

SMOOTHIES

STRAWBERRY FANTASY €3.95 Strawberry & Banana	STRAWBERRY DELIGHT €3.95 Strawberry, Peach & Papaya
PINEAPPLE SUNSET €3.95 Pineapple, Mango & Papaya	GREEN REVIVER €3.95 Banana, Kale, Mango & Lemongrass
RASPBERRY HEAVEN €3.95 Raspberry, Blueberry & Mango	FRAPPE €3.95 Choose from: Coconut Cream, Dark Mocha, Cookies & Cream, Yoghurt
MANGO DREAM €3.95 Mango & Pear	THICK SHAKE €3.95

ICE-CREAM

BY SCOOP One €2.40 Two €3.40 Three €4.50

BERRY €5.75
Strawberry ice-cream with a shot of raspberry syrup, strawberry sauce, white chocolate pearls and finished with panna

CHOCOLATE SUNDAE €5.75
Rich chocolate ice-cream enriched with cookie crumbs, drizzled with chocolate sauce, profiterole, panna and roasted crushed hazelnuts

NOCCIO €5.75
Nocciola ice-cream with caramelized hazelnuts, chocolate sauce, panna, and a shot of Grand Marnier

EXOTIC €5.75
Mango ice-cream with a shot of coconut syrup, desiccated roasted coconuts, panna & a crunchy wafer

AMARENA SUNDA €5.75
Vanilla ice-cream with amarena cherry variegata, topped with whipped panna and a shot of cherry liqueur

KANNOLO €5.75
Kannolo ice-cream topped with roasted hazelnuts, caramelized kannolo crust and chocolate sauce, finished with a miniature of our famous kannolo

TRIO €5.75
Dark chocolate, Bacio, vanilla ice-cream topped with chocolate sauce, whipped cream, hazelnuts finished with a shot of rum

COOKIE FANTASY €5.75
A trio of cookie ice-cream, dusted with cookie crumbs, chocolate and orange sauce finished with panna and crunchy wafer

MQARET €5.75
Vanilla bean ice cream drizzled with honey, whipped cream, hazelnuts. Mqaret finished with a dust of icing sugar

INDULGENT

APPLE CRUMBLE	€4.75
RICH CHOCOLATE BROWNIE	€4.75
LUXURY DELIGHT a selection of luxury pastried displayed at the counter	€3.75
PARTY TARTS	€1.65
APPLE PIE	€2.50
TRADITIONAL SLICES Carrot Cake / Fudge Cake / Kassatella / Gateau Selection Add a scoop of ice-cream for €1.50	€3.50
PRALINES	€1.00

LOCAL WINE

WHITE Medina Chardonnay Girgentina DOC 75cl	€12.50
ROSE Medina Greache DOC 75cl	€12.50
RED Medina Syrah Carignan Mourvedre IGT 75cl	€12.50
HALF BOTTLE Medina Chardonnay Girgentina DOC 37.5cl (White)	€7.95
White The Grand Vin de Hauteville DOC Superior 37.5cl (White)	€9.95
Medina Greache DOC 37.5cl (Rose)	€7.95
Medina Syrah Carignan Mourvedre IGT 37.5cl (Red)	€7.95
Red The Grand Vin de Hauteville DOC Cabernet Sauvignon 37.5cl	€9.95

FOREIGN WINE

WHITE Falanghina IGT Vinosia 75cl	€14.50
Sauvignon DOC Terre Magre 75cl	€14.50
ROSE Rosapasso Originale IGT (Veneto) 75cl	14.50
RED Primitivo Salento Orus IGT (Puglia) 75cl	€14.50
Chianti Colli Senesi	€13.95
PROSECCO Millesimato Prosecco extra dry DOC 75cl	€14.95
Prosecco DOC Mabis Biscardo 200ml	€4.50
HALF BOTTLE Falanghina IGT 37.5cl	€7.95
Primitivo Di Salento Vinosia 37.5c	€7.95
Moscato D'Asti Sourgal DOCG 37.5cl	€8.95

