



BLACKBEARD'S

BEACH BAR & GRILL



SCAN
ME



COCKTAILS

HOUSE SPECIALS

FROZEN STRAWBERRY DAIQUIRI 9.50€

Premium white rum, lime juice, fresh strawberries, fruit puree, ice.



FROZEN DAIQUIRI OF THE WEEK 10€

Ask your server for the flavour of our Daiquiri of the week.



RUM



JACK SPARROW (1.2 LITRES) 20€

Strawberry / Mango / Raspberry +2€
Passionfruit +2.50€
Premium white rum, Captain Morgans Spiced, Sailor Jerrys, lime juice, brown sugar, mint, soda.



SKULLDUGGERY 13€

Myers Jamaican rum, Bacardi gold, Apricot brandy, Triple sec, cinnamon, grenadine, lime juice, orange, pineapple.
Purchase a souvenir skull mug +20€



BAROKO RUM NEGRONI 12€

Don papa Baroko rum, campari, red vermouth.



MAI TAI 11€

Appleton estate rum, orange curacao, lime juice, orgeat, angostura bitters.



PINA COLADA 11€

Plantation 3 stars rum, coconut cream, pineapple juice, sugar, shaken and served over ice.



DARK 'N' STORMY 10€

Kraken spiced rum, ginger beer, lime juice.

PROSECCO COCKTAILS



APEROL SPRITZ
8.50€ Glass / 24€ Jug
Aperol, Prosecco, dash soda.



HUGO
8.50€ Glass / 24€ Jug
Prosecco, elderflower syrup, mint, lime, dash soda.



ELDERFLOWER PROSECCO COOLER
9.50€ Glass

Prosecco, Elderflower syrup, fresh berries, dash Sprite.

MARTINIS



CLOVER CLUB 11€
Whitley Neill Gin, raspberries, lemon juice, egg white.



ESPRESSO 10.50€
Vanilla vodka, kahlua, sugar, fresh espresso.



PORNSTAR 11.50€
Vanilla vodka, Passoa, sugar, lime juice, passion fruit, pineapple juice, served with a prosecco shooter.



WHITE VELVET 11.50€
Disaronno velvet, kahlua, vodka, fresh espresso.

THE CLASSICS



MOJITO 9.50€

Strawberry / Mango / Raspberry +1€
Passionfruit +1.50€
Premium white Rum, lime juice,
mint, brown sugar, soda.



CAIPIRINHA 9€

Strawberry / Mango / Raspberry +1€
Passionfruit +1.50€
Cachaça, lime juice, brown sugar.



CAIPIROSKA 9€

Strawberry / Mango / Raspberry +1€
Passionfruit +1.50€
Smirnoff vodka, lime juice,
brown sugar.



DISARONNO SOUR 9.50€

Disaronno, Lemon juice,
simple syrup, egg white,
Angostura bitters.



BLOODY MARY 10.50€

The perfect hangover cure
Chilli Infused vodka, Cayenne
pepper, lemon juice, tabasco,
Worcestershire sauce, tomato
juice, celery salt, dash of red wine.
Mild - Spicy - Extra spicy



LONG ISLAND ICED TEA 10€

Ron Barcelo Platinum Rum,
Smirnoff Vodka, Triple Sec,
Gordons Gin, Jose Cuervo Tequila,
lemon juice, simple syrup,
dash Coke.

TEQUILA & MEZCAL



MARGARITA 10€

Curado tequila,
cointreau, lime juice,
dash sugar, served
with a salt rim
straight up or on
the rocks.



LA PALOMA 10€

Curado tequila, lime
juice, pink grapefruit
soda, rimmed with
half sugar half tajin
(chili, salt, lime).



MEZCAL MULE 10€

Ojo De Tigre Mezcal,
Agave, lime,
ginger beer, chili.

WHISKEY



BAILEYS CREAM 10.50€

Baileys irish cream, kahlua, caramel,
vanilla ice cream, whipped cream.



MAPLE OLD FASHIONED 12€

Bulleit Rye Whiskey, Maple syrup,
Orange Bitters.

GIN COCKTAILS



GIN & PASSIONFRUIT COOLER 10€

Whitley Neill gin, Passoa, passion
fruit, passionfruit syrup, lemon
juice, simple syrup, dash Sprite.



GIN FIZZ 9.50€

Strawberry / Raspberry
Tanqueray gin, strawberry or
raspberry puree, lime juice,
simple syrup, dash Sprite.



BRAMBLE 10€

Whitley neill Gin, Chambord
Raspberry liqueur, lemon juice,
simple syrup, blackberries.



PINK LADY 12€

Whitley Neill rhubarb and ginger
gin, Chambord raspberry liqueur,
fresh lime juice, sugar, ginger ale.

