



BLACKBEARD'S

BEACH BAR & GRILL

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Extras



COCKTAILS

HOUSE SPECIALS



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 rum, apricot brandy, triple sec, cinnamon syrup, grenadine, lime juice, orange and pineapple juices.
Purchase your souvenir skull mug +20€



BAILEYS CREAM 10€

Baileys, Kahlúa, caramel, vanilla ice cream, whipped cream.



FROZEN DAIQUIRIS 9.50€

Strawberry / Mango & Passionfruit
Premium white rum, lime juice, fresh fruit, fruit puree, ice.



MAPLE OLD FASHIONED 10€

Rye whiskey, Maple syrup, orange bitters, orange peel.



MEZCAL MULE 10€

Mezcal, agave, lime juice, ginger beer, chili.

CLASSICS



MOJITO 9€

Strawberry / Mango / Raspberry +1€ - Passionfruit +1.5€
Premium white rum, lime juice, mint, brown sugar, soda.



CAIPIRINHA 8.50€

Strawberry / Mango / Raspberry +1€ - Passionfruit +1.5€
Cachaça, lime juice, brown sugar.



CAIPIROSKA 8.50€

Strawberry / Mango / Raspberry +1€ - Passionfruit +1.5€
Smirnoff vodka, lime juice, brown sugar.



BLOODY MARY 10€ *The perfect hangover cure*

Chilli Infused Smirnoff vodka, lemon juice, tobasco, worcestershire sauce, tomato juice, celery salt, dash of red wine, salt, pepper and chili.



SOURS 9€

Lemon juice, simple syrup, egg white, Angostura bitters, your choice of spirit:
Disaronno / Captain Morgan Spiced Rum / Famous Grouse Whisky / Jack Daniels



LONG ISLAND ICE TEA 9.50€

Premium white rum, Smirnoff Vodka, Triple Sec, Gordons Gin, Jose Cuervo Tequila, lemon juice, simple syrup, dash Coke.



DARK 'N' STORMY 9€

Kraken spiced rum, ginger beer, lime juice.

GIN COCKTAILS



GIN & PASSIONFRUIT COOLER 10€

Bombay Sapphire gin, Passoa, fresh passionfruit, passionfruit syrup, lemon juice, simple syrup, dash sprite.



BRAMBLE 9.50€

Bombay Sapphire Gin, Chambord Raspberry liquor, lemon juice, simple syrup, berries.



GIN FIZZ 9€

Strawberry / Raspberry

Tanqueray gin, strawberry or raspberry puree, lime juice, simple syrup, dash Sprite. Ask to swap for alcohol free gin



PINK LADY 11€

Whitley Neill Rhubarb and ginger gin, Chambord Raspberry Liqueur, fresh lime Juice, simple syrup, ginger ale.

MARTINIS



PORNSTAR MARTINI 10€

Vanilla Vodka, Passoa, simple syrup, lime juice, passionfruit, pineapple juice, served with a prosecco shooter.



ESPRESSO MARTINI 10€

Vanilla Vodka, kahlua, simple syrup, fresh espresso.

PROSECCO COCKTAILS



APEROL SPRITZ 8€

Aperol, Prosecco, dash soda.



HUGO 8€

Prosecco, elderflower syrup, mint, lime, dash soda.



ELDERFLOWER PROSECCO COOLER 9€

Prosecco, Elderflower syrup, fresh berries, dash Sprite.

MOCKTAILS



VIRGIN MOJITO 5.50€ Strawberry / Mango / Raspberry +1€

Fresh mint, fresh lime juice, brown sugar, apple juice, dash Sprite.



VIRGIN DAIQUIRI 6.50€ Strawberry / Mango & Passionfruit

Fresh fruit, lime juice, fruit puree, ice.



PINEAPPLE AND MANGO COOLER 5.50€

Add Vodka / Gin / Rum +3€

Pineapple juice, fresh lemon juice, mango puree, dash Sprite.



