



menu



LENAL slow bistrot

Brunch
Aperitifs
Light Meals
Toasts &
Sandwiches
Salads &
Bowls
Coffee

SALA EVENTI

Birthdays
Celebrations
Private Events

enoteca CA' DEI MERLI

Over 400
Wines & Spirits
Any bottle can
be opened and
served at your
table
Or buy it to take
home



   #slowbistrot

Welcome to LENAL – Slow Bistrot!

LENAL was created to give new life to this historic corner of Malé, combining creativity, freshness and quality while respecting the spirit of this special place.

As a Slow Bistrot, we invite you to enjoy good food and take your time.

Alongside our carefully selected wines, spirits and craft drinks, you'll find fresh seasonal dishes prepared with quality ingredients.

We also offer a selection of vegetarian and vegan options, perfect for anyone looking for light and tasty flavours.

Inside you'll also discover Ca' dei Merli Wine Shop, with over 400 wines and spirits. Choose any bottle from the shelves and enjoy it at your table, or take it home. Relax, slow down and savour the moment.



→ Take your time. Enjoy every moment !

OPEN MONDAY TO SATURDAY • 10:00 AM – 11:00 PM

Whether you're joining us for breakfast, brunch, lunch, an afternoon break, an aperitif or dinner, we're happy to welcome you.

COFFEE & HOT DRINKS

ESPRESSO	€ 1,40
DECAFFEINATED ESPRESSO	€ 1,50
ESPRESSO WITH LIQUEUR	€ 2,10
CAPPUCCINO	€ 2,00
SOY OR OAT CAPPUCCINO	€ 2,20
LARGE ESPRESSO MACCHIATO	€ 1,60
LATTE MACCHIATO	€ 2,20
SOY OR OAT LATTE MACCHIATO	€ 2,40
FILTER COFFEE RAFFIKA STRONG	€ 3,50
FILTER COFFEE SERAFIKA SMOOTH DELICATE	€ 3,50
SMALL BARLEY COFFEE	€ 1,60
LARGE BARLEY COFFEE	€ 1,80
SMALL GINSENG COFFEE	€ 1,60
LARGE GINSENG COFFEE	€ 1,80
HOT CHOCOLATE	€ 4,00
HERBAL TEAS & INFUSIONS	€ 3,50
HOT PUNCH & MULLED WINE	€ 4,00
BOMBARDINO	€ 4,00

Add whipped cream + 0,50 €



*A Coffee to
Enjoy Slowly*

FILTER COFFEE

Slow brewing, clean taste.

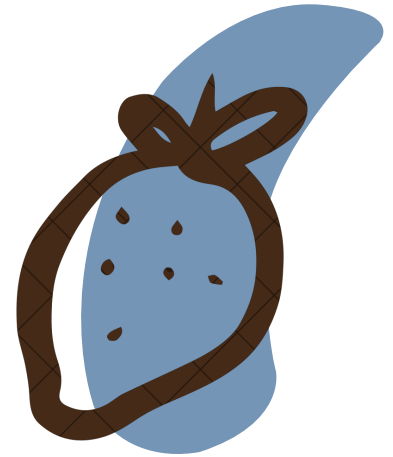
A delicate and aromatic way to enjoy coffee.

Discover Magnifika Coffee's 100% Arabica blends, carefully crafted to offer a unique coffee experience.



