

# chophouse

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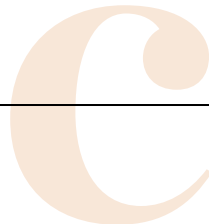
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## DEGUSTATION MENU

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€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*

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### 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.

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## WINE PAIRING

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€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*

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Premium wine pairing option is available at €60 pp

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## 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

  
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## MAINS

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

MAINS ARE SERVED WITH CRISPY HERB ROASTED POTATOES

## SIDES












<b>Triple-Cooked Rosemary Fries</b>	€6
<b>Seasonal Vegetables</b>	€6
<b>Seasonal Salad</b>	€6

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## DESSERTS

<b>White Chocolate &amp; Avocado Parfait</b>   <i>Caramelized nuts, dried cranberries</i>	€9
<b>Pistachio Savarin</b>     <i>Lemon curd, caramelised pistachios, pistachio &amp; olive oil ice cream</i>	€8
<b>Dark Chocolate Fondant</b>      <i>Fior di latte ice-cream, Maldon salted caramel</i> <i>Suggested pairing with French Affair</i>	€11
<b>Selection of Ice Creams &amp; Sorbets</b> <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

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

## AFTER DINNER DRINKS

<b>French Affair</b> <i>Hennessy, Fernet Branca, Mango &amp; Lychee Elixir, lime juice, egg white, condensed milk</i>	€11.5
<b>Roast Hazelnut Espresso Martini</b> <i>Vodka, Kahlua, Frangelico, espresso, hazelnut sugar syrup</i>	€11
<b>Irish Coffee</b> <i>Premium Irish whiskey, double espresso, sugar syrup, heavy cream</i>	€7.5

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