PIRATE PARROT 4.5€

Orange, pineapple and apple juice, dash grenadine.



CITRONADA 4€

Lemons & limes, brown sugar, dash soda.

STARTERS

CHEESY NACHOS (V) 10€

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

CHILLI BEEF NACHOS 12€

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

PULLED PORK NACHOS 12€

Tortilla chips topped with home-made pulled pork, melted cheese, 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 11€

A portion of our famous chicken wings served with your choice of home made sauce:

- Captain Morgan BBQ
- Zingy Piri-Piri

SMOKED SALMON & CREAM CHEESE BRUSCHETTA 9€

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.

GOATS CHEESE BRUSCHETTA (V) 9€

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

PANKO CALAMARI 12€

Crispy coated squid rings served with a zesty lemon mayo.

HALLOUMI FRIES (V) 9€

Crispy halloumi fries served with a smokey chipotle dip.



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.

PASTAS

ONLY AVAILABLE AFTER 5PM

CARBONARA 15€

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

CHICKEN CARBONARA 17.50€

Linguine tossed with smoked bacon, bound in a delicious creamy sauce and finished with fresh parmesan topped with chicken breast straight from the BBQ.

CHICKEN AND TIGER PRAWN ARRABIATA 18€

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

ROASTED VEGETABLE & GOATS CHEESE PASTA (V) 15€

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



SALADS

CAJUN CHICKEN PASTA SALAD 15€

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€

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

Add chicken breast from the BBQ +4€

Add Cajun salmon +6.50€

MEDITERRANEAN SALAD (V) 11.50€

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€

Add Cajun salmon +6.50€

HOUSE SALAD (V) 12€

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€

Add Cajun salmon +6.50€

BLACKBEARD'S SUPERFOOD SALAD (V) 13.50€

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€

Add Cajun salmon +6.50€

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.

HOUSE SPECIALITY

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 14.50€

Succulent chicken breast straight from the BBQ.

CAJUN CHICKEN 15.50€

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 21.50€

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

MOROCCAN SPICED LAMB 21.50€

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€

A fresh tender salmon fillet grilled on our BBQ.

CAJUN SALMON FILLET 19.5€

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

ASIAN SEABASS 19€

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

HOME-MADE SAUCES

Pepper (v) 4€

Piri Piri (v) 4€

The Lafitte spicy cheese (v) 4€

Béarnaise (v) 4€

Captain Morgans BBQ 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.

HOUSE SPECIAL

THE BLACKBEARD 17.50€

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.

THE DRUNKEN SAILOR 17€

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

THE LAFITTE 17€

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

SIR FRANCIS DRAKE 17€

Topped with smoked bacon, salad and blue cheese.

BARBAROSA 17.50€

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

CHICKEN BURGERS

Our chicken burgers are 100% chicken breast.

LORD MELLION 15€

A succulent Cajun chicken breast with salad.

INN KEEPER 16€

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€

SIDES

Olives (v) 1.50€

Home-made coleslaw (v) 2€

Seasoned fries (v) 4€

Bread & Alioli (v) 2€ p.p

Garlic bread (v) 4€

Side salad (v) 4€

Crispy beer battered onion rings (v) 3.50€

Garlic bread cheese (v) 5€

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.

CADBURY'S CRUNCHIE 8€

New York cheesecake topped with crumbled Crunchie and chocolate sauce.

OREO CHEESECAKE 8€

New York Cheesecake topped with crumbled Oreo and 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 7.50€

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 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 strawberry or chocolate sauce.

