

chophouse

DEGUSTATION MENU

Gbejna Affumikata (V/G)

*Smoked sheep's cheese, heritage tomatoes, basil vinaigrette,
fregola, couscous, charred onion powder, croutons*

Steak Tartar (G/L)

Labneh, zaatar, pickled harissa radishes, lavash bread

Tuna Pithivier (F/G/L)

House-made kunserva, wilted spinach, rehydrated raisins, capers, and olives

Pappardelle Masseria (G/L)

Ground prime beef, fermented chilli, rucola, tomato concasse, herbs, parmesan

Charcoal Gilled Red Snapper (F/SF)

Laksa curry, black mussels, pickled onion

Palate Cleanser

Sorbet

Grilled Beef Ribeye (L/E)

Warm smoked potato salad, pickled beets, gherkins, caper mayo

Baked White Chocolate & Lemon Tart (G/L)

Limoncello ice cream

€50 per person

Available Dinner till 21:30

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DEGUSTATION WINE PAIRING

Starters

'Corail' Rose, Chateau de Roquefort – Provence, France

Syrah, Grenache, Carignan, Cinsault, Clairette

Pasta

'La Luna e I Falò' -Piemonte, Italy

Barbera D'Asti

Intermediate

Cotes du Rhone Blanc 'Reserve', Famille Perrin -Rhône, France

Grenache Blanc, Marsanne, Roussanne, Viognier

Palate Cleanser

Main Course

'Imperio LXXIV', Feudo Croce – Puglia, Italy

Primitivo di Manduria

Dessert

Piera 1989 - Terre Magre

Moscato d'Asti

€25 per person

Available Dinner till 21:30

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STARTERS

Oysters with Fermented Strawberry & Lime (F)	€4.50 each
Oysters with Fermented Chilli & Aged Balsamic (F)	€4.50 each
Ġbejna Affumikata (V/G) <i>Smoked sheep's cheeselet, heritage tomato, basil vinaigrette, fregola, couscous, charred onion powder, croutons</i>	€9.50
Tuna Crudo (F/E) <i>Cucumber water, coriander oil, white grapes, fermented chilli, sesame mayo</i>	€12.50
Steak Tartare (G/L) <i>Labneh, zaatar, pickled harissa radishes, lavash bread</i>	€15.75
Tuna Pithivier (F/G/L) <i>Confit tuna belly, puff pastry, housemade kunserova, wilted spinach, rehydrated raisins, capers, and olives</i>	€12.00
Lamb Empanada (G/E/F) <i>Chipotle glazed lamb shank, guacamole, pomegranates, coriander</i>	€13.50
Zucchini Risotto (G/L) <i>Preserved lemon, marjoram, tempura zucchini flower</i>	€12.00
Pappardelle Masseria (G/L) <i>Slow cooked ground prime beef, green fermented chilli, local rucola, tomato concasse, fresh herbs, parmesan</i>	€13.50
Linguini Rossi (G/SF/L) <i>Black mussels, gamberi rossi, prawn bisque, fermented red chilli, fresh herbs</i>	€14.50

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MAINS

Smoked Heritage Carrots (Vegan)	€16.00
<i>Harissa glaze, tabini, crispy lentils, coriander</i>	
Charcoal-grilled Red Snapper (F/SF)	€27.50
<i>Laksa curry, black mussels, pickled onion</i>	
Chicken Brick (G)	€24.50
<i>Avocado, grapefruit, green apple, white grapes, red onion</i>	
Argentinian Beef Ribeye (L/E)	€32.00
<i>Smoked potato salad, pickled beets, gherkins, caper mayo</i>	
Prime Scottona Beef Fillet (L)	€39.00
<i>Roquefort, celery, pear</i>	
Chateaubriand 550grms (L)	€69.00
<i>Classic Béarnaise sauce</i>	

Mains are served with potatoes and fresh vegetables

Chophouse Beef Burger (G, L)	€18.00
<i>Double prime beef patty, provolone, pickled cucumber, grilled bacon, triple cooked fries, garlic mayo</i>	

Sides €4.00

Roast Potatoes | Roast Vegetables | Triple Cooked Fries | Rucola Salad

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DESSERTS

Affogato Zbagliato (L/G)	€7.00
<i>Quarantine coffee, amaretto clafoutis, chocolate soil, vanilla ice-cream</i>	
Pasta Rosa (L/G)	€7.50
<i>White chocolate and coconut mousse, strawberry jam, sponge, coconut flakes</i>	
'Peaches & Cream' Pannacotta (L)	€5.75
<i>Limoncello pannacotta, mini meringues, peach compote, whipped cream, basil</i>	
White Chocolate Cheesecake (G/L)	€5.00
<i>Limoncello ice-cream</i>	
Selection of Ice-creams & Sorbets	€2.50 scoop
<i>Vanilla, Chocolate, Strawberry, Stracciatella, Salted caramel, Limoncello</i>	
<i>Lemon sorbet, Coconut 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	€8.00
<i>Semillon, Sauvignon Blanc</i>	
'Kabir', Donnafugata, Sicily	€6.00
<i>Moscato di Pantelleria</i>	

AFTER DINNER DRINKS

Roast Hazelnut Espresso Martini	€10.50
<i>Vodka, Kahlua, Frangelico, espresso, hazelnut sugar syrup, caramelised hazelnuts</i>	
Irish Coffee	€6.50
<i>Premium Irish whiskey, double espresso, sugar syrup, heavy cream</i>	
Papa Isio	€10.50
<i>Don Papa Rum, Baileys, Mozart chocolate liquor, gingerbread foam</i>	

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