BY THE GLASS €3.95
Please ask a member of staff for today's wine selection

DRINKS

MINERAL WATER	Regular €1.60	Large €2.85
Still / Sparkling		
ORANGE JUICE	Regular €2.85	Large €3.85
FRUIT JUICES		€1.95
ICE TEA		€1.95
Peach / Lemon		
FRESH MILK		€1.40
SOFT DRINKS		€1.90
LOCAL BEER	Half Pint €2.00	Pint €3.95
INTERNATIONAL BEER	Half Pint €2.20	Pint €4.20
SHANDY PINT	Half Pint €2.00	Pint €3.95
CIDER		€4.95
Bulmers Original / Old Mout Kiwi & Lime / Old Mout Passion Fruit & Apple		

SIGNATURE BUSY BEE KANNOLO €3.00
Made with our popular secret recipe passed on through generations



Busy Bee

EST. 1933



NO ORDINARY COFFEE
IS SERVED HERE

***unordinary**

Try our brand new pour over coffee, roasted by Chiara Bergonzi for #LotZero and Busy Bee. Discover the amazing taste and aroma profile of our washed, natural and honey processed coffee beans grounded on demand for you.

Choose your favourite extraction technique, Chemex, V60 or Aeropress.

Enjoy Unordinary Specialty Coffee - only at Busy Bee

SPECIALTY TEAS

THE BEAUTIFUL WORLD
OF NATURAL LEAF TEAS



Expertly sourced from renowned plantations across the most popular tea regions. Discover our artisan Maltese blends and add a bit of umph to your cup.

GENNA TAL-GHODWA One Cup €2.60 Two Cups €3.50
"Heaven at Dawn" Black Tea. A superior blend from single origin estates Ceylon & Assam. Exclusively blended for Busy Bee

TANGY CITRUS & LEMONGRASS One Cup €2.60 Two Cups €3.50
Green Tea blend. Exclusively blended for Busy Bee

TGHANNIQA TAN-NAHLA One Cup €2.60 Two Cups €3.50
"Hug from a Bee" Chai Tea. Exclusively blended for Busy Bee

DARJEELING CASTELTON MUSCATEL One Cup €2.60 Two Cups €3.50
Exclusively blended for Busy Bee

TRANKWILLA TISANE One Cup €2.60 Two Cups €3.50
Aromatic herbal infusion

WENS TISANE One Cup €2.60 Two Cups €3.50
Floral herbal infusion

BERRY COMPOTE TISANE One Cup €2.60 Two Cups €3.50
Fruity herbal infusion

ROOIBOS VANILLA One Cup €2.60 Two Cups €3.50
Earthy honeybush herbal infusion

SPECIALTY COFFEE

ESPRESSO SINGLE	€1.25
ESPRESSO DOUBLE	€1.95
CAPPUCCINO	€2.25
CAPPUCCIONE	€2.50
ESPRESSO MACCHIATO	€1.40
FLAT WHITE	€2.50
LATTE MACCHIATO	€2.25
HOT CHOCOLATE	€2.60
LUXURY HOT CHOCOLATE	€3.00
AMERICANO	€1.95
BABYCINO	€1.50
MOCHA	€2.60
HAZELNUT MOCHA	€2.95
PISTACCHIO MOCHA DELIGHT	€2.95
ESPRESSO TAORMINA	€2.85
ICED COFFEE	€2.30
ICED COFFEE WITH ALMOND INFUSION	€2.60
IRISH COFFEE	€4.50
AFFOGATO	€3.50
Espresso shot and one scoop of ice-cream	
CHAI LATTE	€2.65
CHEMEX	Two Servings €6.50
V60	Two Servings €6.00
AEROPRESS	€4.50

SUPERFOOD LATTES

GREEN MATCHA LATTE	€2.95
GOLDEN TURMERIC LATTE	€2.95
BEETROOT AND CACAO LATTE	€2.95

ADD A SYRUP SHOT TO YOUR COFFEE €0.60
Choose from Caramel, Vanilla, Hazelnut, Coconut & Almond

Extra shot of Coffee at 60c

Plant based Milk (Soya, Oat & Almond) suitable for vegan, vegetarian, lactose intolerant, also available at an extra charge of 30c

BUSYBEE.COM.MT

Shop online and learn more about our outside catering services.