COFFEE

Please ask for milk alternatives.

| | |
|-----------------------------------|-----------|
| Espresso | 1.75€ |
| Double espresso | 2.50€ |
| Cortado | 2€ |
| Americano | 2€ |
| Coffee with milk | 2.25€ |
| Cappuccino | 2.50€ |
| Latte | 2.50€ |
| Carajillo | 3.50€ |
| Hazelnut / Caramel / Vanilla | add 0.50€ |
| Hot chocolate | 4€ |
| With whipped cream & marshmallows | |
| Pot of tea | 1.75€ |
| Breakfast / Green / Fruit / Mint | |

LIQUEUR COFFEE

All served with whipped cream.

| | |
|-----------------------|----|
| Baileys Coffee | 6€ |
| Baileys Hot Chocolate | 6€ |
| Jamesons Irish Coffee | 6€ |
| Disaronno Coffee | 6€ |
| Tia Maria Coffee | 6€ |



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 HENRY MORGAN 10.50€

Topped with melted cheese, smoked bacon and salad.

SIR FRANCIS DRAKE 11.50€

Topped with smoked bacon, salad and blue cheese.

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€

SHAKES AND SMOOTHIES

THICK MILK SHAKES (UNTIL 5PM)

**STRAWBERRY,
CHOCOLATE OR VANILLA 6€**

**BANANA, OREO, CRUNCHIE
OR LOTUS BISCUIT 6.50€**

DETOX AND FRUIT SMOOTHIES

(UNTIL 5PM)

THE GREEN DREAM 6€

Mango, pineapple, banana, apple and Spinach.

ANTIOXIDENT 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.



GINS

All gins are 50ml measures, add 1€ for mixer.

Monkey 47 - 12€

There are 47 ingredients, some from the Black Forest and some from the Mediterranean. It has a prevalent aroma of lime, berries and woody forest undertones that give the gin levity and depth.

Palma - 10€

A handcrafted spirit, of pure quality, using only local, natural and organic botanicals. Locally foraged wild flowers and fresh citrus fruit, result in a fresh, dry, citrus infused gin.

Palma oak aged spiced gin - 10€

Once distilled, the gin is aged in Mallorcan oak barrels which previously stored wine from the local Manto Negro grapes in Binissalem. Vanilla, cinnamon and cloves are added in stages during this time.

F de Formentera 9€

Once the distillate is obtained, it is slowly cold macerated for an average of 30 days with native wild herbs and small traditional fruits from the island of Formentera.

..... WHITLEY NEILL

The Original - 10€

Whitley Neill Gin is slightly softer and much smoother than traditional Gins, with rich notes of juniper and citrus, pot pourri and exotic spices.

Rhubarb & Ginger - 10€

Blood orange - 10€

Raspberry - 10€

Pink Grapefruit - 10€

..... PINK GIN

Mombasa Strawberry - 9€

Infused with real strawberries and other red fruits the result is a sweet, juicy gin perfect for the summer.

Gordon's pink - 9€

Gordon's Pink is perfectly crafted to balance the refreshing taste of Gordon's with the natural sweetness of raspberries and strawberries, with the tang of redcurrant served up in a unique blushing tone.

KM.1 pink gin 8€

Km.1 Gin Pink is an excellent strawberry-flavored Mediterranean gin. Made in Mallorca through traditional procedures and distilled in a copper still from top-quality grain alcohol, juniper berries from the Pyrenees, Majorcan citrus fruits to which a natural maceration with strawberries is later added

Brockmans - 10€

A distinctive taste due to combining the more traditional notes of gin with the influence of citrus and wild berries, creating an intensely smooth gin that is sensual and daringly different.

Cabraboc - 9€

This exceptional Mallorcan gin is made with selected wine distillates and herbal extracts inspired by the flavours of Tramuntana.

Hendricks - 9.50€

Produced in Scotland and launched in 1999. In addition to the traditional juniper infusion, Hendricks uses Bulgarian rose and cucumber to add flavour.

Tanqueray 10 - 10€

Named after the stills of its origin, this Gin is small batch gin crafted using fresh citrus fruits. An exquisite citrus burst in every sip.

Tanqueray Rangpur - 9€

The rare Rangpur lime is an ingenious choice to bring a distinct and bold flavour to Tanqueray Rangpur. This gin is the best kept secret of the British-Indian tradition.

