

chophouse

DEGUSTATION MENU

Steak Tartare

Fermented blueberries, hazelnuts, mint

Seared Tuna

Green pepper water, caper berries, tomato powder, parsley oil

Corail, Chateau Roquefort, France – *Syrah, Grenache, Carignan, Cinsault, Clairette*

Risotto Ajvar & Local Pecorino

Aquarello rice, roasted red pepper & aubergine relish, pecorino, walnuts

Bel, Malta – *Syrah*

Grilled Seabass

Charcoal kissed French beans, tabini cream, nori seaweed

Fontana Della Loggia, Vinosia, Italy – *Fiano di Avellino*

Palate Cleanser

Sorbet

Argentinian Beef Ribeye

Steamed asparagus, sesame oil, spring onion, miso butter espuma

'XIII Cantaros', Spain – *Tempranillo*

Miso Triple Chocolate

Dark, milk and caramel chocolate ganache, yuzu sorbet

Nieport, Portugal – *Port*

Food Menu €55

Optional Wine Pairing €25

Dinner till 21:30

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STARTERS

Royale Oyster <i>Fermented Red Chilli & Aged Balsamic (SF)</i>	€6.00 each
Royale Oyster <i>Seaweed Kombucha Granita (SF)</i>	€6.00 each
Royale Oyster <i>Pickled Cucumber & Fermented Kimchi (SF)</i>	€6.00 each
Grilled Gozitan Asparagus (N/V) <i>Green Romesco sauce, caramelised almonds</i>	€10.00
Seared Tuna (F) <i>Green pepper water, caper berries, tomato powder, parsley oil</i>	€11.50
Seabass Tartare (F/SF) <i>Dashi gel, katsuobushi, crispy nori, lime</i>	€10.00
Prawn Chawanmushi (SF/E/L) <i>Steamed egg custard, marinated local prawns, oyster mushrooms, crispy nori</i>	€9.50
Steak Tartare (N) <i>Fermented blueberries, hazelnuts, mint</i>	€17.00
Smoked Pork Belly (P) <i>House made brown sauce, egg yolk, charred shallot, onion powder</i>	€12.50
Beef Arayes (N/L) <i>Orange blossom, tomato, pickled red onion, pistachio</i>	€12.50
Risotto Ajvar & Local Pecorino (L/N/V) <i>Aquarello rice, roasted red pepper & aubergine relish, pecorino, walnuts</i>	€13.00
Spaghetti Vongole (G/SF/L) <i>Umami butter, soft herbs</i>	€15.50
Pappardelle Masseria (G/L) <i>Slow cooked ground prime beef, fermented green chilli, local rucola, tomato concasse</i>	€14.00

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MAINS

Oyster Mushroom (Vegan)	€18.00
<i>Pomegranate & pink peppercorn sauce, confit sweet potato, crispy chickpeas, coriander</i>	
Grilled Seabass (F)	€27.00
<i>Charcoal kissed French beans, tahini cream, nori seaweed</i>	
Pan-Seared Crusted Tuna (F/N)	€27.00
<i>Wasabi, sesame & nori crust, grilled baby gem, soya sauce, spring onion, sesame oil</i>	
Chicken Supreme (L)	€26.50
<i>Boneless thigh, offal pâté, cucumber salad, fermented honey & chive beurre blanc</i>	
Lamb Rump (L)	€29.50
<i>Lamb sweet breads, chicory, tangerines</i>	
Argentinian Beef Ribeye (N)	€35.00
<i>Steamed asparagus, sesame oil, spring onion, miso butter espuma</i>	
Prime Choice Beef Fillet (L)	€39.00
<i>Charred green peppers, pecorino cream, horseradish</i>	
Chateaubriand 550grms (N/G/F)	€69.00
<i>Marinated grilled zucchini, hazelnuts, salsa verde, parmesan shaving</i>	

Mains are served with potatoes

Chophouse Beef Burger (G, L)	€18.50
<i>Double prime beef patty, provolone, pickled cucumber, grilled bacon, triple cooked fries, garlic mayo</i>	

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

G - Contains Gluten

L – Contains Lactose

N – Contains Nuts

F/SF – Contains Fish/Seafood

E- Contains Eggs

V – Suitable for Vegetarians

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DESSERTS

Muhalabia (N)	€6.50
<i>Marinated dates, rose water, pistachios</i>	
Lemon Tart (L/G)	€7.00
<i>Lemon curd, meringue, lemon powder, confit lemon</i>	
Baba di Fragola (L/G)	€7.50
<i>Strawberry crème diplomat, strawberry & saba vinger gel</i>	
Miso Triple Chocolate (G/L)	€7.50
<i>Dark, milk and caramel chocolate ganache, yuzu sorbet</i>	
Selection of Ice-creams & Sorbets	€2.50 scoop
<i>Vanilla, Chocolate, Strawberry, Salted caramel, Limoncello, Croquant ice-cream</i>	
<i>Lemon sorbet, Raspberry sorbet, Passionfruit sorbet, Coconut sorbet</i>	

DESSERT WINES

Kabir, Donnafugata, Sicily	€7.00
<i>Moscato di Pantellaria</i>	
Eiswein, Petri, Pfalz, Germany	€15.00
<i>Riesling</i>	
Tokaji Aszú, '6 Puttunynos 2000', Oremus	€17.00
<i>Furmint</i>	
Sauternes, Chateau d'Arche, Bordeaux, France	€12.50
<i>Sauvignon Blanc, Semillon</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>	