BREAKFAST

SERVED TILL NOON

BUSY BEE FULL BREAKFAST €8.25
Two fried eggs, two grilled sausages, grilled tomato, sauté' mushroom, bacon rashers, baked beans, hash browns. Served with toasted sliced bread and butter

VEGAN BREAKFAST €9.95
Vegan meatless 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 OPEN SANDWICH €6.95
Mushrooms, grilled bacon rashers, home-made English bangers sausage, scrambled egg, avocado

OMELETTE (GF) €5.50
Three egg omelettes served with side salad. Choose your topping for 50c each: mushrooms, cheese, ham, tomato, spinach and bacon.

BANANA AMERICAN PANCAKES (V) (N) €5.95
Served with banana, whipped cream, caramel sauce and toasted walnuts

BACON PANCAKES (N) €5.95
Served with bacon and maple syrup

SHAKSHUKA €7.95
Lamb merguez, sauté onions, tomatoes, eggs, feta cheese, pita bread. A Maghrebi dish of eggs poached in a sauce of tomatoes, olive oil, peppers, onion and garlic, commonly spiced with cumin, paprika and cayenne pepper

WRAPS

SERVED WITH CRISPS

SALMON WRAP €8.50
Cajun salmon, crispy kale, chive cream cheese, cucumbers, tamato salsa

SOUTHERN CHICKEN WRAP €8.50
Southern fried style chicken breast, ranch dressing, cabbage slaw, pickled sweet onions, cheddar cheese

ASIAN CHICKEN WRAP €8.50
Grilled marinated chicken thighs, lettuce, mustard dressing, shredded carrots, fried onions

VITALITY WRAP (V) €8.50
Hummus, couscous, crispy vegetable patty, cucumber, rucola, vegan "cheese" sauce

FALAFELL WRAP (V) €8.50
Chickpeas, rucola, falafel, lime aioli, cilantro

ALLERGENS

(LF) LACTOSE FREE • (VG) VEGAN • (V) VEGETERIAN

(GF) GLUTEN FREE • (MS) MILDLY SPICY • (N) NUTS

ARTISAN CLASSICS

STEAK & GUINNESS PIE €6.95
Served with chips

BEEF & PORK PIE €6.95
Served with chips

SHEPERD'S PIE €6.95
Served with chips

TUNA & ROOT VEGETABLES PIE €6.95
Served with chips

TUNA, PUMPKIN & RICE PIE €6.95
Served with chips

CHICKEN & MUSHROOM PIE €6.95
Served with chips

CHEESE OR PEA CAKES (V) €0.80

RKOTTA QASSATA (V) €2.20

SPINACH, TUNA & ANCHOVY QASSATA €2.20

ARANCINI €3.00
Bolognese / Ham & Cheese / Chicken & Mushroom

HAM & CHEESE QUICHE LORRAINE €6.95

CHICKEN & MUSHROOM VOL-AU-VENT €5.50

FRESH SALADS

CHICKEN CAESAR SALAD €9.50
Lettuce, crispy pancetta, parmesan shavings, caesar dressing, croutons, anchovy fillets

MI CUIT SALMON (LF) (GF) €11.50
Salmon, long-grain & wild rice, edamame beans, avocado, wakame salad, chive dressing spring onion, 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, beetroot, sweet potato, peanuts, pickled onions, nigella seeds, peanut butter dressing

PLATTERS

SERVED FROM 16:00HRS

FISH & SHELLFISH €23.00
Salted Cod Croquette, Fish Patties, Squid Ink Arancina, Mussel Croquette, Crispy Prawns. Served with a selection of sauces

MEAT DEGUSTATION €23.00
Lamb koftas, Home-made Pork & Applewood Sausage, Rabbit & Thyme Sausage, Mini Beef Slider, Chicken Satay

PASTA

BAKED RICE €7.50

TIMPANA €7.50

LASAGNA €9.50

SPAGHETTI CARBONARA €10.50
Home-made guanciale, pecorino, black pepper, egg yolk

HOME-MADE RAVIOLI (V) €10.50
Served with tomato sauce

GARGANELLI SALMONE €11.95
Smoked & fresh salmon, sweet yellow tomatoes, pistachio pesto

FETTUCINE VEAL €11.95
Veal ragu, wild mushrooms, pecorino cream

SPAGHETTI OCTOPUS €11.50
Octopus ragout, fresh herbs & olive oil

MEZZEMANICHE RIGATE SWORDFISH & CALAMARI €12.50
Nduja, garlic, white wine, tomatoes, soft herbs

TORTELLINI FUNGHI (V) €11.50
Mushroom & rkotta stuffing, sage butter, parmesan

Gluten free pasta available at an extra charge of €1.50

GOURMET BURGERS

SERVED WITH FRIES

FISH BURGER €10.95
Home-made salmon patty, marinated cucumbers, rucola, sweet pepper & orange house sauce

CHICKEN BURGER €10.50
Southern fried chicken breast, honey mustard, summer slaw, brioche bun

THE CLASSIC BURGER €10.95
In-house beef patty, lettuce, tomato, house ketchup, pickles, brioche bun

CHEF'S SURF 'N' TURF €11.50
In-house beef patty, fried prawns, sriracha mayo, lettuce, tomato, Manchego cheese, brioche bun

PULLED PORK IN A BUN €10.95
Smoked applewood cheddar, cabbage slaw, in-house BBQ sauce

VEGGIE BURGER (V) €9.95
Home-made mixed vegetables & potato burger, lettuce, tomato, garlic spread

KOFTE BURGER €10.95
Home-made lamb & beef patty, lettuce, tomatoes, onion, oregano, tzatziki spread, house bun

IN-HOUSE CHARCUTERIE ASSIETTE €23.00
Mortadella, Coppa, Cured Loin, Pancetta, Salami. Served with Grissini, Olives, Semi Dried Cherry Tomatoes, Olive Oil

 **SPECIALLY CURED AT BUSY BEE**

SANDWICHES

SERVED WITH CRISPS

HAM & CHEESE SANDWICH €2.50
Classic ham, cheese & butter
Baguette option at an extra charge of €1.50

HAM OR CHEESE SANDWICH €2.50
Baguette option at an extra charge of €1.50

CLUB SANDWICH €7.95
Triple layered sandwich, grilled chicken breast, mayonnaise, bacon, fried egg, lettuce & tomato

EGG MAYO SANDWICH (V) €2.95
Egg mayo spread, cucumber
Baguette option at an extra charge of €1.50

CORONATION CHICKEN SANDWICH €4.95
Chicken & mayo spread, curry, raisins

VEGAN MULTIGRAIN SANDWICH (VG) €6.50
Sweet potato, portobello mushroom, chickpea, lettuce, tomatoes, alfa sprouts, avocado

TUNA FTIRA (LF) €5.95
Flaked tuna, tomato paste, red onions, marinated butter beans, olive oil, lettuce

*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*

GOURMET SANDWICHES

SERVED WITH CRISPS

HOME CURED SALMON €7.95
Sliced cucumber, avocado, rucola, capers, red onions dill cream cheese spread, bagel

BEEF PASTRAMI €7.95
In-house smoked beef brisket, red Leicester cheese, pickled chili & tomato, sriracha mayo, crusty loaf

HOMEMADE MORTADELLA €7.50
Burrata, pesto, rucola, semi-dried cherry tomatoes, Puccia Salentina bread

EXTRAS

ONION RINGS	€2.50	FRIES, CRISPY BACON & CHEESE SAUCE	€3.20
SIDE SALAD	€2.50	FRIED EGG	€1.00
FRIES	€2.50		
SWEET POTATO FRIES	€2.95		

INTERNATIONAL CHEESE PLATTER €23.00
Brie, Burrata, Aged Parmesan Cheese, Gorgonzola, Provolone, Local Gbejna. Served with Home-made Chutney, Grissini, Olives, Semi Dried Cherry Tomatoes, Olive Oil

VEGGOES €19.00
Falafel, Onion Bhaji, Wild Mushroom Arancina, Tomato Arancina, Hummus, Bigilla. Served with Mini Pitta Bread, Olives, Semi Dried Cherry Tomatoes