CAN'T SEE YOUR FAVOURITE PLEASE ASK YOUR SERVER

MOCKTAILS



VIRGIN MOJITO 6.50€
Strawberry / Mango / Raspberry +1€
Fresh mint, fresh lime juice, brown sugar,
apple juice, dash sprite.



VIRGIN STRAWBERRY DAIQUIRI 7€
Fresh fruit, lime juice,
fruit puree, ice.



VIRGIN PINA COLADA 7€
Pineapple juice, coconut cream,
sugar.



PASSION FRUIT ICED TEA 6.50€
Black tea, sugar, lime,
passion fruit.



ROSEMARY & GRAPEFRUIT SPRITZ 6.50€
Rosemary syrup, lime juice,
pink grapefruit soda.



PINEAPPLE AND MANGO COOLER 6.50€
Pineapple juice, fresh lemon juice,
mango puree, dash sprite.



PIRATE PARROT 5€
Orange, pineapple and apple juice,
dash grenadine.



CITRONADA 5€
Lemons, limes, sugar,
dash soda.

SHAKES AND SMOOTHIES

THICK MILK SHAKES

**STRAWBERRY,
CHOCOLATE OR VANILLA 6€**

**BANANA, OREO OR
BISCOFF BISCUIT 6.50€**

DETOX AND FRUIT SMOOTHIES

THE GREEN DREAM 6€

Mango, pineapple, banana, apple and Spinach.

ANTIOXIDANT 6€

Fruits of the Forest and red berries blended with Cranberry and orange juice.

SWEET SUNRISE 6€

Banana, raspberries. Mango blended with orange juice.

THE MIGHTY BOOST 6€

Pineapple and mango blended with apple and orange juices.



STARTERS

CHEESY NACHOS (v) 10.50€

Tortilla chips with melted cheese, spicy jalapeños, sour crème, guacamole and a tomato salsa.

CHILLI BEEF NACHOS 12.50€

Tortilla chips, with chilli con carne, melted cheese, guacamole, spicy jalapeños and sour crème.

PULLED PORK NACHOS 12.50€

Tortilla chips topped with home-made pulled pork, melted cheese, guacamole, spicy jalapeños and sour crème.

SPICED LAMB KOFTAS 9.5€

Minced leg of lamb mixed with authentic herbs and spices, skewered then grilled and served with a minted yoghurt dip and pitta bread.

BLACKBEARDS CHICKEN WINGS 12€

In a homemade sauce:

- Captain Morgan BBQ
- Zingy Piri-Piri
- Spicy buffalo

PANKO CALAMARI 12€

Crispy coated squid rings served with a zesty lemon mayo.

HALLOUMI FRIES (v) 9.5€

Crispy halloumi fries served with a smokey chipotle dip and a lemon yoghurt.

GOATS CHEESE BRUSCHETTA (v) 9€

A toasted ciabatta topped with goats cheese and home-made spiced onion chutney.

SMOKED SALMON & CREAM CHEESE BRUSCHETTA 9.5€

A crisp toasted Ciabatta topped with cream cheese, smoked salmon, fresh tomatoes and basil, drizzled in a herb dressing.

CAPRESE SALAD (v) 9.50€

A simple Italian salad of sliced Buffalo mozzarella, fresh tomatoes, and sweet basil. Seasoned with salt, olive oil and drizzled with balsamic glaze.

LITTLE PIRATES ALL 7€

We want our little Pirates to grow into big strong Pirates, so we put as much care into preparing their meals as the rest of the crew. Under 12s only.

- 100% crispy chicken breast goujons, chips & baked beans
- Cod goujons, chips & baked beans
- Pirate pasta (v)
Penne pasta in a home-made tomato sauce.
- Homemade mini burger and chips



Disclaimer: Dishes marked (v) in this menu are suitable for vegetarians. Dishes may contain nut/nut derivatives. Fish or chicken dishes may contain small bones. All of our food is freshly prepared and cooked to order. If you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used, allergy menu available. Prices Include IVA.

Please be aware if you wish to pay your bill separately there is a surcharge.



PASTAS

ONLY AVAILABLE AFTER 5PM

CARBONARA 15.50€

An Italian classic! Linguine tossed with smoked bacon, bound in a delicious creamy sauce and finished with fresh parmesan.

CHICKEN CARBONARA 18€

Linguine tossed with chicken, smoked bacon, bound in a delicious creamy sauce and finished with fresh parmesan.

CHICKEN AND TIGER PRAWN ARRABIATA 18.50€

Cajun chicken breast, prawn and linguine bound in our spicy tomato sauce.

ROASTED VEGETABLE & GOATS CHEESE PASTA (v) 15.50€

Roasted vegetables in a rich home-made tomato sauce, served on linguine and topped with grilled goats cheese.



