

# chophouse



## *degustation menu*

*€80 per person*

### Coal-Kissed Amberjack Crudo

Kelp beurre blanc, charred lemon gel, dill



### Pan-Fried King Oyster Mushroom

Whipped ricotta, chilli crisp,  
pine nuts, chive oil



### Broccoli Risotto

XO sauce, Pecorino Romano, bottarga



### Boneless Quail

Tare, parsnip & white miso purée, charred greens



### Palate Cleanser

### Grilled Ribeye

Spanish style garlic & cauliflower purée, charred  
greens, caper and jus vinaigrette



### 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 €8.5

Lightly torched oyster, beurre noisette, parsley oil



Apple and Cucumber Oyster €8.5

Green apple, cucumber and horseradish gel, dill oil



Spicy Oyster €8.5

Fermented chilli, XO sauce, nori powder



starters

Grilled Asparagus €16

Ajo Blanco, toasted almonds, crispy kale, parsley oil



Pan-Fried King Oyster Mushroom €14

Whipped ricotta, chilli crisp, pine nuts, chive oil



Vongole, Mussels & Chickpea Soup €18

Curry, chive oil



Local Red Prawns €22

Fermented tomato water, prawn and chilli oil



Coal-Kissed Amberjack Crudo €19

Kelp beurre blanc, charred lemon gel, dill



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



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Grilled focaccia, chimichurri, confit egg yolk



100-Layer Mushroom Lasagne €15

Taleggio fondue, vegan jus



Pappardelle Beef Ragù €18

Black truffle & bone marrow



Linguine Vongole €22

Kombu butter, burnt lemon juice, nori crumb



Broccoli Risotto €15

XO sauce, Pecorino Romano, bottarga



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## *mains*

*served with chef's choice of potatoes*

### **Celeriac & Truffle Mille-Feuille €21**

Confit garlic cream, black garlic gel, vegan jus, charred greens



### **Grilled Sea Bass Fillets €32**

Salsa macha, charred spring onions



### **Fish of the Day €39**

Nori, charred spring onions, coriander, lime, anchovies



### **Boneless Quail €30**

Tare, parsnip & white miso purée, charred greens



### **Veal Cotoletta €42**

Anchovy and herb emulsion



### **Iberico Pork Tenderloin €35**

Charcuterie sauce, asparagus



### **Grilled Ribeye €42**

Spanish style garlic and cauliflower purée, charred greens, caper and jus vinaigrette



### **Braised Beef Cheek €36**

Beef jus, carob molasses, rice wine vinegar, finished with crispy nori crumb, smoked shallots



### **Lamb Shoulder €35**

Whipped Tahini purée, pomegranate dressing, Dukkah spice mix



## *sides*

### **Triple-Cooked Fries €6**



### **Cajun Roasted New Potatoes €6**



### **Roasted Cauliflower with Ranch Sauce €6**



### **Beetroot, Goat Cheese and Walnut Salad €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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