

Miracles

LOUNGE

BOOK YOUR TABLE: +356 9949 4561
SOCIAL MEDIA: MIRACLESLOUNGE

BURGERS

All beef patties are prepared in house with love, passion and attention. We only use quality beef cuts and all patties are served on a brioche bun.

MOVING MOUNTAIN // 13.50

Beef patty, cheddar cheese, onion rings, tomato, iceberg lettuce and truffle mayo

HALLOUMI // 13.50

Beef patty, grilled halloumi cheese, sauteed mushrooms, mango chutney and iceberg lettuce

MEXICANA // 14.50

Beef patty, Mexican cheese, guacamole, pico del gallo, jalapeno and lettuce

BRIE BURGER // 16.90

Beef patty, brie cheese, bacon, caramelised onions and lettuce

MIRACLES BURGER // 16.50

Beef patty, crispy bacon, cheddar cheese, fried egg, crispy onions, lettuce, tomato and hoisin sauce

PULLED PORK // 13.90

Smoked BBQ flavour pulled pork, crispy onions, smoked cheddar and lettuce

CRUNCHY CHICKEN // 13.90

Southern fried chicken thigh, cheddar cheese, apple slaw, lettuce, onions and sriracha mayo

MIRACLES BOWLS

1 - Choose from wok stir fry, noodles or rice

2 - Choose from beef, chicken, salmon or prawn

WOK STIR FRY

Mushrooms, mangetout, bell peppers, carrots, zucchini, onions, sweet corn, sesame seeds, and teriyaki sauce, naan bread & white rice

NOODLES

Egg noodles, bell peppers, zucchini, cabbage, carrots, leeks, sesame oil and seeds and teriyaki sauce

EGG FRIED RICE

Egg fried rice, bell peppers, zucchini, carrots, onions and teriyaki sauce

BEEF // 15.90

CHICKEN // 13.90

SALMON // 16.50

PRAWN // 16.50

SALADS & POKE BOWLS

CHICKEN CAESAR SALAD // 13.50

Chicken breast, grana Padano, bacon, croutons, iceberg lettuce and caesar dressing

SHRIMP & AVOCADO SALAD // 15.50

Tail on shrimp, avocado, bell peppers, tomatoes, cucumber, iceberg lettuce and basil vinaigrette

SALMON POKE BOWL // 15.50

Marinated salmon, jasmine rice, cucumbers, avocado, wakame seeds, house slaw, edamame beans

SPRING SALAD // 13.50

Roasted pumpkin, granny smith apples, dried cranberries, walnuts, iceberg lettuce, cherry tomato, basil and balsamic glaze



SPECIALS

SWEET & SOUR CHICKEN // 18.50

Battered chicken chunks, mushrooms, mangetout, bell peppers, carrots, sesame seeds served with rice

PORK RIBS // 19.90

Pork ribs smothered in smoked hickory BBQ sauce

NACHOS // 16.50

Tortilla nachos, red kidney beans, pico del galo, guacamole, sour cream, chilli con carne and melted cheese

BOARDS TO SHARE

MEAT BOARD // 39.50

Beef flank served medium, Maltese sausage, chicken wings, BBQ ribs, chicken skewers, onion rings, tzaziki sauce, fresh salad and french fries

ITALIAN PLATTER // 32.50

Serrano ham, chorizo, mortadella, grana padano, blue cheese, and Mexican cheese, brie cheese, grapes, fresh fruits, mixed nuts

SEAFOOD BOARD // 38.50

King prawns, mussels, vongole, calamari fritti, fried makku and tartar sauce

MINI BITES // 25.90

Breaded chicken bites, deep fried brie bites, vegetable samosas, onion rings, duck spring rolls served with sweet chilli sauce and garlic mayo