SALADS

CAJUN CHICKEN PASTA SALAD 15.50€

Chicken fillet coated in Cajun, served with pasta, cherry tomatoes, cucumber, onion, peppers and crisp lettuce, bound together in a Cajun mayonnaise.

CAESAR SALAD (v) 11.50€

Crisp lettuce, garlic and herb croutons & parmesan cheese, tossed in a creamy Caesar dressing.

Add chicken breast from the BBQ +4.50€

Add Cajun salmon +7€

HOUSE SALAD (v) 12.50€

Crisp Mixed leaf salad with blue cheese, walnuts, dried cranberries, cherry tomatoes, red onion, sweetcorn, cucumber and peppers lightly tossed in our house dressing.

Add chicken breast from the BBQ +4.50€

Add Cajun salmon +7€

MEDITERRANEAN SALAD (v) 12€

Mixed leaf salad with onion, cherry tomatoes, cucumber, mixed peppers and black olives, topped with feta cheese and a herb dressing.

Add chicken breast from the BBQ +4.50€

Add Cajun salmon +7€

BLACKBEARD'S SUPERFOOD SALAD (v) 14€

A salad packed full of goodness. Tender stem broccoli, quinoa, wild rice, corn, cherry tomatoes, spinach, kidney beans, chickpeas, cranberries, walnuts, and seeds mixed in a fresh herb dressing.

Add chicken breast from the BBQ +4.50€

Add Cajun salmon +7€

FROM THE BBQ

All the below dishes are served with a portion of our own seasoned fries and home-made creamy coleslaw. Unless otherwise stated.



CAPTAIN MORGAN'S BABY BACK RIBS 21.50€

A generous helping of succulent pork ribs, slow roasted until tender in our home-made Captain Morgan's Spiced Rum BBQ sauce. The Captain's favourite!!

CHICKEN & RIB COMBO 23€

Half roast Jerk chicken and half a portion of the House Speciality Captain Morgans ribs.

STEAK & RIB COMBO 29.50€

Sirloin steak cooked to your liking topped with half a portion of our House Speciality Ribs.

FLAME GRILLED CHICKEN

BREAST 15€

Succulent chicken breast straight from the BBQ.

CAJUN CHICKEN 16€

Butterflied chicken breast seasoned with Cajun Spices.

HALF ROAST JERK CHICKEN 15.50€

Half a roast chicken rubbed and marinated in our home made jerk seasoning.

SIRLOIN STEAK 23€

A succulent prime imported sirloin cooked to your liking.

RIB-EYE STEAK 25€

Prime Imported Rib-eye cooked to your liking. It has a little extra fat for a lot of extra flavour! Chef's recommendation - Medium

BLACKBEARD'S SKEWERS

TERIYAKI SIRLOIN 22.50€

Marinated chunks of sirloin steak skewered with onions and peppers grilled on our BBQ.

MOROCCAN SPICED LAMB 22.50€

Tender cubes of lamb marinated in Moroccan spices, skewered with onions and peppers grilled on our BBQ and served with a minted yoghurt dip.

UNDER THE SEA

SALMON FILLET 19.50€

A fresh tender salmon fillet grilled on our BBQ.

CAJUN SALMON FILLET 20€

Salmon fillet coated in Cajun spices and grilled on the BBQ.

ASIAN SEABASS 19.50€

Fresh aromatic fillets of seabass in papillote served with roasted Mediterranean vegetables & wild rice.

HOME-MADE SAUCES

Pepper (v) 4€

Béarnaise (v) 4€

Piri Piri (v) 4€

Captain Morgans BBQ 4€

The Lafitte spicy
cheese (v) 4€

MAGALLUF'S MEANEST BURGERS

Our unique selection of home-made 100% steak, chicken breast & vegan burgers are all served in a brioche bun with our special burger relish and a portion of our seasoned fries and home-made coleslaw.



THE BLACKBEARD 18€

Home-made burger with double cheese, double bacon, topped with gherkins, salad and crispy onions.

CAPTAIN SCARLET 14.50€

A flame grilled burger served simple with salad.

SIR HENRY MORGAN 16€

Topped with melted cheese, grilled smoked bacon and salad.

BARBAROSA 17.50€

Topped with goats cheese, grilled smoked bacon, salad and our own home-made spiced onion chutney.

THE LAFITTE 17.50€

Topped with our own mega spiced cheese sauce packed with chilli & jalapeños, grilled smoked bacon and salad... Ohhh arrrr its hot!!

SIR FRANCIS DRAKE 17.50€

Topped with smoked bacon, salad and blue cheese.

THE DRUNKEN SAILOR 17.50€

Topped with home-made chilli con carne, melted cheese and salad.

CHICKEN BURGERS

Our chicken burgers are 100% chicken breast.

LORD MELLION 16€

A succulent Cajun chicken breast with salad.