Tanqueray - 8€

The recipe is a closely guarded secret, although it is known to contain juniper, coriander, angelica root and liquorice. Back in the 1830s Charles Tanqueray created one of the most awarded gins in the world.

Tanquray 0.0% - 8€

Non-alcoholic version of Tanqueray, 0.0% features four perfectly balanced botanical essences that give it a citrus-inspired profile headed by juniper, with delicate botanical complexity behind it.

Beefeater - 8€

Can be traced back to 1863. It has a full-bodied and robust flavour due to the 9 botanicals used in its production. It is both spicy and fruity, nicely balanced and clearly focused on the Juniper.

Bombay Sapphire - 8€

Evaporated 3 times during production through a mesh basket containing 10 botanicals giving the gin a lighter more floral taste.

Gordons - 8€

The World's best-selling gin because it is the World's favourite gin. It began its production in 1769 in Southwark, London and has a clean juniper dominant taste.

Larios - 8€

Probably one of the best know gin brands in the Mediterranean it is distilled in Málaga and Manzanera in Spain. Made to the London dry gin recipe with Juniper, coriander and orange peel.

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.

5.5€ 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.

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

A richly broad yet refreshing and supple style, in part derived from extended contact of the juice with grape skins prior to pressing. Complex fruit aromas of pear, quince and nectarine are evident, finishing with hints of citrus and a rosy floral lift.

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

Explosion 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€



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€



50 Centims - DO Jumilla | Monastrell, Syrah & Petit Vernon

Hand picked grapes with an intense cherry colour and aromas of fruits of the forest. 50c from every bottle sold goes towards a local children's charity.

25€



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€

ROSE 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€



Real Rubio - DO Rioja | 100% Garnacha

Bright pale pink blush. Intense yet discreet floral aromas. Sharp red berries such as strawberries, raspberries and red currants. Soft and elegant.

5.5€ 21€



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

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.

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.

4.5€ 22€



Rosé Cava

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

24€



Maschio Dei Cavalieri Itaian 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€

Sangria (Red, White)

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

5.50€ 17€

Pimm's and lemonade

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

5.50€ 17€

Cava Sangria

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

7€ 19€

Fresh strawberry sangria

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

7€ 19€

Aperol sprtiz

Aperol, prosecco, soda.

24€

Hugo

Elderflower syrup, mint, lime, prosecco, soda.

24€

BEERS

| | SMALL | LARGE |
|-------------------------------------|-------|-------|
| Peroni Lager Italy 5.1% | 3€ | 5.50€ |
| Estrella Galicia Pilsner Spain 4.7% | 2.50€ | 4.50€ |
| Punk Ipa IPA Scotland 5.6% | 4.50€ | 6.50€ |
| Asahi Dry lager Japan 5.2% | 3€ | 5.50€ |

BOTTLE & CANS

| | |
|--|-------|
| Dead Pony Club Sesion pale ale Scotland 3.8% | 5€ |
| Rosa Blanca Spain 4.6% | 4€ |
| Corona Mexico 4.5% | 4€ |
| Estrella Galicia Spain 5.5% | 3.75€ |
| Estrella Galicia (Gluten Free) Spain 5.5% | 3.75€ |
| Estrella Galicia (Alcohol Free) Spain 0.0% | 3.75€ |
| Budweiser USA 5% | 3.75€ |
| Heineken Netherlands 5% | 3.75€ |
| San Miguel Spain 5.4% | 3.50€ |
| Guinness Ireland 4.2% - Can | 4.25€ |
| John Smiths England 3.6% - Can | 3.75€ |
| Erdinger Weissbier 5.3 % - 50cl (Wheat beer) | 5€ |

CIDERS

| | SMALL | LARGE |
|---|-------|-------|
| Westons Stowford Press England | 3€ | 5€ |
| Kopparberg Sweden - Can · Strawberry & lime · Mixed fruit | | 5€ |
| Magners England - Can | | 4.50€ |
| Strongbow England - Can | | 4€ |