SHARING PLATES

EDAMAME BEANS // 4.50

Maldon salt or togarashi pepper

BRUSCHETTA // 6.50

Tomato, onions, garlic, herbs and olive oil

CALAMARI FRITTI // 14.50

Served with tartar sauce

BRIE BITES // 14.90

Served with mango chutney

FRIED JALAPENOS // 14.50

Served with sriracha mayo

HOT N SPICY WINGS // 12.50

Served with sweet chilli jam

COCONUT MUSSELS // 14.50

Black mussels, coconut milk, cherry tomato, fresh chilli and garlic

BAO BUNS x 2

- Duck confit with spring onions, cucumber and hoisin sauce // 12.90

- Pulled pork, caramelised onions, BBQ sauce // 9.90

- Prawn tempura with avocado, onions and sriracha mayo // 12.90

POTATO CROQUETTES // 10.90

Served with truffle mayo

PRAWN VIETNAMESE ROLLS // 12.90

Rice paper rolled with prawns, rice noodles, carrots, leeks, cucumber served with satay sauce

50% OFF SHARING PLATES

Hungry Happy Hour 4pm - 7pm

BEERS

DRAUGHT

	(25CL)	(50CL)
CISK	3.00	5.00
CISK EXCEL	3.00	5.00
HEINEKEN	3.00	5.50
STELLA	3.00	5.00
LEFFE BLONDE	3.50	6.00
GUINNESS	3.50	6.00

BOTTLES & CANS

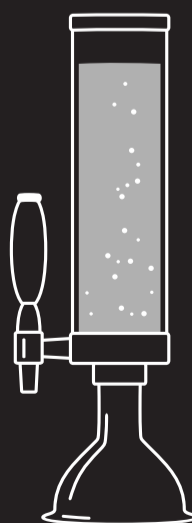
CISK - EXCEL / 0.0 (NON ALCOHOLIC)	3.00
HOPLEAF PALE ALE	3.00
BUDWIESER	3.00
CORONA	5.00
SOL	5.00

CIDERS & MORE

BULMERS - ORIGINAL (33CL)	4.00
BULMERS - BERRY (33CL)	5.50
STRONGBOW - APPLE (50CL)	5.50
STRONGBOW - DARK FRUITS (50CL)	5.50
WOODPECKER - APPLE (50CL)	5.50
BACARDI BREEZER - ORANGE	5.00
BACARDI BREEZER - LIME	5.00
BACARDI BREEZER - WATERMELON	5.00

DESPERADOS	5.00
FARSONS BLUE LABEL	5.50
HEINEKEN	3.00
LEFFE BLONDE	4.00
GRIMBERGEN BLONDE	5.50
GRIMBERGEN DBL AMBREE	5.50

* 3L BEER TUBE



28.00

*available on selected draught beers

TACOS

DOWN UNDER // 12.50

Beef chunks, sautéed mushrooms, caramelised, onions, sesame seeds, teriyaki sauce

PULLED CHICKEN // 10.90

Pulled chicken breast, sweet corn, red onions, bell peppers, sriracha mayo

SPICY PRAWN // 13.90

Prawns, mango salsa, sriracha mayo

DUCK CARNITAS // 13.90

Duck confit, radish, onions, cucumber and hoisin sauce

AVO-TACOS // 11.50

Avocado, sweet corn, jalapeños, diced tomato, apple slaw

TACOS & TEQUILA BOARD

A combination of 12 x Tequilas and a choice of your 6 x Tacos (Beef or Chicken)

29.95

COCKTAILS

APEROL SPRITZ // 8.00

Straight from Venice, when Italy's favorite liquor meet prosecco and soda in a glass

AMERICANO // 7.50

Enjoyed in the 60's by many Americans' in Italy and you can try it today, Campari and Martini Rosso poured over ice and garnished with an orange

BLOODY MARY // 8.00

Claimed to be invented in Paris in 1921 at the New York Bar. This concoction is built with Smirnoff vodka, tomato and lemon juice and served with Worcestershire sauce, celery salt and black pepper and finished with celery bitters and a celery branch

LONG ISLAND ICED TEA // 8.50

The famous four from America's time of oppression. Absolut vodka, Beefeater gin, Tequila blanca and Bacardi Carta Blanca mixed with our homemade half and half and finished with a triple sec float and a dash of cola

DIRTY NEGRONI // 8.00

The Italians call it Dirty! Bombay Sapphire gin, Campari and Martini Rosso topped with prosecco

ESPRESSO MARTINI // 8.50

Dangerously drinkable! This cocktail is made of espresso, vodka and coffee liquor.

