** €5.30  
Vanilla Ice-Cream &  
Espresso

**Iced Coffee** €5.30  
Coffee & Milk served on  
Ice

# WINE LIST

## White Wine

<b>Caravaggio, Chenin Blanc, 'Marsovin', Malta</b> <i>'Green Apple, Lime, Crisp, Light-bodied, Dry'</i>	€27.00
<b>Medina, Sauvignon Blanc, 'Delicata', Malta</b> <i>'Passion fruit, Lemon, Grass, Flint, Dry'</i>	€24.00
<b>1919, Chardonnay-Moscato-Girgentina, 'Marsovin', Malta</b> <i>'Pear, Orange Blossom, Ripe Citrus, Medium-bodied, Dry'</i>	€29.00
<b>Antonin Blanc, Chardonnay, 'Marsovin', Gozo</b> <i>'Nectarine, Pineapple, Touch of Oak, Medium-bodied, Dry'</i>	€39.00
<b>Isis, Chardonnay, 'Meridiana', Malta</b> <i>'Grapefruit, White Peach, Flint, Fresh, Medium-bodied, Dry'</i>	€39.00
<b>Zafrana, Girgentina-Sauvignon Blanc, 'Markus Divinus', Malta</b> <i>'Grapefruit, Green Apple, Grass, Fennel, Mineral, Full-bodied, Dry'</i>	€110.00
<b>Gavi DOCG, 'Alasia', Piemonte, Italy</b> <i>'Lime, White Flower, Green Apple, High Acidity, Light-bodied, Dry'</i>	€29.00
<b>Pinot Grigio, 'Bennati', Veneto, Italy</b> <i>'Yellow Apple, Honey Suckle, Lemon Zest, Light-bodied, Dry'</i>	€29.00
<b>Pecorino Terre di Chieti IGT, 'Tombacco', Abruzzo, Italy</b> <i>'Cooked Peach, Apricot, Exotic Fruits, Medium-bodied, Fruity'</i>	€27.00
<b>Falanghina Beneventano, 'Lapilli', Campania, Italy</b> <i>'Nectarine, White Melon, Honey Comb, Fresh Acidity, Medium-bodied, Dry'</i>	€29.00



# WINE LIST

## White Wine

<b>Kiké Traminer-Sauvignon Blanc, 'Cantine Fina', Sicily</b> <i>'Candied Exotic Fruit, Aromatic Herbs, Orange Blossom, Medium-bodied, Fruity'</i>	€30.00
<b>Riesling, 'Gustave Lorentz', Alsace, France</b> <i>'Lemon and Lime Peel, Green Apple, Saline, Medium-bodied, Dry'</i>	€33.00
<b>Sancerre Blanc Beau Roy, 'Reverdy Ducroux', Loire, France</b> <i>'Ripened Apple, Grapefruit, Hay, High Acidity, Light-bodied, Dry'</i>	€45.00
<b>Chablis, 'Domain Hamelin', Burgundy, France</b> <i>'Pear, Lemon peel, Wet stones, Crisp, Light-bodied, Dry'</i>	€40.00
<b>Meursault, 'Joseph Faiveley', Burgundy, France</b> <i>'White and Yellow Fruits, Toasted Bread, Vanilla, Complex, Full-bodied, Dry'</i>	€110.00
<b>Rueda Verdejo, 'Marques De Riscal', Rueda, Spain</b> <i>'Herbaceous, Pineapple, Passion fruit, Fennel, Grass, Medium-bodied, Dry'</i>	€26.50
<b>Singing Grüner Veltliner, 'Laurenz V.', Kamptal, Austria</b> <i>'Gooseberry, White Pepper, Crushed Stone, Medium-bodied, Dry'</i>	€35.00
<b>Private Bin Riesling, 'Villa Maria', Marlborough, New Zealand</b> <i>'Lemon and Lime Zest, Floral, Flint, Light-bodied, Off-dry'</i>	€33.50
<b>Sauvignon Blanc, 'Montes', Curico Valley, Chile</b> <i>'Passion fruit, Green Bell Pepper, Orange Blossom, Light-bodied, Dry'</i>	€27.00
<b>Chardonnay, 'Beringer', California, North America</b> <i>'Yellow Plum, Banana, Toast, Sweet Spice, Full-bodied, Dry'</i>	€29.00





# WINE LIST

## Red Wine

<b>Caravaggio, Shiraz, 'Marsovin', Malta</b> <i>'Blackberry, Black Pepper, Robust Tannin, Full-bodied, Dry'</i>	€27.00
<b>Medina, Syrah, 'Delicata', Malta</b> <i>'Black Plum, Kirsch, Jammy, Medium-bodied, Dry'</i>	€24.00
<b>1919, Gellewza-Merlot, 'Marsovin', Malta</b> <i>'Blackcurrant, Figs, Cloves, Medium-bodied, Dry'</i>	€29.00
<b>Antonin Noir, Merlot-Cabernet Sauvignon, 'Marsovin', Malta</b> <i>'Black Cherry, Prune, Vanilla, Cedar, Medium to Full-bodied, Dry'</i>	€39.00
<b>Melqart, Merlot-Cabernet Sauvignon, 'Merdiana', Malta</b> <i>'Blackberry, Licorice, Sweet Spice, Medium-bodied, Dry'</i>	€41.00
<b>Adon, Gellewza-Syrah, 'Markus Divinus', Malta</b> <i>'Sour Cherry and Plum, Smokey, Vanilla, Gamey, Medium-bodied, Dry'</i>	€110.00
<b>Barolo, 'Serralunga', Piedmonte, Italy</b> <i>'Raspberry, Red Cherry, Rose, Tar, Full-bodied, Dry'</i>	€95.00
<b>Cuvée XVII, Valpolicella Classico, 'Guerrieri Rizzardi', Veneto, Italy</b> <i>'Black Cherry, Leather, Vanilla, High Acidity, Medium-bodied, Dry'</i>	€29.00
<b>Chianti, 'Castello di Querceto', Tuscany, Italy</b> <i>'Red Cherry, Raspberry, Earth, Light-bodied, Dry'</i>	€29.00
<b>Brunello Di Montalcino DOCG, 'Altesino', Tuscany, Italy</b> <i>'Black Plum, Violet, Earth, Complex, Full-bodied, Dry'</i>	€100.00



