



chophouse



degustation menu

€80 per person

Coal-Kissed Amberjack Crudo

Kelp beurre blanc, charred lemon gel, dill



Grilled Asparagus

Ajo Blanco, toasted almonds,
crispy kale, parsley oil



Broccoli Risotto

XO sauce, Pecorino Romano, bottarga



Grilled Octopus

Green gazpacho, smoked olive oil,
crispy capers



Palate Cleanser

Grilled Ribeye

Red pepper and garlic purée,
broccoli bimi, beef jus



Pistachio Mousse

Passion fruit gel, almond biscuit



Wine Pairing €30 per person

Premium Wine Pairing €60 per person

Should you have any food allergies or dietary requirements,
please notify a member of staff so they can assist you with your order.



GLUTEN



EGGS



FISH



CRUSTACEANS



NUTS



SOYA



CELERY



MOLLUSCS



MILK



MUSTARD



SESAME



VEGETARIAN



VEGAN

oysters

Charred Oyster

Lightly torched oyster, beurre noisette, parsley oil



Apple and Cucumber Oyster

Green apple, cucumber and horseradish gel, dill oil



Spicy Oyster

Fermented chilli, XO sauce, nori powder



starters

Grilled Asparagus €16

Ajo Blanco, toasted almonds, crispy kale, parsley oil



Charred Broad Beans €15

Whipped gbejna, croutons, smoked almonds, lemon and parsley oil



Local Red Prawns €22

Fermented tomato water, prawn and chilli oil



Coal-Kissed Amberjack Crudo €19

Kelp beurre blanc, charred lemon gel, dill



Smashed Tuna €19

Fennel, compressed green apple, avocado and citrus salad



Tonno Vitellato €18

Veal jus, salsa verde emulsion, crispy capers, parsley leaves



Smoked Rabbit Anticucho €17

Fried garlic and ají panca marinade, charred carrot and tahini purée, pickled raisins, smoked yoghurt sauce



Beef Tartare €19

Grilled focaccia, chimichurri, confit egg yolk



Linguine Nerano €17

Zucchini, garlic, Pecorino Romano



Spaghetti Sea Urchin €24

Fermented tomatoes, local extra virgin olive oil



Linguine Vongole €22

Kombu butter, burnt lemon juice, nori crumb

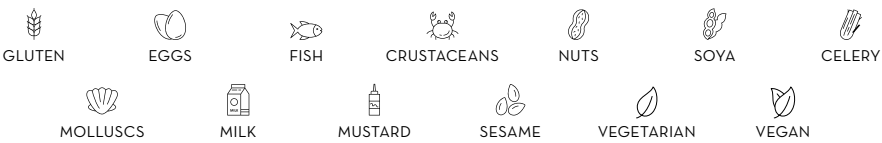


Broccoli Risotto €18

XO sauce, Pecorino Romano, bottarga



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mains

served with chef's choice of potatoes

Charred Leeks €22

Almond cream, summer truffle and caper gremolata,
burnt leek tops



Grilled Butterflied Sea Bream €32

Salsa macha, charred spring onions



Fish of the Day €39

Nori, charred spring onions, coriander, lime, anchovies



Breaded Chicken Brick €30

Roasted chicken emulsion, citrus salad



Ibérico Pork Pluma €39

Buttermilk and dill gazpacho, green apple salad, horseradish



Grilled Ribeye €42

Red pepper and garlic purée, broccoli bimi, beef jus



Veal Cotoletta €42

Anchovy and herb emulsion



sides

Grilled Green and Yellow Zucchini €6

Lemon and caper dressing and Parmesan



Peach and Tomato Salad €6



Triple-Cooked Fries €6



Cajun Spiced Roasted New Potatoes €6



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desserts

Chophouse Signature Chocolate Mousse €11

Salted Caramel, Passion Fruit Gel, Almond Biscuit



Burnt Vanilla Parfait €9

Roasted Pears, Honeycomb and Whiskey Caramel.



Baked Alaska €8

Meringue, Peach Compote, Honey and Thyme Ice Cream



Marinated Strawberry Cake €10

Almond Sponge, Chantilly Cream, Port Chocolate Ganache



Selection of Ice Creams €3 scoop

Vanilla, Chocolate, Glenmorangie Single Malt 10yo, Salted Caramel

Selection of Sorbets €3 scoop

Lemon, Raspberry, Passionfruit, Coconut

dessert wine 50 ml

Kabir, Donnafugata, Sicily €7

Moscato di Pantellaria

Eiswein, Petri, Pfalz, Germany €15

Riesling

Sauternes, Chateau de Myrat €12.5

Semilion, Sauvignon, Muscadelle

after dinner drinks

French Affair €11.5

Hennesy, Fernet Branca, Mango & Lychee Elixir,
lime juice, egg white, condensed milk

Roast Hazelnut Espresso Martini €11

Vodka, Kahlua, Frangelico, espresso, hazelnut sugar syrup

Irish Coffee €6.5

Premium Irish whiskey, double espresso, sugar syrup, heavy cream

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