INN KEEPER 16.50€

A mouth watering chicken breast, topped with cheese, grilled smoked back bacon and salad.

VEGAN BURGERS

Our veggie burgers are served on a vegan friendly bun.

THE JOLLY ROGER (v) 14€

Spiced vegetable and bean burger served with salad. Add vegan cheese +1€

THE BEYOND MEAT BURGER (v) 16€

A plant based burger served with salad. Add vegan cheese +1€



Olives (v) 1.50€

Bread & Alioli (v) 2€ p.p

Crispy beer battered onion rings (v) 3.50€

Home-made coleslaw (v) 2€

Garlic bread (v) 4€

Cheesy garlic bread (v) 5€

Guacamole (v) 3€

Seasoned fries (v) 3.50€

Side salad (v) 4€

Barbarosa onion chutney (v) 2.50€



DESSERTS

All our indulgent desserts are served with a choice of cream or ice cream.

NEW YORK STRAWBERRY CHEESECAKE 8€

A crumbly biscuit base with a smooth creamy cheese filling, topped with a layer of fresh strawberries.

LOTUS BISCOFF CHEESECAKE 8€

New York cheesecake topped with crumbled Biscoff and home-made toffee sauce.

OREO CHEESECAKE 8€

New York Cheesecake topped with crumbled Oreo and a home-made smooth chocolate sauce.

ALABAMA HOT CHOCOLATE FUDGE CAKE 7€

Layers of moist chocolate cake with a rich chocolate and fudge filling.

CHOC BROWNIE AND MARSHMALLOW SUNDAE 8.50€

Chunks of warm chocolate brownie, marshmallows, vanilla ice cream. Topped with whipped cream and drizzled with chocolate sauce.

HOME-MADE BANOFFEE PIE 8€

A delicious combination of biscuit, toffee, bananas and cream.

WHITE CHOCOLATE BLONDIE 9€

Home-made by Jodie Sue Baking. Warm fudgy white chocolate brownie.

VEGAN TRILLIONAIRES TART 8€

A pastry case filled with toffee sauce and chocolate ganache served with mango sorbet.

VEGAN BROWNIE 8€

Home-made by Jodie Sue Baking. Rich dark chocolate vegan brownie served with mango sorbet.

VANILLA ICE CREAM

3 Scoops - 5€ / 1 Scoop - 2€
Vanilla ice cream, with a home-made strawberry, toffee or chocolate sauce.

COFFEE

Please ask for milk alternatives.
Add syrup to your coffee +0.50
Hazelnut, caramel, cinnamon, vanilla.

| | |
|--|-------|
| Espresso | 2€ |
| Double espresso | 2.75€ |
| Cortado | 2.25€ |
| Americano | 2.25€ |
| Coffee with milk | 2.75€ |
| Cappuccino | 3€ |
| Latte | 3€ |
| Carajillo | 3.50€ |
| Iced Coffee | 4.50€ |
| Irish Coffee | 6.50€ |
| Hot chocolate | 5€ |
| With whipped cream & marshmallows | |
| Pot of tea | 2€ |
| Breakfast / Green / Fruit / Mint / Chamomile | |



LIGHTER OPTIONS

Served until 5pm

WRAPS (UNTIL 5PM)

CAJUN CHICKEN WRAP 9€

BBQ Cajun chicken fillet with a Cajun mayonnaise and salad.

PIRATES PULLED PORK 9.50€

Our home-made Hickory smoked pulled pork with coleslaw and cheese.

CHILLI WRAP 9€

Home-made chilli con carne with cheese and salad, and a pot of sour cream on the side.

PULLED PORK & CHILLI 10€

A mix of our famous home-made chilli and hickory smoked pulled pork, with cheese and sour cream. - you wont be disappointed!!

BLACKBEARD'S BURGER IN A WRAP 10€

Our home-made beef burger with bacon, cheese, gherkins, crispy onions, salad and our special burger relish.

MARINATED SIRLOIN STEAK WRAP 11€

Sliced sirloin steak marinated and served with red onion, lettuce & tomato with a jalapeño, coriander and lime dressing.

MEDITERRANEAN FETA WRAP (V) 9€

Mixed leaf salad with crumbled feta cheese, onion, cherry tomato, cucumber, black olives.

ADD A HOME-MADE DIP . Cajun Mayo 1€ . Jalapeño Mayo 1€ . Chipotle Mayo 1€

ADD A SIDE . Seasoned fries 4€ . Onion rings 3.50€

HOME-MADE BURGERS (UNTIL 5PM)

All our buccaneer sized steak burgers are 100% beef and are home-made to our own secret recipe. Served in a brioche with our special burger relish. Served solo.

HOUSE SPECIAL

THE BLACKBEARD 12€

Home-made burger with double cheese, double bacon, topped with gherkins, salad and crispy onions.

