

chophouse

CONTENTS

DEGUSTATION MENU

WINE PAIRING

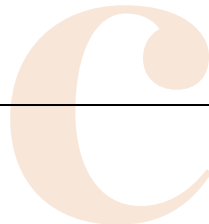
STARTERS

MAINS

DESSERTS

DESSERT WINES

AFTER DINNER DRINKS



chophouse

DEGUSTATION MENU

€75 pp

Broccoli Bimi  

Green Romesco sauce, toasted almonds

Beef Tartaré   

Pecorino cream, giardiniera pickle, toasted focaccia

Grilled Seabass  

Ajo Bianco, spring onions

Aubergine Risotto  

Taleggio, coffee, oregano

Palate Cleanser

Grilled New Zealand Prime Beef Fillet  

Burnt cauliflower purée, local lovage oil, Madeira jus

Gianduja Parfait   

Hazelnut praline, fior di latte ice cream

ALLERGY NOTE


GLUTEN


EGGS


FISH


CRUSTACEANS


NUTS


SOYA


CELERY


MOLLUSCS


MILK


MUSTARD


SESAME


VEGETARIAN


VEGAN

Should you have any allergies, kindly notify a member of staff to guide you with the food order.

chophouse

WINE PAIRING

€30 pp

Broccoli Bimi

1919, Marsovin, Malta
Girgintina, Chardonnay, Moscato

Beef Tartaré

Le Canon, Cote de Montpezatm Bordeaux, France
Cabernet Franc, Merlot

Grilled Seabass

Quintaluna, Ossian, Castilla y Leon, Spain
Verdejo

Aubergine Risotto

Alanera, Zenato, Veneto, Italy
Corvina, Rondinella, Cabernet Sauvignon, Merlot

Grilled New Zealand Prime Beef Fillet

Domaine des Tourelles, Bekaa Valley, Lebanon
Cabernet Sauvignon, Syrah, Cinsault, Carignan

Gianduja Parfait

Duke of Clarence, Blandy's, Madeira, Portugal
Tinta Negra

Premium wine pairing option is available at €60 pp

chophouse

STARTERS

Mojito Oyster 	€8 each
Green Apple & Wasabi Oyster  	€8 each
Tempura Oyster Ponzu Dressing     	€8 each
Broccoli Bimi   <i>Green Romesco sauce, toasted almonds</i>	€15
Amberjack Crudo   <i>Aperol and citrus dressing, yoghurt, fresh herbs, fried capers</i>	€19
Beef Tartaré    <i>Pecorino cream, giardiniera pickle, toasted focaccia</i>	€19
Grilled Ox Tongue  <i>Glazed with beef jus, spiced apricot gel</i>	€16
Aubergine Risotto   <i>Taleggio, coffee, oregano</i>	€17
Linguine Nerano    <i>Zucchini, garlic, Pecorino</i>	€17
Spaghetti with Local Blue Crab     <i>Crab meat, crab bisque, fresh herbs</i>	€20
Tagliatelle with Beef Ragù and Porcini    <i>Prime beef ragù, porcini mushrooms, Parmigiano Reggiano</i>	€18


GLUTEN


EGGS


FISH


CRUSTACEANS


NUTS


SOYA


CELERY


MOLLUSCS


MILK


MUSTARD


SESAME


VEGETARIAN


VEGAN

chophouse

MAINS

Grilled Local Cabbage  	€24
<i>Tabini, za'atar, puffed green split peas, pomegranate vinaigrette</i>	
Fish of the Day   	€38
<i>Muhammara and yoghurt dressing</i>	
Grilled Seabass  	€32
<i>Ajo Bianco, spring onions</i>	
Dry-aged Duck  	€35
<i>Wilted greens, pickled blackberry, spiced duck jus</i>	
Iberico Pork Collar  	€37
<i>Plum & pork jus, black summer truffle, wilted greens</i>	
Grilled Argentinean Prime Beef Ribeye   	€42
<i>Horseradish cream, grilled broccoli bimi, beef jus</i>	
Grilled New Zealand Prime Beef Fillet  	€45
<i>Burnt cauliflower purée, local lovage oil, Madeira jus</i>	

MAINS ARE SERVED WITH POMME PAVÉ

SIDES

Triple-Cooked Rosemary Fries	€6
Ratatouille	€6
<i>Aubergines, zucchini, onions, and coloured peppers</i>	
Seasonal Salad	€6

ALLERGY NOTE

Should you have any allergies, kindly notify a member of staff to guide you with the food order .

chophouse

DESSERTS

White Chocolate & Avocado Parfait   <i>Caramelized nuts, dried cranberries</i>	€9
Pistachio Savarin     <i>Lemon curd, caramelised pistachios, pistachio & olive oil ice cream</i>	€8
Dark Chocolate Fondant      <i>Fior di latte ice-cream, Maldon salted caramel</i> <i>Suggested pairing with French Affair</i>	€11
Selection of Ice Creams & Sorbets <i>Vanilla, Chocolate, Strawberry, Salted caramel ice cream</i> <i>Lemon sorbet, Raspberry sorbet, Mango sorbet, Passionfruit sorbet, Coconut sorbet</i>	€3 scoop

DESSERT WINES 50 ML

Kabir, Donnafugata, Sicily <i>Moscato di Pantellaria</i>	€7
Eiswein, Petri, Pfalz, Germany <i>Riesling</i>	€15
Aszu 5 Puttonyos, Royal Tokaji, Hungary <i>Furmint</i>	€12.5

AFTER DINNER DRINKS

French Affair <i>Hennessy, Fernet Branca, Mango & Lychee Elixir, lime juice, egg white, condensed milk</i>	€11.5
Roast Hazelnut Espresso Martini <i>Vodka, Kahlua, Frangelico, espresso, hazelnut sugar syrup</i>	€11
Irish Coffee <i>Premium Irish whiskey, double espresso, sugar syrup, heavy cream</i>	€6.5

ALLERGY NOTE - Should you have any allergies, kindly notify a member of staff to guide you with the food order



GLUTEN



EGGS



FISH



CRUSTACEANS



NUTS



SOYA



CELERY



MOLLUSCS



MILK



MUSTARD



SESAME



VEGETARIAN



VEGAN