SOFT DRINKS

| | |
|--------------------------------------|-----------------------------|
| Still water | 2.50€ |
| Sparkling water | 2.50€ |
| Coca-Cola | Draft 2.75€ Bottle 2.50€ |
| Coca-Cola Light | |
| Coca-Cola Zero | |
| Sprite | |
| Fanta Orange | |
| Fanta Lemon | |
| Aquarius Original | 2.75€ |
| Aquarius Orange | 2.75€ |
| Ginger beer & Ginger ale | 2.50€ |
| Red Bull - Can | 3€ |
| Nestea - Can | 2.75€ |
| Irn Bru - Can | 2.75€ |
| Fruit shoot (Blackcurrant or Orange) | 2.25€ |

FRUIT JUICES

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

ALCOPOPS

Smirnoff Ice - 4€

Wkd Blue - 4€

Bacardi Breezer Orange - 4€

SPIRITS & MIXERS

All spirits are served as 50ml measures unless otherwise stated.
Bottle mixer add 1€ for Red Bull add 2€

VODKAS

| | |
|----------------------|-------|
| Grey Goose | 8.50€ |
| Belvedere | 8.50€ |
| Ciroc | 8€ |
| Zubrowka | 8€ |
| Jj whitley vanilla | 7€ |
| Jj whitley raspberry | 7€ |
| Smirnoff | 7€ |

RUMS

| | |
|-------------------------------|-------|
| Ron Barcelo Imperial | 8.50€ |
| Kraken | 7.50€ |
| Bacardi gold | 7.50€ |
| Havana Club 7 | 7.50€ |
| Havana Club 3 | 7€ |
| Myers Jamaican | 7€ |
| Ron Barcelo Anejo | 7€ |
| Ron Barcelo Platinum | 7€ |
| Brugal | 7€ |
| Captain Morgan Spiced | 7€ |
| Sailor Jerry's | 7€ |
| Mount Gay | 7€ |
| Bacardi | 7€ |
| Malibu | 7€ |
| Cachaca | 7€ |
| Dead Man's Fingers spiced Rum | 7€ |

SCOTCH WHISKIES

| | |
|---------------------------|-------|
| Laphroaig | 9€ |
| Glenmorangie | 9€ |
| Glenfiddich | 8€ |
| Johnny Walker Black Label | 7.50€ |
| Drambuie | 7.50€ |
| Jamesons Irish Whiskey | 7€ |
| J&B | 7€ |
| Famous grouse | 7€ |
| Ballantine's | 7€ |

WHISKIES/BOURBONS

| | |
|--------------------|-------|
| JD Single Barrel | 9€ |
| Gentleman Jack | 8.50€ |
| Bulleit | 8€ |
| Makers Mark | 8€ |
| Jack Daniels Honey | 8€ |
| Jack Daniels | 7.50€ |
| Canadian Club | 7€ |
| Southern Comfort | 7€ |
| Jim Beam | 7€ |

BRANDYS

| | |
|---------------|-------|
| Hennessy v.s. | 7.50€ |
| Carlos I | 7.50€ |
| Courvoisier | 7.50€ |
| Soberano | 6€ |

LIQUEURS

| | |
|----------------|----|
| Tia Maria | 7€ |
| Disaronno | 7€ |
| Passoa | 7€ |
| Cointreau | 7€ |
| Licor 43 | 7€ |
| Campari | 7€ |
| Kahlua | 7€ |
| Midori | 7€ |
| Peach Schnapps | 7€ |

LIQUEURS

(75ML OVER ICE)

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

TEQUILA SHOTS

| | |
|---------------------|-------|
| Herradura Plata | 5€ |
| Don Julio Anejo | 5€ |
| Don Julio Blanco | 5€ |
| Patron | 5€ |
| Jose Cuervo Gold | 3.50€ |
| Jose Cuervo Classic | 3.50€ |
| Tequila Rose | 3.50€ |