BARBAROSA 12€

Topped with goats cheese, smoked bacon, salad, and our own home-made spiced onion chutney.

THE LAFITTE 11.50€

Topped with our mega spiced cheese sauce packed with jalapeños, smoked bacon and salad, ohhh arrrr its hot!!

CAPTAIN SCARLET 9€

Served with salad.

SIR FRANCIS DRAKE 11.50€

Topped with smoked bacon, salad and blue cheese.

SIR HENRY MORGAN 10.50€

Topped with melted cheese, smoked bacon and salad.

DRUNKEN SAILOR 11.50€

Topped with home-made chilli con carne, melted cheese and salad.

CHICKEN BURGERS (UNTIL 5PM)

Our chicken burgers are 100% chicken breast.

LORD MELLION 10€

A succulent Cajun chicken burger with salad.

INNKEEPER 11€

A mouth watering chicken burger, topped with bacon, cheese and salad.

VEGGIE BURGERS (UNTIL 5PM)

Our veggie burgers are served in a vegan friendly bun.

THE BEYOND MEAT BURGER (V) 10€

A plant based burger served with salad. Add vegan cheese +1€

THE JOLLY ROGER (V) 9€






Spiced vegetable and bean burger served with salad. Add vegan cheese +1€

WINE AND CHAMPAGNE

WHITE

| | | GLASS | BOTTLE |
|---|--|-------|--------|
|  | Vents de Ponent - Mallorca Viura & Chardonnay Bright pale yellow, fruity aromas of apple and other fruits that make it pleasant and persistent on the nose, in the mouth it is fresh, young, cheerful, leaving a long and pleasant aftertaste. | 4.75€ | 18€ |
|  | Yeya - DO Jumilla Chardonnay & Moscatel de Alejandria Fresh and fruity with creamy notes of honey, citrus and tropical fruits. An explosion of Mediterranean ripe fruit is perfectly blended with the typical zest of Chardonnay. | 5.50€ | 21€ |
|  | Viña Sol - DO Catalonia Grenache Blanc & Parallada Clear bright gold in colour. Crisp with fine citrus and wild floral aromas. Clean savour palette with delicate fruit acidity. | | 19€ |
|  | 50 Cèntims - Mallorca Prensal Blanc, Chardonnay, Muscat Hand picked grapes with aromas of white fruits and flowers. Smooth taste and well balanced. 50c from every bottle sold goes towards a local children's charity. | | 25€ |
|  | Mar i niguls - DO Rueda 100% Verdejo Dry with an amazing balance of freshness and acidity. Long finish with a slightly bitter palate, typical of the variety. | 6€ | 22€ |
|  | Mar i niguls - DO Rueda 100% sauvignon Blanc Tropical and citrus fruits combined to give zesty, elegant flavour. | 6€ | 22€ |
|  | The Ned - New Zealand 100% pinot grigio Recognisably salmon pink in colour, classic aromas of quince, pear drop and vibrant stone fruit. lush with juicy nectarine and braeburn flavours supported by an underlying hint of spice that leads to a ripe, unctuous finish. | 7€ | 26€ |

RED

| | | GLASS | BOTTLE |
|---|---|-------|--------|
|  | Vents de Ponent - Spain Tempranillo & Garnacha Cherry colour, well covered, varietal aromas with spicy oak nuances, round, with great bouquet, long and persistent aftertaste. | 4.75€ | 18€ |
|  | Goru - DO Jumilla Monastrell, Syrah, & Petit Verdon Explosión of black fruit flavours perfectly assembled with spice and wood notes. A full-bodied wine with balanced tannin and fresh acidity. A lovely wine that is easy to pair with. An ultimate wine for BBQ. | 5.50€ | 21€ |
|  | El Maquinista - DO Rioja 100% Tempranillo Ruby-red color, with cherry red trim. Aroma of good intensity with red fruits and berries, good wood notes with vanilla, chocolate and roasted notes, aged for 14 months in french and american oak bordeaux barrels. | 5.50€ | 21€ |
|  | Time Waits (for no one) - DO Jumilla 100% Monastrell Garnet red colour with violet hues. Clean and bright. Powerful and intense ripe fruit aroma. Hints of new wood. Balanced and savoury with a pure finish. | | 22€ |
|  | Argento - Argentina 100% Malbec Deep purple with powerful aromas of red berries and floral notes. Flavours of plum and sweet blackberry. Finish of ripe, balanced tannings. | 6.50€ | 24€ |
|  | Robert Mondavi - California, USA 100% Merlot Rich aromas of molasses, maple, and black plum, and jammy, and well-balanced flavors of plum and blueberry. Select lots are then aged in Rum barrels, delivering complex nuances of toasted coconut, molasses, and rich vanilla. | | 38€ |

ROSÉ WINE

GLASS BOTTLE



Vents de ponent - Spain | Tempranillo & Garnacha

A bright rose, aromas of strawberry and raspberry. soft, slightly velvety on the palate. Fresh and with a very pleasant aftertaste.