BEVANDE

MINERAL WATER (GLASS)	€ 1,00
PEJO MINERAL WATER 500 ML	€ 1,50
WATER & SYRUP elderflower, raspberry, mint	€ 2,00
ITALIAN SODA	€ 1,20
FRUIT JUICE	€ 3,00
BLUEBERRY JUICE	€ 3,50
APPLE JUICE 250 ML	€ 3,50
SOFT DRINK (CAN OR BOTTLE) Coca-Cola, Fanta, Iced Tea	€ 3,00
REDBULL	€ 3,50
TONIC WATER	€ 3,50
KOMBUCHA 330 ML elderflower, lime & mint or hibiscus & red berries	€ 6,00
FRESH ORANGE JUICE	€ 5,00
FRESH FRUIT & VEGETABLE JUICE	€ 6,00
* FRUIT MILKSHAKE fruit + milk	€ 4,50
* SMOOTHIE milk + yogurt + fruit or cocoa	€ 5,50
* MILKSHAKE milk + vanilla ice cream + fruit or chocolate	€ 6,50



€ 3,50 ← Local Product

← Nature in a glass. Ask about today's fresh juice.

* Plant-based version + €1.00

APERITIVI

SPRITZ Aperol or Campari, Prosecco, soda, orange	€ 5,00
HUGO Prosecco, elderflower syrup, soda, lime, mint	€ 5,00
HUGO ST GERMAIN Prosecco, St-Germain elderflower liqueur, soda, lime, mint	€ 7,00
AMERICANO Campari, sweet vermouth, soda	€ 6,00
NEGRONI Campari, sweet vermouth, gin	€ 7,00
NEGRONI SBAGLIATO Campari, sweet vermouth, sparkling wine	€ 7,00
MOSCOW MULE lime, vodka, ginger beer	€ 7,00
MOJITO Rum, lime, mint, sugar, soda	€ 7,00
SEX ON THE BEACH Vodka, peach liqueur, orange juice, cranberry juice	€ 7,00
LONG ISLAND Vodka, rum, gin, tequila, triple sec, cola, lemon, sugar	€ 8,00
SPRITZ ALPINO Amaro Alpino, Prosecco, elderflower syrup, soda, lemon, mint	€ 6,00
JÄGER MULE Jägermeister, lime juice, ginger beer	€ 7,00

*An aperitif means taking
your time: chatting,
enjoying a glass of wine
and sharing delicious
bites.*



NON-ALCOHOLIC APERITIFS

BOTTLED NON-ALCOHOLIC APERITIFS
Sanbittèr, Crodino, White Sanbittèr

€ 3,00

SAN BITTER EMOZIONI

€ 3,50

GINGER BEER

€ 3,50

NON-ALCOHOLIC HUGO

Apple juice, elderflower syrup, soda, mint,
lemon

€ 5,00

LENAL SIGNATURE MOCKTAIL

Tell us what you like, and we'll create your perfect mocktail.

€ 5,00

KOMBUCHA MOCKTAIL

Elderflower kombucha, apple juice, lime

€ 6,50

*A signature
drink you simply
have to try!*

*Every day brings something
new. Check our blackboards or
ask our staff and discover
today's special creations!*



OUR WINE SHOP



Over 400 wines, sparkling wines
and spirits.

Can't find what you're looking for on
the wine list?

Visit our wine shop and choose any
bottle you like.

Enjoy it at your table with lunch,
dinner or an aperitif.

BIRRE



SPATEN 0,2 LT

€ 2,50

SPATEN 0,4 LT

€ 5,00

Pale lager, 5.2% ABV – smooth and well-balanced, with delicate malty and hoppy notes.

FRANZISKANER KELLERBIER 0,3 LT

€ 3,50

FRANZISKANER KELLERBIER 0,5 LT

€ 6,00

Unfiltered amber beer, 5.2% ABV – smooth and velvety, with notes of malt and toasted bread.

IPA OPPERBACCO 0,25 LT

€ 4,00

IPA OPPERBACCO 0,5 LT

€ 7,50

Craft American IPA, 6.5% ABV – rich and aromatic, with citrus and tropical fruit notes, a balanced bitterness and a clean, lingering finish.