SHOOTERS

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

| | Celery/Onion | Gluten | Crustaceans | Eggs | Fish | Lupin | Milk / Lactose | Mollusc | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide |
|------------------|--|--------|-------------|------|------|-------|----------------|---------|---------|------|---------|--------|------|-----------------|
| STARTERS | Cheese nachos (v) | | | | | | X | | | | | | | |
| | Pulled pork nachos | | | | | | X | | X | | | | | X |
| | Chilli beef nachos | | | | | | X | | | | | | | |
| | Spiced lamb koftas | | X | | | | X | | | | | | | |
| | Caprese salad (v) | | | | | | X | | | | | | | X |
| | Captain Morgan BBQ chicken wings | | X | | | | X | | | | | | X | |
| | Zingy Piri chicken wings | | X | | | | X | | | | | | | |
| | Goats cheese bruschetta (v) | | X | | | | X | | | | | | | X |
| | Smoked salmon & cream cheese bruschetta | | X | | | X | X | | | | | | | X |
| | Panko squid | | X | | X | X | X | | X | | | | | X |
| Halloumi fries | | X | | X | | X | | X | | | | | | |
| SIDES | Olives (v) | | | | | | | | | | | | | |
| | Bread & Alioli (v) | | X | | X | | X | | X | | | X | | |
| | Garlic bread (v) | | X | | | | X | | | | | | | |
| | Garlic bread cheese (v) | | X | | | | X | | | | | | | |
| | Coleslaw (v) | | | | X | | X | | X | | | | | |
| | Seasoned fries (v) | | X | | | | | | X | | | | X | |
| | Side salad (v) | | | | | | | | X | | | | | X |
| | Side salad -no dressing-(v) | | | | | | | | | | | | | |
| | Onion rings (v) | | X | | | | | | | | | | | |
| | Bearnaise (v) | | | | X | | X | | | | | | | X |
| HOME-MADE SAUCES | Piri-Piri Sauce (v) | | | | | | X | | | | | | X | |
| | Pepper Sauce (v) | | X | | | | X | | | | | | X | |
| | The Lafitte Sauce (v) | | X | | | | X | | | | | | | |
| | Captain Morgan Sauce | | | | | | | | | | | | X | |
| | Onion relish (v) | | | | | | | | | | | | | X |
| | House salad (v)* | | | | | | X | | X | X | | | | X |
| | Mediterranean salad (v)* | | | | | | X | | X | | | | | X |
| SALADS | Caesar salad (v)* | | X | | X | | X | | X | | | | | |
| | Superfood Salad (v)* | | | | | | | | X | X | | | | X |
| | * Add Chicken | | | | | | | | | | | | | |
| | * Add Cajun Salmon | | X | | | X | | | | | | | | |
| | Cajun chicken pasta salad | | X | | X | | X | | X | | | | | |
| | Carbonara | | X | | X | | X | | | | | | | |
| | Chicken carbonara | | X | | X | | X | | | | | | | |
| PASTA | Chicken and tiger prawn arrabiata | | X | X | X | | X | | | | | | | |
| | Roasted vegetable & goats cheese pasta (v) | | X | | X | | X | | | | | | | |
| FROM THE BBQ | Captain Morgans baby back ribs | | X | | | | | | | | | | X | |
| | Blackbeards Jerk chicken | | | | | | | | | | | | | |
| | Chicken & rib combo | | X | | | | | | | | | | X | |
| | Steak & rib combo | | X | | | | | | | | | | X | |
| | Grilled chicken breast | | | | | | | | | | | | | |
| | Cajun chicken | | X | | | | | | | | | | | |
| | Ribeye steak | | | | | | | | | | | | | |
| | Sirloin steak | | | | | | | | | | | | | |
| | Teriyaki sirloin kebab | | X | | | | | | | | | X | X | X |
| | Moroccan spiced lamb | | | | | | | | | | | | | |