4.75€

18€



Rubiejo - DO Ribera Del Duero | 100% Tempranillo

Clean and bright, with a very intense strawberry red color. Intense nose. Notes of fresh fruits such as strawberries and tropical fruits such as pineapple and mango.

6.50€

24€



Pigoudet Premier - France | Grenache, Cinsault, cabernet sauvignon & syra

A very pale pink, shining colour, the aroma is floral fruity and expressive. Good balance between acidity and fruit, citrus, peach, hints of melon and white fruits.

6.50€

24€

SPARKLING WINE

GLASS BOTTLE



Cava

An elegant Cava, with a bright colour and with smooth and persistent bubbles, the balanced combination of Macabeo, Xarel-lo and parellada give this Cava a fresh and fruity Flavour.

5€

22€



Rosé Cava

With a bright coral pink colour, Monastrell, Garnacha and Trepas grapes come together to create a refreshing cava endowed with lasting bubbles.

5.5€

24€



Maschio Dei Cavalieri Italian Prosecco

A light Straw yellow Colour with a lively froth. Aromas of candied fruits, the taste is persistent, aromatic but gentle, thanks to its natural residual sugar.

6€

26€



Moet

The classic french champagne.

85€



Moet ice imperial

The first and only champagne especially created to be enjoyed over ice.

100€



Veuve Clicquot

"Only one quality, the finest" this is the motto of the House of Veuve and we're not going to disagree.

95€



JUGS

1.3 Litre tankards to share!

GLASS JUG

GLASS JUG

Blackbeard's rum punch

A blend of Havana 3 rum, dead man's fingers spiced rum and triple sec, orgeat syrup, lime juice, orange and pineapple juices.

25€

Cava Sangria

Cava, Triple Sec, brandy, sugar, fresh fruit, Fanta, fresh orange.

7€

19€

Sangria (Red, White)

Wine, Triple Sec, brandy, Fanta, fresh orange and fresh fruit!

5.50€

17€

Fresh strawberry sangria

Red wine, triple sec, brandy, fanta, fresh orange, loaded with fresh strawberries and strawberry puree.

7€

19€

Pimm's and lemonade

Pimms, cucumber, lemons, limes, mint, oranges, strawberries and Sprite.

5.50€

17€

BEERS

| | SMALL | LARGE |
|---|-------|-------|
| Punk IPA <i>IPA Scotland 5.6%</i> | 4.50€ | 7€ |
| Peroni <i>Lager Italy 5.1%</i> | 3.20€ | 5.80€ |
| Asahi <i>Dry lager Japan 5.2%</i> | 3€ | 5.50€ |
| Estrella Galicia <i>Pilsner Spain 4.7%</i> | 2.50€ | 4.50€ |
| Estrella Galicia <i>0.0% Tostada</i> | 2.50€ | 4.50€ |

ALCOPOPS

- Smirnoff Ice - 4€
- Wkd Blue - 4€

BOTTLE & CANS

| | |
|---|-------|
| Dead Pony Club <i>Sesion, pale ale Scotland 3.8%</i> | 5€ |
| Corona <i>Mexico 4.5%</i> | 4.50€ |
| Estrella Galicia <i>Spain 5.5%</i> | 4€ |
| Estrella Galicia (Gluten Free) <i>Spain 5.5%</i> | 4€ |
| Budweiser <i>USA 5%</i> | 4€ |
| Heineken <i>Netherlands 5%</i> | 4€ |
| San Miguel <i>Spain 5.4%</i> | 4€ |
| Guinness <i>Ireland 4.2% - Can</i> | 5€ |
| John Smiths <i>England 3.6% - Can</i> | 5€ |
| Erdinger Weissbier <i>5.3 % - 50cl</i> (Wheat beer) | 5€ |

CIDERS

| | SMALL | LARGE |
|---|-------|-------|
| Westons Stowford Press | 3€ | 5€ |
| Stowford Press Dark Berry <i>England</i> | 3€ | 5€ |
| Kopparberg <i>Sweden - Can</i> · Strawberry & lime · Mixed fruit | | 5€ |
| Magners <i>England - Can</i> | | 5€ |
| Strongbow <i>England - Can</i> | | 4.50€ |

FRUIT JUICES

| | |
|-------------------------------|------|
| Orange juice | 3€ |
| Apple juice | 3€ |
| Cranberry juice | 3€ |
| Pineapple juice | 3€ |
| Freshly squeezed orange juice | 4.5€ |