# WINE LIST

## Red Wine

- Riparosso Montepulciano d'Abruzzo, 'Dino Illuminati', Abruzzo, Italy** €26.00  
*'Red Plum, Red Cherry, Oregano, Licorice, Full-bodied, Dry'*
- Primitivo di Manduria, 'Villa Mottura', Puglia, Italy** €29.00  
*'Cooked Blackberry, Carob, Jammy, Chocolate, Full-bodied, Dry'*
- Nero d'Avola, 'Baglio di Pianetto', Sicily** €32.00  
*'Blackcurrant, Pomegranate, Raisins, Chard Wood, Full-bodied, Dry'*
- Merlot-Cabernet Sauvignon, 'Chateau Roquefort', Bordeaux, France** €27.00  
*'Morello Cherry, Redcurrants, Vanilla, Toast, Medium-bodied, Dry'*
- St. Joseph, Syrah, 'Paul Jaboulet', Rhone Valley, France** €52.00  
*'Blueberry, Sweet Spice, Black Pepper, Licorice, Full-bodied, Dry'*
- Tempranillo, 'Marqués de Riscal', Castilla y León, Spain** €26.00  
*'Red Plum, Balsamic, Chocolate, Nutmeg, Medium-bodied, Dry'*
- Crianza Rioja, 'Lan', Rioja, Spain** €33.00  
*'Strawberry, Cranberry, Vanilla, Toffee, Medium-bodied, Dry'*
- Malbec Barrel Selection, 'Bodega Norton', Mendoza, Argentina** €31.50  
*'Blackcurrant, Sultana, Earth, Savoury, Full-bodied, Dry'*
- Reserva Carmenere, 'Mas Andes', Central Valley, Chile** €27.00  
*'Blackberry, Prune, Green Bell Pepper, Cloves, Medium-bodied, Dry'*
- Pinot Noir Reserva, 'Vina Ventisquero', Casablanca Valley, Chile** €30.00  
*'Raspberry, Recurrent, Vanilla, Mushroom, Light-bodied, Dry'*



# WINE LIST

## Rose Wine

- Medina, Grenache Rose, 'Delicata', Malta** €24.00  
*'Fresh Strawberry, Orange Peel, Bramble, Light-bodied, Dry'*
- 1919, Gellewza-Grenache-Shiraz Rose, 'Marsovin', Malta** €29.00  
*'Rose Petals, Red Cherry, Pomegranate, Mineral, Light-bodied, Dry'*
- Alie, Syrah-Vermentino Rose, 'Frescobaldi', Tuscany, Italy** €35.00  
*'Nectarine, Melon, Strawberry, Rose, Light-bodied, Dry'*
- Studio by Miraval, Cinsault-Grenache-Rolle, 'Chateau Miraval', Provence, France** €33.00  
*'Cranberry, Grapefruit, Cherry Blossom, Medium-bodied, Dry'*
- Woodbridge, White Zinfandel Rose, 'Robert Mondavi', California, America** €30.00  
*'Raspberry, Redcurrant, Violet, Light-bodied, Semi-sweet'*

## Champagne, Sparkling Wine & Prosecco

- Cassar De Malte Brut, Chardonnay, 'Marsovin', Malta** €47.00  
*'Citrus Zest, Pear, Brioche, Biscuit, Creamy Mousse, Medium-bodied, Dry'*
- 1928 Prosecco N.V., 'Cavicchioli', Veneto, Italy** €26.00  
*'Citrus, Green Apple, Melon, Delicate Bubbles, Dry'*
- NV Brut, 'Delamotte', Champagne, France** €100.00  
*'Candied Citrus, Green Apple, Pear, Brioche, Creamy Bubbles, Medium-bodied, Dry'*

## Dessert Wine

- Dolce Vita, Late Harvest Voignier, 'Camilleri Wines', Malta 50cl** €28.00  
*'Stewed Apple, Honey, Dried Stone Fruit, Light-bodied, Medium-sweet'*
- Truffle Hunter Leda Moscato d'Asti, 'Luca Bosio', Asti, Italy** €30.00  
*'Stewed Peach, Mandarin Orange, Honey Suckle, Semi-sparkling, Sweet'*
- Il Furetto', Brachetto d'Acqui DOCG, 'Vite Colte', Piemonte, Italy** €33.00  
*'Blackcurrant, Candied Strawberry, Apricot, Semi-sparkling, Sweet'*