BLUE LAGOON // 8.50

This turquoise 1970s classic may look and sound tropical but it's deliciously tangy, citrus harmony of vodka, blue curacao and lemonade

WHISKEY SOUR // 8.00

In 1860s, a disease linked to lack of vitamin C made the sailors look for a drink that will help them fight it so they came up with this fine mix of whiskey, sours and egg white

GODFATHER // 8.00

This simple cocktail, a combination of whiskey and amaretto is named after a movie. Guess which one?

CAIPIROSKA // 8.00

Similar to Caipirinha, this cocktail is one of the most popular cocktails in Brazil made of vodka, brown sugar, lime and soda

NEGRONI // 8.00

Gin, campari, martini rosso, soda/kinnie, ice

SEX ON THE BEACH // 8.50

It's not what you think! Its just Smirnoff vodka and peach schnapps shaken with orange and cranberry juice

MAI TAI // 8.50

Bacardi Carta Blanca rum, Bacardi Carta Negra rum, orange curacao, orgeat syrup and pineapple juice

COSMOPOLITAN // 8.00

They used to call me Daisy, with my Absolut vodka, Cointreau and cranberry juice mixed with our fresh lime juice and finished with a smoked orange peel

DAQUIRI (FROZEN / SHAKEN) // 8.00

Mining in Cuba? That's where the daiquiri was invented. Bacardi Carta Blanca, fresh lime juice and simple syrup served straight up or frozen and don't forget to get it in you flavor...

- Flavours: strawberry, passionfruit, mango, peach, raspberry

MOJITO // 8.00

Cuban forest in a glass. limes, mint and brown sugar all muddled together and topped with Bacardi Carta Blanca and soda

- Flavours: strawberry, passionfruit, mango, peach, raspberry

EL PRESIDENTE // 8.00

Named after the Cuban President Gerardo Machado in the 20's, Bacardi Carta Blanca rum gently stirred with dry Martini, a dash of Grand Marnier and grenadine

TEQUILA SUNRISE // 8.00

It was made by Bobby Lozoff served as the perfect blend of tequila, orange juice and splash of Grenadine

PORNSTAR MARTINI // 8.50

Bold, sexy and playful. This cocktail is a perfect mix of vodka vanilla, Galliano, Passoa, passion fruit and egg white

VODKA MARTINI // 8.00

If Martini Dry is not strong enough, let's add vodka to it!

WHITE RUSSIAN // 8.00

Excellent cocktail which can almost substitute a dessert made of vodka, coffee liqueur and cream

PINA COLADA // 8.50

This all-time classic, we simply make it brilliant

MELA // 8.50

Fine mix of Bajtra liqueur (made of local prickly pears), vodka, rum, gin, tequila and triple sec, topped up with splash of lime juice and Kinnie.

TROPICAL ROCK // 8.50

Pina colada with a green touch, Bacardi Carta Blanca rum blended with fresh pineapple puree and coconut flaked fresh cream and poured over a base of Midori melon liqueur

MARGARITA (FROZEN / SHAKEN) // 8.00

Born in 1938 in Mexico, still going strong, served straight up or frozen. Tequila, Cointreau, and fresh lime juice and don't forget to get it in you flavor...