SOFT DRINKS

| | |
|--------------------------------------|-------------------------------|
| Still water | 2.50€ |
| Sparkling water | 2.50€ |
| Coca-Cola |] Draft 2.75€ Bottle 2.50€ |
| Coca-Cola Zero | |
| Sprite | |
| Fanta Orange | |
| Fanta Lemon | |
| Tonic | 2.50€ |
| Tonic Zero | 2.50€ |
| Tonic Berry | 2.50€ |
| Aquarius Original | 2.75€ |
| Aquarius Orange | 2.75€ |
| Ginger Beer & Ginger Ale | 2.50€ |
| Pink Grapefruit Soda | 2.50€ |
| Nestea | 2.75€ |
| Red Bull - Can | 3€ |
| Irn Bru - Can | 2.75€ |
| Fruit shoot (Blackcurrant or Orange) | 2.25€ |

TEQUILA SHOTS

| | |
|---------------------|-------|
| Patron | 6.50€ |
| Curado Espadin | 5€ |
| Curado Blue Agave | 5€ |
| Curado Cupreata | 5€ |
| Tequila Rose | 4€ |
| Jose Cuervo Gold | 4€ |
| Jose Cuervo Classic | 3.50€ |

SHOOTERS

| | |
|---------------|-------|
| Sambuca | 3€ |
| Apple sours | 3€ |
| Caramel vodka | 3€ |
| Toffee apple | 3€ |
| Lollipop | 3€ |
| Jagermeister | 3.50€ |
| Fireball | 4€ |
| Skittlebomb | 4€ |
| Dr pepper | 4€ |
| Jagerbomb | 4.50€ |

SPIRITS & MIXERS

All spirits are served as 50ml measures unless otherwise stated. Bottle mixer add 1.50€ for Red Bull add 2€

VODKA

| | |
|----------------------|----|
| Grey Goose | 9€ |
| Belvedere | 9€ |
| Ciroc | 8€ |
| Jj whitley vanilla | 7€ |
| Jj whitley raspberry | 7€ |
| Smirnoff | 7€ |

RUM

| | |
|---------------------------------|-------|
| Don papa Baroko | 9.50€ |
| Ron Barcelo Imperial | 8.50€ |
| Havana Club 7 | 8€ |
| Kraken | 7.50€ |
| Appleton estate signature blend | 7.50€ |
| Bacardi Gold | 7.50€ |
| Plantation original dark | 7.50€ |
| Sailor Jerry's | 7.50€ |
| Mount Gay Eclipse | 7.50€ |
| Brugal | 7.50€ |
| Bacardi | 7€ |
| Havana Club 3 | 7€ |
| Ron Barcelo Anejo | 7€ |
| Ron Barcelo Blanco | 7€ |
| Captain Morgan Spiced | 7€ |
| Captain Morgans Black | 7€ |
| Dead Man's Fingers spiced Rum | 7€ |
| Cachaca | 7€ |
| Plantation 3 | 7€ |
| Myers Jamaican | 7€ |
| Malibu | 7€ |

SCOTCH WHISKY

| | |
|----------------------------------|-------|
| SINGLE MALT | |
| Laphroaig 10 year (Islay) | 10€ |
| Glenmorangie Original (highland) | 9.50€ |
| Glenfiddich 12 year (speyside) | 9.50€ |

| | |
|---------------------------|-------|
| BLENDED | |
| Monkey shoulder | 8€ |
| Johnny Walker Black Label | 7.50€ |
| J&B | 7€ |
| Famous grouse | 7€ |
| Ballantine's | 7€ |

WHISKEY / BOURBON

| | |
|------------------------|-------|
| JD Single Barrel | 9€ |
| Bulleit (rye) | 9€ |
| Bulleit | 8€ |
| Jack Daniels Honey | 8€ |
| Makers Mark | 8€ |
| Jack Daniels | 7.50€ |
| Jim Beam | 7€ |
| Jamesons Irish Whiskey | 7€ |
| Southern Comfort | 7€ |

BRANDY

| | |
|---------------|-------|
| Hennessy v.s. | 8€ |
| Courvoisier | 8€ |
| Carlos I | 7.50€ |
| Soberano | 6.50€ |

LIQUEUR

| | |
|------------------|-------|
| Drambuie | 7.50€ |
| Southern Comfort | 7€ |
| Fernet branca | 7€ |
| Kahlua | 7€ |
| Disaronno | 7€ |
| Tia Maria | 7€ |
| Passoa | 7€ |
| Cointreau | 7€ |
| Licor 43 | 7€ |
| Campari | 7€ |
| Aperol | 7€ |
| Midori | 7€ |
| Peach Schnapps | 7€ |

LIQUEUR (75ML OVER ICE)

| | |
|------------------------------------|----|
| Frangelico | 7€ |
| Baileys | 7€ |
| Vermut Muntaner (red, white, rose) | 6€ |
| Martini (red, white, extra dry) | 6€ |
| Hierbas (Sweet, Medium, Dry) | 5€ |
| Limoncello | 6€ |