| | Celery/Onion | Gluten | Crustaceans | Eggs | Fish | Lupin | Milk / Lactose | Mollusc | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide | |
|---|--|--------|-------------|------|------|-------|----------------|---------|---------|------|---------|--------|------|-----------------|--|
| UNDER THE SEA | Salmon fillet | | | | X | | | | | | | | | | |
| | Cajun salmon fillet | | X | | X | | | | | | | | | | |
| | Asian seabass | | | | X | | | | | | | X | X | | |
| BURGERS | Captain Scarlet burger | | X | | | | X | | X | | | X | | | |
| | Blackbeards burger | | X | | | | X | | X | | | X | | | |
| | Sir Henry Morgan burger | | X | | | | X | | X | | | X | | | |
| | Barbarosa burger | | X | | | | X | | X | | | X | | X | |
| | The Lafitte burger | | X | | | | X | | X | | | X | | | |
| | Sir Francis Drake burger | | X | | | | X | | X | | | X | | | |
| | Drunken Sailor burger | | X | | | | X | | X | | | X | | | |
| | Beyond Meat burger (v) | | | | | | | | | | | | X | | |
| | The Jolly Roger burger (v) | | X | | | | | | | X | | | X | | |
| | Lord Mellion chicken burger | | X | | | | | X | | X | | | X | | |
| | Inn Keeper chicken burger | | X | | | | | X | | X | | | X | | |
| | Seasoned Fries (v) | | X | | | | | | | X | | | X | X | |
| | Coleslaw (v) | | | | | X | | X | | X | | | X | | |
| | Corn on the cob (Buttered)(v) | | | | | | | X | | | | | X | | |
| Jacket potato (Possible without butter) | | | | | | | X | | | | | X | | | |
| LITTLE PIRATES | Crispy chicken breast goujons & chips | | X | | | | | | | | | | | | |
| | Cod goujons & chips | | X | | | X | | | | | | | | | |
| | Home-made miniburger & chips | | X | | | | | | | | | | | | |
| DESSERTS | Pirate pasta (v) | | X | | X | | | | | | | | | | |
| | New York strawberry cheesecake | | | | X | | X | | | | | | | | |
| | Cadburys crunchie cheesecake | | | | X | | X | | | | | | | | |
| | Oreo cheesecake | | X | | X | | X | | | | | | | X | |
| | White chocolate blondie | | X | | X | | X | | | | | | | X | |
| | Alabama hot choco fudge cake | | X | | X | | X | | | | | | | | |
| | Gluten & dairy free chocolate fudge cake | | | | X | | | | | | | | | | |
| | Choco brownie & marshmallow sundae | | X | | X | | X | | | | | | | X | |
| | Banoffee Pie | | X | | | | X | | | | | | | | |
| | Vegan brownie | | X | | | | | | | | X | | | X | |
| | Jodie Sues cheesecake of the week | | X | | | | X | | | | X | | | X | |
| | Cream | | | | | | | X | | | | | | | |
| | Ice Cream | | | | | | | X | | | | | | | |
| | Fruit salad | | | | | | | | | | | | | | |
| LIGHT BITES OPTIONS | Cajun chicken wrap | | X | | X | | X | | X | | | | | | |
| | Marinated sirloin steak wrap | | X | X | | | X | | X | | | | X | | |
| | Pirates pulled pork wrap | | X | | X | | X | | X | | | | | X | |
| | Chilli wrap | | X | | | | X | | | | | | | | |
| | Blackbeards burger wrap | | X | | X | | X | | X | | | | | | |
| | Tuna & sweetcorn mayo wrap | | X | | X | X | X | | X | | | | | | |
| | Mediterranean wrap (v) | | X | | X | | X | | X | | | | | X | |
| | Pulled pork & chilli wrap | | X | | X | | X | | X | | | | | X | |
| | Chicken & pesto salad wrap | | X | | X | | X | | X | X | | | | | |
| | Roast veg & pesto sub (v) | | X | | X | | X | | X | X | | | | | |
| | Bacon sarnie | | X | | | | | | | | | | | | |
| | BLT | | X | | X | | X | | X | | | | | | |