- Flavours: strawberry, passionfruit, mango, peach, raspberry

SCREAMING ORGASM // 8.00

Cocktail which makes your taste buds scream with pleasure. A fine mix of coffee liqueur, Baileys, Amaretto and cream

CAIPIRINHA // 8.00

A cocktail that was born in Brazil during the Spanish flu pandemic as a medicine. It contains lime, brown sugar, cachaça and soda

CUBA LIBRE // 8.00

In 1900s, a captain of US Army stationed in Havana poured Coca-Cola into his Bacardi with a squeeze of lime and toasted by saying - Por Cuba Libre! And that's how the legend was born

MOCKTAILS

PEACH LIFTER // 6.50

Peaches, coconut, vanilla, apple and lime

TROPICAL SUNRISE // 6.50

Passion fruit, pineapple, orange and lemonade

BERRY DREAM // 6.50

Raspberry, blueberry, blackberry, cranberry and lemon

MINT LEMONADE // 6.50



Frozen mint, lemonade and home made sugar syrup

WE DONT LIMIT **HAPPY TO AN HOUR!!**
2'4'1 COCKTAILS DAILY **4PM - 8PM**

RUM

		
BACARDI CARTA BLANCA	75	3.50
BACARDI OAKHEART	75	3.50
BACARDI BLACK	75	3.50
CAPTAIN MORGAN DARK	75	3.50
CAPTAIN MORGAN SPICE	75	3.50
HAVANA CLUB 3 AÑOS	75	3.50
HAVANA CLUB 7 AÑOS	95	4.20
HAVANA SPICED	75	3.50



VODKA

		
ABSOLUT BLUE	75	3.50
ABSOLUT FLAVOURED	120	4.00
SMIRNOFF RED	70	3.50
CIROC	120	4.95
FASHION LUXURY	120	4.95
GREY GOOSE	130	5.50
KETEL ONE	120	4.95
STOLICHNAYA ELIT	130	5.50

GIN'S

		
BEEFEATER		
- ORIGINAL	75	3.50
- PINK	75	3.50
- BLOOD ORANGE	75	3.50
- 24	120	4.95
BOMBAY SAPPHIRE	90	3.80
STAR OF BOMBAY	165	6.95
HENDRICK'S	105	4.50
MONKEY 47 (50cl. BOTTLE)	150	6.50
TANQUERRY RANGPOUR	90	3.80
AVIATION	120	4.95
TANQUERRY TEN PREMIUM	115	4.95
TANQUERRY FIOR DE SEVILLA	105	4.50

WHISKEY

		
JAMESON		
- IRISH	75	3.50
- BLACK BARREL	120	4.95
- IPA	120	4.95
- STOUT	120	4.95
JOHNNIE WALKER		
- RED	75	3.50
- BLACK	90	3.95
- DOUBLE BLACK	120	4.95
- GOLD	140	5.95
- BLUE	245	10.50
NIKKA DAYS	140	5.95
AKASHI JAPANESE	140	5.95
JACK DANIEL'S	75	3.50
JACK DANIEL'S HONEY	85	3.80
GLENFIDDICH 12	120	4.95
CHIVAS REGAL	120	4.95
TALISKER 10	140	5.95
DALWHINNIE 15	140	5.95
GLENKINCHIE 12	140	5.95
JB RARE	70	3.50
DEWAR'S WHITE LABEL	70	3.50

LONDON ESSENCE // 2.95

TONICS AND SODA WATER

- POMELO & PINK PEPPER
- GRAPEFRUIT & ROSEMARY
- BLOOD ORANGE & ELDERFLOWER
- WHITE PEACH & JASMINE CRAFTED
- ROASTED PINEAPPLE CRAFTED



ALL PRICES ARE IN EUROS (€)

WINE BY THE GLASS

ROSE

ROSÉ D'ANJOU // 5.00

Loire Valley, France

1919 ROSE // 5.75

Marsovin, Malta

WHITE

LA TORRE CHARDONNAY // 4.75

Marsovin, Malta

PALATINO SAUVIGNON BLANC // 5.00

Cassar Camilleri, Malta

OLTRE PASSO FALANGHINA // 6.50

Botter, Italy

RED

LA TORRE CABERNET // 4.75

SAUVIGNON Marsovin, Malta

PALATINO MERLOT // 5.00

Cassar Camilleri, Malta

125 PRIMITIVO DEL SALENTO // 5.50

Feudi Salentini, Puglia, Italy

SPARKLING

PROSECCO SPUMANTE DOC // 5.50

Bianca e Nera, Veneto, Italy