BOTTLED BEERS

WEIZEN 0,5 LT

€ 6,00

HOEGAARDEN 0,33 LT

€ 5,00

LEFFE ROUGE 0,33 LT

€ 5,00

FORST SIXTUS DARK 0.33 L

€ 4,50

PERONI GLUTEN-FREE 0.33 L

€ 4,50

FORST ALCOHOL-FREE 0.33 L

€ 3,50

CORONA ALCOHOL-FREE 0.33 L

€ 3,50





GIN TONIC € 11,00

CAPPELLETTI HEMP GIN

Bold • Original • Surprising
Notes of hemp and Alpine botanicals on the nose. Full-bodied and well-balanced on the palate, making it perfect for a distinctive Gin & Tonic.

CAPPELLETTI GIN CUP LEMON

Fresh • Herbal • Citrus
Juniper and Alpine botanicals with delicate lemon notes. Smooth and balanced, with aromatic herbs and an elegant citrus finish.

TANQUERAY LONDON DRY GIN

Dry • Classic • Iconic
Juniper-forward with spicy and citrus notes. Bold flavour and a clean finish.

PSENNER AG GIN

Citrus • Elegant • Craft
Fresh and delicate, with citrus notes and local botanicals. Refined flavour enriched with edible silver leaves.

BERTAGNOLLI BLUEBERRY DRY GIN

Fruity • Dry • Fresh
Intense blueberry and juniper aromas. Dry yet balanced, with a pleasant fresh finish.



All our gins are served with premium tonic water, carefully paired to enhance their unique character.

BERTAGNOLLI RASPBERRY DRY GIN

Fruity • Dry • Harmonious
Intense raspberry and juniper aromas. Smooth, balanced and pleasantly fruity.

BERTAGNOLLI GIN 1870

Fresh • Elegant • Harmonious
Juniper, citrus and delicate spice notes. Dry and balanced, with a long, refined finish.

GIN DU LACUS - FRANCESCO POLI

Fresh • Herbal • Mediterranean
Juniper, citrus and light balsamic notes. Smooth and balanced, with herbs and citrus on the finish.

PIZ19 LONDON DRY GIN

Fresh • Spicy • Aromatic
Grapefruit, eucalyptus and mint on the nose. Refreshing palate with citronella, ginger, coriander and anise, leading to a long finish.

PSENNER SELIG GIN DRY SOUTH TYROL

Fresh • Aromatic • Persistent
Juniper, chamomile and spices on the nose. Fruity palate with citrus, pastry spices and lingering red blueberry notes.

DESSERT & FORTIFIED WINES

Our selection changes according to availability and new arrivals.
Discover carefully selected sweet, fortified and dessert wines.

Prices from €5.00 to €9.00

Ask our staff for the current wine list.

*Try them with our
homemade
biscuits.*

GRAPPA, SPIRITS, LIQUEURS & BITTERS

At LENAL Slow Bistrot you'll find a carefully selected collection of spirits, including artisan grappas, fruit brandies, liqueurs, bitters, rum, gin and whisky. Looking for a recommendation? Just ask us — we'll be happy to help you choose

WHITE GRAPPA	€ 3,50 - 7,00
AGED GRAPPA	€ 4,00 - 9,00
FLAVOURED GRAPPA	€ 3,50
FRUIT BRANDIES	€ 3,50 - 8,00
LIQUEURS	€ 3,50
BITTERS	€ 3,50 - 6,00
RUM	€ 5,00 - 13,00
WHISKY	€ 6,00 - 13,00



LENAL TAPAS

For a delicious aperitif

TORTILLA CHIPS WITH CHILI SAUCE	€ 4,50
TORTILLA CHIPS WITH MELTED CASOLET CHEESE	€ 6,50

BRUSCHETTAS € 9,50

Made with artisan sourdough bread prepared with wheat, rye, barley and oat flours, topped with sesame, sunflower and flax seeds.

MONTANARO

Cream cheese, cooked ham and black pepper.

ORIENTAL

Chickpea hummus, grilled marinated aubergines, sunflower seeds and lamb's lettuce.

SOLANDRO

Casolet cheese, speck and apple.

