

# chophouse

## DEGUSTATION MENU

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### Dry-aged Lampuka

*Fermented local tomato and chilli jelly, tomato confit, wild fennel oil*

Falko, Durnberg – Niederosterreich, Austria

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### Dry-aged House Beef & Pork Sausage

*Zaatar, labneh, lavash bread, pickled chilli & onions*

Beaujolais Nouveau, Jean-Paul Brun - Burgundy, France

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### Risotto Broccoli

*Aquarello rice, crispy broccoli tops, fermented red chilli, 4year old balsamic*

Anima Umbra, Arnaldo Caprai – Umbria, Italy

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### Grilled Seabass

*Sauteed spinach, tahini cream, nori seaweed*

Classic, Domain De l'Ecu – Loire, France

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### Palate Cleanser

*Sorbet*

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### Argentinian Beef Ribeye

*Grilled baby bok choy, beurre noisette espuma, black sesame seeds*

Septima - Mendoza, Argentina

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### Miso Triple Chocolate

*Dark, milk and caramel chocolate ganache, yuzu sorbet*

Enate - Somontano, Spain

Degustation Menu €60

Wine Pairing €30

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## STARTERS

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<b>Royale Oyster</b> <i>Fermented Red Chilli &amp; