

## BREAKFAST

• SERVED TILL 12:00 •

### BUSY BEE FULL BREAKFAST €7.50

Two Fried Eggs, Two Grilled Sausages, Grilled Tomato, Sauté Mushroom, Bacon Rashers, Baked Beans, Hash Browns  
*Served with toasted sliced bread & butter*

### VEGAN BREAKFAST €9.95

Vegan "Meat Less" Sausage, "Scrambled Egg" - Tofu, Tomato & Spinach, Avocado, Grilled Portobello Mushroom, Baked Beans, Hash Browns, Toasted Bread

### CLASSIC EGG BENEDICT €7.50

Toasted English Muffin, Grilled Bacon Rashers, Spinach Poached Eggs, Hollandaise Sauce, Crispy Pancetta

### EGG ROYALE €7.95

Toasted English Muffin, Baby Spinach, Smoked Salmon, Poached Eggs, Hollandaise Sauce, Caviar

### CHEF'S BREAKFAST SOFT ROLL €6.50

Mushroom Butter, Grilled Bacon Rashers, Home-made English Bangers Sausage, Scrambled Egg

### SOUREDough BREAD, OPEN BREAKFAST SANDWICH €7.50

Toasted Buttered Sourdough Bread Slices, Guacamole, Grilled Bacon Rashers, Pan Fried Egg, Grated Red Leicester Cheese

### OMELETTE (GF) €5.50

Three Egg Omelette served with Side Salad.  
*Choose your topping for 50c each:* Mushrooms, Cheese, Ham, Tomato, Spinach & Bacon

### AMERICAN PANCAKES (N) €5.50

**Banana Pancakes (V) or Bacon Pancakes**  
Served With Banana, Served with Bacon, Whipped Cream, Caramel Maple Syrup. Sauce, Toasted Walnuts.

## SNACKS

### NACHOS (GF) €7.50

Tortilla Chips, Chili con Carne, Jalapeño, Cheese Sauce, Tomato Salsa

### CHICKEN WINGS €6.50

In-house Rubbed Chicken Wings, Sriracha Dip

### BANGERS & MASH (GF) €6.95

Home-made English Bangers Sausages, Mashed Potatoes & Gravy

• GOURMET •

## PIES

### STEAK & GUINNESS® €6.95

### BEEF & PORK €6.95

### SHEPHERD'S PIE €6.95

### TUNA & ROOT VEGETABLES €6.50

### TUNA, PUMPKIN & RICE €6.50

### CHICKEN & MUSHROOM €6.95

### HAM & CHEESE QUICHE LORRAINE €6.50

### CHICKEN & MUSHROOM VOL-AU-VENT €4.95

• BUSY BEE •

## CLASSICS

### TIMPANA €7.50

### BAKED RICE (GF) €7.50

### BEEF LASAGNE €8.95

### CHEESE or PEA CAKES €0.80

### RKOTTA QASSATA €1.95

### SPINACH, TUNA & ANCHOVY QASSATA €1.95

### ARANCINI €3.00

Bolognese • Ham & Cheese • Chicken & Mushroom

## EXTRAS

Onion rings	€2.50	Fries, Crispy Bacon, Cheese Sauce	€3.20
Side salad	€2.50	Thick Grilled Bacon Rashers	€2.50
Fries	€2.50	Fried Egg	€2.00
Sweet Potato Fries	€2.95		



# Busy Bee

EST. 1933

## SANDWICHES

• SERVED WITH CRISPS •

### HAM & CHEESE SANDWICH €2.50

Classic Ham, Cheese & Mayo  
*Baguette option at an extra charge of €1.00*

### HAM OR CHEESE SANDWICH €2.50

### SALMON SANDWICH (LF) €4.50

Smoked Salmon, Guacamole, Cucumber & Rucola

### CLUB SANDWICH €7.50

Triple Layered Sandwich, Grilled Chicken Breast, Mayonnaise, Bacon, Boiled Egg, Lettuce & Tomato

### "CAPOCOLLO" SANDWICH (N) €6.95

Home-made Cured & Dried Local Pork Neck, Gorgonzola, Cherry Tomatoes, Pesto, Rucola, Sourdough Bread

### EGG MAYO SANDWICH (V) €2.95

Egg Mayo Spread, Cucumber

*Served toasted at an extra charge of 50c  
Brown Bread available at an extra charge of 15c  
Gluten free bread available at an extra charge of €1*

## WRAPS

• SERVED WITH CRISPS •

### NUTTY SALMON WRAP (LF) (N) €8.50

Quinoa & Black Bean, Salmon, Lettuce, Crispy Onions, Tomatoes, Peanut Dressing

### SOUTHERN CHICKEN WRAP €8.50

Southern Fried Style Chicken Breast, Ranch Dressing, Cabbage Slaw, Pickled Sweet Onions, Cheddar Cheese

### VEGETARIAN WRAP (LF) (N) €8.50

Hummus, Couscous, Crispy Vegetable Patty, Cucumber, Rucola, Vegan "Cheese" Sauce

## PASTA

### FETTUCCINE OCTOPUS (LF) €10.25

Octopus Ragout, Fresh Herbs & Olive Oil

### SPAGHETTI CARBONARA €9.50

Home-made Guanciale, Pecorino, Black Pepper, Eggs

### HOME-MADE RAVIOLI €9.50

Served with Tomato Sauce

### GNOCCHI ASPARAGUS (N) €9.50

Toasted Walnuts, Parmiggiano Reggiano, Cream Sauce, Asparagus

### CALAMARATA SALSICCIA €9.50

Home-made Sicilian Sausage Ragu, Friarelle, Local Peppered Sheep's Cheese

*Gluten free pasta available at an extra charge of €1.50*

## ARTISAN BREADS

• SERVED WITH CRISPS •

### HOME CURED SALMON €7.95

Sliced Cucumber, Boiled Egg, Rucola, Dill Cream Cheese Spread, Bagel

### BEEF PASTRAMI €7.95

In-House Smoked Beef Brisket, Red Leicester Cheese, Pickled Chili & Tomato, Sriracha Mayo, Crusty Loaf

### SMOKED PORK BELLY €7.95

Home Smoked Local Pork Belly Steaks, Piccalilli Spread, Pan-Fried Brioche

### KOFTE (MS) €8.50

Home-made Lamb & Beef Patty, Lettuce, Tomatoes, Onion, Oregano, Fries, Tzatziki Spread & Pitta Bread

### SLOPPY JOE €7.50

Home-made Smoked Pork Sausage, Chilli con Carne, Red Leicester Cheese, Sweet Pickled Onions, Soft Bread Roll

### VEGAN SANDWICH (LF) €6.50

Roasted Sweet Potato, Za'atar Spiced Deep Fried Tofu, Beetroot Hummus, Salad Leaves, Chimichurri, Flat Bread

### TUNA FTIRA (LF) €5.95

Flaked Tuna, Tomato Paste, Bigilla, Red Onions, Marinated Butter Beans, Olive Oil, Shredded Lettuce.

• FRESH •

## SALADS

### CHICKEN CAESAR SALAD €9.50

Lettuce, Crispy Pancetta, Parmesan Shavings, Caesar Dressing, Croutons, Anchovy Fillets

### HOME-CURED BEETROOT SALMON (LF) (GF) €11.50

Salmon, long-grain & Wild Rice, Edamame Beans, Avocado, Cabbage Slaw, Wakame Salad, Chive Dressing Spring Onions, Black Beans, Toasted Pumpkin Seeds

### SEARED STEAK (LF) (GF) €11.75

Salad Leaves, Radishes, Avocado, Edamame Beans, Chili, Sweet Potato, Spring Onions, Chimichurri Dressing

### VEGGIES (V) (VG) (LF) (N) (GF) €11.50

Quinoa, Portobello Mushroom, Za'atar Spiced Tofu, Radishes, Avocado, Edamame Beans, Cabbage Slaw, Beetroot, Sweet Potato, Peanuts, Pickled Onions, Nigella Seeds, Peanut Butter Dressing

## GOURMET BURGERS

• SERVED WITH FRIES •

### FISH BURGER €9.95

Home-made Neonati Patty, Baby Spinach, Tomatoes & Chive Mayo

### CHICKEN BURGER €9.95

Southern Fried Chicken Breast, Honey Mustard, Summer Slaw, Brioche Bun

### THE CLASSIC BURGER €9.95

In-house Beef Patty, Lettuce, Tomato, House Ketchup, Pickles, Brioche Bun

### CHEF'S BURGER €11.50

In-house Beef Patty, Applewood & Pork Sausage Pinwheel, Lettuce, House Dressing, Smoked Scamorza, Kimchi, Crispy Onion, Brioche Bun

### BUSY BEE BURGER (LF) €11.20

A Blend of Local Pork Shoulder & Belly, Beef Brisket Patty, Crispy House Smoked Pork Belly, Cabbage Slaw, Crispy Onions, House Sauce

### PULLED PORK IN A BUN €9.95

Smoked Applewood Cheddar, Cabbage Slaw, In-house BBQ Sauce

### VEGGIE BURGER €9.50

Home-made Mixed Vegetables & Potato Burger, Lettuce, Tomato, Garlic Spread

*Upgrade to sweet potatoes for €1.50*

(LF) LACTOSE FREE • (VG) VEGAN • (V) VEGETARIAN • (GF) GLUTEN FREE • (MS) MILDLY SPICY • (N) NUTS

Busy Bee treats food allergies & intolerances seriously. If you suffer from any of these please read the following note or consult with our staff. Kindly note that all our products are manufactured in an environment where fish, wheat flour, crustaceans, molluscs, milk (including lactose), eggs, mustard, celery, nuts, peanuts, soya, sulphur dioxide (SO2), sesame seeds and lupin are present. In these circumstances, although the above may not be listed in the ingredients list, traces might still be present. Prices of some items in this menu may vary from take-out menu. Further information about Busy Bee, our catering services and online shopping available on [www.busybee.com.mt](http://www.busybee.com.mt)

# \*unordinary SPECIALTY COFFEE PROJECT BY BUSY BEE

Enjoy our very own blend of specialty coffee through our collaboration with Lot Zero from Milan. This is no ordinary blend. Together with the multi-awarded winning roaster, we developed an exclusive blend using outstanding coffee beans, hand-picked from Brazil, Honduras and Peru. This Project is in-line with Busy Bee's vision of offering the extraordinary in terms of taste, aroma and experience. Discover more at [www.busybee.com/mt/unordinary](http://www.busybee.com/mt/unordinary)

Carefully roasted for Busy Bee by

*Christina Perugini*



**Busy Bee**

EST. 1933

## OUR SPECIALTY BLEND SCORE

50% Brasil Pedra Azul	86.00 Cup Score	Clean, Nougat, Roasted Almond, Sweet Bread Pastry
25% Honduras Lenca	81.75 Cup Score	Maple, Plum, Toffee, Currant, Sweet Cacao Finish
25% Peru Cajamarca	81.50 Cup Score	Balances, Bright Acidity, Chocolate Notes, Medium Body

## COFFEE & TEA

All coffee based drinks can be served decaffeinated

<b>ESPRESSO</b>	Single €1.20   Double €1.95
<b>CAPPUCCINO</b>	€2.20
<b>CAPPUCCIONE</b>	€2.50
<b>ESPRESSO MACCHIATO</b>	€1.40
<b>LATTE MACCHIATO</b>	€2.20
<b>HOT CHOCOLATE</b>	€2.50
<b>LUXURY HOT CHOCOLATE</b>	€2.95
With marshmallow and cream	
<b>AMERICANO</b>	€1.95
<b>INSTANT COFFEE</b>	€1.20
<b>MILLIONAIRE CAPPUCCINO</b>	€2.75
<b>JAFFA HOT CHOCOLATE</b>	€2.75
<b>TEA POT</b>	€2.10
<b>HERBAL TEA</b>	€2.10
<b>BABYCINO</b>	€1.50

## SIGNATURE COFFEE

<b>HAZELNUT MOCHA</b>	€2.95
Dark chocolate, espresso shot, milk, finished with roasted hazelnut.	
<b>FLAVOURED CAPPUCCINO/LATTE</b>	€2.60
Choose your favourite flavour: vanilla, almond, hazelnut or caramel	
<b>PISTACHIO MOCHA DELIGHT</b>	€2.95
Pistachio chocolate, espresso shot, milk, finished with roasted pistachio	
<b>IRISH COFFEE</b>	€3.50
<b>ESPRESSO MARTINI</b>	€3.50
<b>AFFOGATO</b>	€3.50
<b>ICED COFFEE WITH ALMOND INFUSION</b>	€2.45
<b>FLAVOURED CAPPUCCIONE</b>	€2.95
<b>CHAI LATTE</b>	€2.60
<b>ICED COFFEE</b>	€2.20

## WINES

• BY CASA VINI •

<b>ROSE'</b>		
Rosapasso Originale IGT (Veneto) 75cl		
		€13.95
<b>RED</b>		
Primitivo 'Salento' Orus IGT Vinosia (Puglia) 75cl		
		€13.95
Chianti Colli Senesi 75cl		
		€13.50
<b>WHITE</b>		
Falanghina IGT Vinosia 75cl		
		€13.50
Sauvignon DOC Terre Magre 75cl		
		€13.95
<b>PROSECCO</b>		
Millesimato prosecco extra dry doc 75cl		
		€14.95
Prosecco DOC Mabis Biscardo 200ml		
		€4.50
<b>HALF BOTTLE</b>		
Falanghina IGT 37cl		
		€7.80
Primitivo del Salento Vinosia 37cl		
		€7.80
Moscato d'Asti 'Sourgal' DOCG 37cl		
		€8.95
<b>WINE BY THE GLASS</b>		
Please ask a member of staff for today's wine selection		
		€3.95

## PLATED DESSERTS

<b>APPLE CRUMBLE</b>	€4.50
Warm apple crumble topped with vanilla ice-cream, caramel syrup, garnished with golden raisins	
<b>RICH CHOCOLATE BROWNIE</b>	€4.50
Warm chocolate brownie topped with chocolate or vanilla ice-cream and drizzled with chocolate sauce	
<b>BANANA &amp; MOSCOVADO STICKY CAKE</b>	€4.50
Warm banana & muscovado served with vanilla ice-cream, drizzled with caramel sauce & crushed walnuts	
<b>MQARET</b>	€4.50
Deep fried pastries filled with date puree, served with vanilla ice-cream, and drizzled with honey	
<b>WAFFLE</b>	€4.50
A crisp batter topped with berry compote & vanilla ice-cream	

## ICE CREAM

### BY THE SCOOP

Choose your flavours from the ice cream counter

<b>ONE SCOOP</b>	€2.20
<b>TWO SCOOPS</b>	€3.20
<b>THREE SCOOPS</b>	€4.25

### BERRY

Strawberry ice-cream with a shot of raspberry syrup, strawberry sauce, white chocolate pearls and finished with panna

### CHOCOLATE SUNDAE

Rich chocolate ice-cream enriched with cookie crumbs, drizzled with chocolate sauce, profiterole, panna and roasted crushed hazelnuts

### NOCCIO

Nocciola ice-cream with caramelized hazelnuts, chocolate sauce, panna, and a shot of Grand Marnier

### EXOTIC

Mango ice-cream with a shot of coconut syrup, desiccated roasted coconuts, candied orange strips, panna & a crunchy wafer

### AMARENA SUNDAE

Vanilla ice-cream with amarena cherry variegata, topped with whipped panna and a shot of cherry liqueur

### KANNOLO

Kannolo ice-cream topped with roasted hazelnuts, caramelized kannolo crust and chocolate sauce, finished with a miniature of our famous kannolo

### TRIO

Dark chocolate, Bacio, vanilla ice-cream topped with chocolate sauce, whipped cream, hazelnuts finished with a shot of rum

### COOKIE FANTASY

A trio of cookie ice-cream, dusted with cookie crumbs, chocolate and orange sauce finished with panna and crunchy wafer

## INDULGENT

<b>LUXURY DELIGHT</b>	€3.50
A selection of luxury pastries displayed at the counter	
<b>PARTY TARTS</b>	€1.50
<b>APPLE PIE</b>	€2.50
<b>DOUGHNUT</b>	€1.90

## TRADITIONAL SLICES

Add a scoop of ice cream for €1.50

<b>CARROT CAKE</b>	€3.25
<b>FUDGE CAKE</b>	€3.25
<b>KASSATELLA</b>	€3.25
<b>GATEAU SELECTION</b>	€3.25

## PRALINES

€1.00

A selection of exquisite fresh hand-made pralines is available from the chocolate counter (Availability might change during summer period).

## SIGNATURE KANNOLO

€3.00

## SPIRITS

• AND MORE •

<b>NEGRONI</b>	€4.95
<b>APEROL SPRITZ</b>	€4.95
<b>WHISKEY</b>	€2.50
<b>SINGLE MALT WHISKEY</b>	€5.00
<b>BLACK LABEL</b>	€2.80
<b>CHIVAS</b>	€2.50
<b>COGNAC (Courvoisier)</b>	€2.50
<b>VODKA</b>	€2.50
<b>GIN</b>	€2.50
<b>MARTINI (Rosso/Bianco)</b>	€2.00
<b>BUSY BEE LIMONCELLO</b>	€2.50
<b>LIQUEURS</b>	€2.50

## DRINKS

<b>MINERAL WATER</b>	Regular €1.60   Large €2.85
Still or Sparkling	
<b>FRESH SQUEEZED ORANGE JUICE</b>	Regular €2.50   Large €3.50
<b>FRUIT JUICES</b>	€1.80
<b>ICED TEA (Peach/Lemon)</b>	€1.80
<b>GLASS OF FRESH MILK</b>	€1.40
<b>SOFT DRINKS SELECTION</b>	€1.80
<b>LOCAL BEER</b>	Pint €3.95   Half Pint €2.00
<b>INTERNATIONAL BEER</b>	Pint €4.20   Half Pint €2.00
<b>SHANDY</b>	Pint €3.95   Half Pint €2.00

## SAVOURY CROISSANTS

A selection of savoury croissants from the counter

## SMOOTHIES & SHAKES

<b>ACAI KICK</b>	€3.85
Strawberry, Mango, Banana, Blueberry, Acai, Apple Juice	
<b>PASSION STORM</b>	€3.85
Papaya, Passion Pure, Aloe Vera Juice, Apple Juice	
<b>PURPLE POWER</b>	€3.85
Blueberry, Banana, Strawberry, Apple, Cacao, Apple Juice	
<b>GINGER BEETS</b>	€3.85
Beetroot, Pineapple, Wild Berries, Ginger, Apple Juice	
<b>GREEN GOODNESS</b>	€3.85
Banana, Spinach, Oats, Mango, Apple, Pumpkin Seeds, Honey, Lime, Matcha Powder, Apple Juice	
<b>CARROT BOOST</b>	€3.85
Orange, Mango, Banana, Pumpkin Seeds, Carrot, Goji Juice, Ginger Puree, Apple Juice	
<b>FRAPPE</b>	€3.95
Choose from: Coconut Cream, Dark Mocha, Cookies & Cream, Yoghurt	
<b>THICK SHAKE</b>	€3.80