

chophouse

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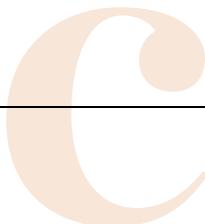
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DEGUSTATION MENU

€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.

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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

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STARTERS

Mojito Oyster  €8 each

Green Apple & Wasabi Oyster   €8 each

Tempura Oyster Ponzu Dressing      €8 each

Broccoli Bimi   €15

Green Romesco sauce, toasted almonds

Amberjack Crudo   €19

Aperol and citrus dressing, yoghurt, fresh herbs, fried capers

Beef Tartaré    €19

Pecorino cream, giardiniera pickle, toasted focaccia

Grilled Ox Tongue  €16

Glazed with beef jus, spiced apricot gel

Aubergine Risotto   €17

Taleggio, coffee, oregano

Linguine Nerano    €17

Zucchini, garlic, Pecorino

Spaghetti with Local Blue Crab     €20

Crab meat, crab bisque, fresh herbs

Tagliatelle with Beef Ragù and Porcini    €18

Prime beef ragù, porcini mushrooms, Parmigiano Reggiano


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MAINS

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

MAINS ARE SERVED WITH CRISPY HERB ROASTED POTATOES

SIDES

Triple-Cooked Rosemary Fries	€6
Seasonal Vegetables	€6
Seasonal Salad	€6

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DESSERTS

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

DESSERT WINES 50 ML

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

AFTER DINNER DRINKS

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

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