GIN

| | |
|---------------------------|-------|
| Monkey 47 | 12€ |
| Palma | 10€ |
| Palma oak aged spiced gin | 10€ |
| F de Formentera | 9€ |
| Brockmans | 10€ |
| Hendricks | 9.50€ |
| Tanqueray 10 | 10€ |
| Tanqueray | 8€ |
| Tanqueray 0.0% | 8€ |
| Beefeater | 8€ |
| Bombay Sapphire | 8€ |
| Gordons | 8€ |
| Larios | 8€ |

| | |
|------------------|-----|
| WHITLEY NEILL | |
| The Original | 10€ |
| Rhubarb & Ginger | 10€ |
| Blood orange | 10€ |
| Raspberry | 10€ |
| Pink Grapefruit | 10€ |
| PINK GIN | |
| Gordon's pink | 9€ |
| KM.1 pink gin | 8€ |

| | | Celery | Gluten | Crustaceans | Eggs | Fish | Lupin | Milk / Lactose | Mollusc | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide |
|------------------------------|--|---------------------------------------|--------|-------------|------|------|-------|----------------|---------|---------|------|---------|--------|------|-----------------|
| UNDER THE SEA | Salmon fillet | | | | | × | | | | | | | | | |
| | Cajun salmon fillet | | × | | | × | | | | | | | | | |
| | Asian seabass | | | | | × | | | | | | | × | × | |
| BURGERS | Captain Scarlet burger | | × | | × | | | × | | × | | | × | | |
| | Blackbeards burger | | × | | × | | | × | | × | | | × | | |
| | Sir Henry Morgan burger | | × | | × | | | × | | × | | | × | | |
| | Barbarosa burger | | × | | × | | | × | | × | | | × | | × |
| | The Lafitte burger | | × | | × | | | × | | × | | | × | | |
| | Sir Francis Drake burger | | × | | × | | | × | | × | | | × | | |
| | Drunken Sailor burger | | × | | × | | | × | | × | | | × | | |
| | Beyond Meat burger (v) | | | | | | | | | | | | | × | |
| | The Jolly Roger burger (v) | | × | | | | | | | × | | | | × | |
| | Lord Mellion chicken burger | | × | | × | | | × | | × | | | × | | |
| | Inn Keeper chicken burger | | × | | × | | | × | | × | | | × | | |
| | Seasoned Fries (v) | × | | | | | | | | × | | | × | | × |
| | Coleslaw (v) | | | | × | | | × | | × | | | × | | |
| | LITTLE PIRATES | Crispy chicken breast goujons & chips | | × | | | | | | | | | | | |
| Cod goujons & chips | | | × | | | × | | | | | | | | | |
| Home-made miniburger & chips | | | × | | | | | | | | | | | | |
| Pirate pasta (v) | | | × | | × | | | | | | | | | | |
| DESSERTS | New York strawberry cheesecake | | × | | × | | | × | | | | | | | |
| | Biscoff cheesecake | | × | | × | | | × | | | | | | | |
| | Oreo cheesecake | | × | | × | | | × | | | | | | × | |
| | White chocolate blondie | | × | | × | | | × | | | | | | × | |
| | Alabama hot choco fudge cake | | × | | × | | | × | | | | | | | |
| | Gluten & dairy free chocolate fudge cake | | | | × | | | | | | | | | | |
| | Choco brownie & marshmallow sundae | | × | | × | | | × | | | | | | × | |
| | Banoffee Pie | | × | | | | | × | | | | | | | |
| | Vegan brownie | | × | | | | | | | | × | | | × | |
| | Vegan Trillionaires Tart | | | | | | | | | | | | | × | |
| | Cream | | | | | | | × | | | | | | | |
| | Ice Cream | | | | | | | × | | | | | | | |
| | LIGHT BITES OPTIONS | Cajun chicken wrap | | × | | × | | | × | | × | | | | |
| Marinated sirloin steak wrap | | | × | | | | | × | | × | | | | × | |
| Pirates pulled pork wrap | | | × | | × | | | × | | × | | | | | × |
| Chilli wrap | | × | × | | | | | × | | | | | | | |
| Blackbeards burger wrap | | | × | | × | | | × | | × | | | | | |
| Tuna & sweetcorn mayo wrap | | | × | | × | × | | × | | × | | | | | |
| Mediterranean wrap (v) | | | × | | × | | | × | | × | | | | | × |
| Pulled pork & chilli wrap | | | × | | × | | | × | | × | | | | | × |
| Bacon sarnie | | | × | | | | | | | | | | | | |
| BLT | | | × | | × | | | × | | × | | | | | |

