

DEGUSTATION MENU

Starters

Local Horse Mackerel (F/L)

Smoked & beetroot-cured horse mackerel, kefir, pickled onions, cucumber, dill

Mushroom Tacos (G/L/V)

Sautéed wild mushrooms, chipotle mayo, guacamole, pumpkin seeds

Pork Tonnato (E/F)

Pan seared pork belly, crispy capers, tonnato sauce

Beef Bao Buns (G/L)

Smoked spicy beef, spring onions, ginger & miso mayo

Pasta

Tagliatelle al Ragù di Manzo (G)

Slow cooked beef ragù, mushroom, white truffle oil

Intermediate

Charcoal-grilled Seabass (F)

Spinach, rehydrated apricots, dashi broth, crispy nori

Palette Cleanser

Main Course

Charcoal-grilled Argentinian Beef Ribeye (N)

Charred spring onions, Romesco sauce

Dessert

Mango Cloud Soufflé

yoghurt anglaise

€45 per person

Available evenings till 21:00, Lunch till 14:00

STARTERS

Oysters Aguachile (F)	€4.50 each
Oysters with Fermented Chilli (F)	€4.50 each
Beetroot Carpaccio (V/L)	€8.25
<i>Candied walnuts, compressed apple, purple chicory, wasabi yogurt</i>	
Local Horse Mackerel (F/L)	€10.00
<i>Smoked & beetroot-cured horse mackerel, kefir, pickled onions, cucumber, dill</i>	
Steak Tartare (G/L)	€15.75
<i>Fillet of Scottona beef, gbejna cream, gardingiera, homemade galletta</i>	
Mushroom Tacos (G/L/V)	€9.00
<i>Sautéed wild mushrooms, chipotle mayo, guacamole, pumpkin seeds</i>	
Peruvian Tostadas (G/F/L)	€14.75
<i>White fish ceviche, pico de gallo, coconut, pineapple, guacamole, sesame oil</i>	
Pork Tonnato (E/F)	€9.50
<i>Pan seared pork belly, crispy capers, tonnato sauce</i>	
Beef Bao Buns (G/L)	€10.50
<i>Smoked spicy beef, spring onions, ginger & miso mayo</i>	

SALADS

Bittersweet Salad (L/V)	€11.75
<i>Orange segment, chicory, radicchio, ricotta, fresh herbs</i>	
Winter Salad (L/V)	€11.75
<i>Lentils, gorgonzola, oven roasted tomatoes, basil vinaigrette</i>	

PASTA

Risotto Cacio e Pepe (L)	€11.50
<i>Pecorino Romano, crushed pepper</i>	
Tagliatele al Ragù di Manzo (G)	€13.50
<i>Slow cooked beef ragù, mushroom, white truffle oil</i>	
Linguine Bottarga (G/F)	€14.75
<i>Tuna bottarga, radicchio, marjoram</i>	

MAINS

Celeriac Terrine (Vegan)	€16.00
<i>Pressed celeriac, porcini mushrooms, wilted greens, vegan jus</i>	
Fresh Charcoal-grilled Seabass (F)	€21.50
<i>Spinach, rehydrated apricots, dashi broth, crispy nori</i>	
Chicken Supreme (L/N)	€25.00
<i>Hazelnut gremolata, crispy Brussels sprouts</i>	
Smoked Lamb Shank (G)	€26.00
<i>Chipotle glaze, tortillas, pomegranates, guacamole</i>	
Beef Flank (G/L)	€31.00
<i>Turnip, deep-fried pork stuffing, caper jus</i>	
Argentinian Beef Ribeye (N)	€32.00
<i>Charred spring onions, Romesco sauce</i>	
Scotona Beef Fillet (L)	€39.00
<i>White onion purée, charred onion petals, smoked bone marrow jus</i>	
Chateaubriand 550grms	€69.00
<i>Classic Béarnaise sauce (L)</i>	

Mains are served with potatoes and fresh vegetables

Chophouse Beef Burger (G, L)	€22.00
<i>200g charcoal-grilled prime beef patty, mature cheddar cheese, pickled cucumber, crispy bacon, triple cooked fries</i>	
Foie Gras Burger (G)	€26.00
<i>Pan fried foie gras, 200g prime beef patty, ruby port onions, triple cooked fries</i>	

Sides €4.00

Roast Potatoes | Roast Vegetables | Triple Cooked Fries | Mixed Leaf Salad

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

G - Contains Gluten
N – Contains Nuts
E- Contains Eggs

L – Contains Lactose
F/SF – Contains Fish/Seafood
V – Suitable for Vegetarians

DESSERTS

Valrhona Chocolate Tart, <i>Grand Marnier ice-cream</i> , (L/G)	€6.00
Date Parfait, <i>date compote, sweet pastry</i> (L/G)	€5.50
Mango Cloud Soufflé, <i>yoghurt anglaise</i> (L)	€6.00
Apple Tarte Tatin, <i>clotted cream ice-cream</i> (G/L/N)	€5.50
Selection of Ice-creams & Sorbets	€2.50 scoop
<i>Vanilla, Chocolate, Strawberry, Stracciatella, Salted Caramel, Helwa tat-Tork</i>	
<i>Lemon Sorbet, Passionfruit Sorbet</i>	

DESSERT WINES

Recioto della Valpolicella, Serego Aligheri-Masi, Veneto	€10.00
<i>Corvina, Rondinella, Molinara</i>	
Sauternes, Chateau Myrat 2006, Bordeaux	€6.00
<i>Semillon, Sauvignon Blanc</i>	
'Kabir', Donnafugata, Sicily	€6.00
<i>Moscato di Pantelleria</i>	
'Old Vines', Rinenbbach & Fils, Alsace	€13.00
<i>Late Harvest Gewurztraminer</i>	

AFTER DINNER DRINKS

Roast Hazelnut Espresso Martini	€8.50
<i>Vodka, kahlua, fra angelico, espresso, hazelnut sugar syrup, caramelised hazelnuts</i>	
Irish Coffee	€7.50
<i>Premium Irish whiskey, double espresso, sugar syrup, heavy cream</i>	

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