GUSTOSO

Buffalo mozzarella, mortadella and toasted pistachios.

TOASTS

MAXI WHITE TOAST

€ 6,00

SPELT TOAST

€ 5,00

BABY TOAST

€ 4,00

SANDWICHES

*Made with
artisan bread
rolls.*

INTRAMONTABILE

cooked ham, melted cheese, lettuce, tartar sauce

€ 7,50

SOFISTICATO

Italian cured ham, buffalo mozzarella, rocket, mayonnaise

€ 9,50

GOLOSO

mortadella, melted Brie cheese, chopped pistachios

€ 8,00

DECISO

speck, melted cheese, pickles, tartar sauce

€ 7,50

TUNA

tuna, melted cheese, lettuce, tomatoes, spicy sauce, mayonnaise

€ 9,00

NAPUL'È

buffalo mozzarella, seasoned tomatoes, lettuce, mayonnaise

€ 9,00

VUNA

plant-based tuna alternative, tomatoes, lettuce, vegan mayonnaise

€ 9,00

customise your sandwich



choose your bread...

RYE BREAD + € 1,00

100% SPELT BREAD + € 1,00

* Additional ingredients available from €0.50 to €3.00.

PLATTERS

CURED MEATS & CHEESES € 18,00

assorted cured meats and cheeses, served with pickles and bread

MIXED CHEESES € 18,00

selection of cheeses served with walnuts, honey, fruit preserve, seasonal fruit and bread

VEGETARIAN € 15,00

seasonal crudité's, chickpea hummus, tortilla chips, chili dip, vegetable crostini, capers, olives

SALADS

VAL DI SOLE € 12,50

green salad, apples, Casolet cheese, walnuts

COLORATA € 10,00

green salad, carrots, sweetcorn, white beans, mixed seeds

SOUTHERN SUN € 14,50

buffalo mozzarella, tomatoes, basil



LENAL BOWL

€ 14,50

SEA

spelt, tuna, tomatoes, green salad, onion, olives

VEGAN

quinoa, red beans, carrots, sweetcorn, green salad, sunflower seeds

VEGETARIAN

spelt, feta cheese, Taggiasca olives, sun-dried tomatoes, oregano, rocket

SLOW BREAKFASTS

PANCAKE STACK WITH MAPLE SYRUP & FRESH FRUIT

€ 12,00

PANCAKES WITH HAZELNUT & CHOCOLATE SPREAD

€ 10,00

* VANILLA YOGURT WITH GRANOLA & FRESH FRUIT

€ 5,00



for sweet, slow moments

SWEET TREATS

SWISS RUSKS (1 piece)

€ 0,70

SHORTBREAD BISCUITS (1 piece)

€ 0,70

VEGAN BISCUITS (1 piece)

€ 0,90

CAKE OF THE DAY

€ 3,50 - € 5,00



* FRESH FRUIT WITH VANILLA ICE CREAM OR YOGURT

€ 6,00

* AFFOGATO VANILLA ICE CREAM WITH ESPRESSO

€ 5,00

* MILKSHAKE

€ 6,50

milk + vanilla ice cream + fruit or chocolate

* PLANT-BASED VERSION + €1.00

LENAL BRUNCH

€ 20,00



Breakfast meets lunch, bringing you a delicious and nourishing meal to enjoy at a relaxed pace.

Every day from 10:00 AM to 2:00 PM

START SLOW...

1

Choose your savoury dish:
toast or bruschetta.



2

Pair it with a slice of cake, a pancake or
vanilla yogurt with fresh fruit and granola.



3

Add a boost of vitamins with a fresh fruit &
vegetable juice or freshly squeezed orange juice.



4

Complete your brunch with the unique
aroma of Magnifika filter coffee.



*An invitation to slow down, savour every bite
and enjoy the perfect balance of sweet and
savoury.*



If you have any allergies or food intolerances, please ask
our staff for the allergen information.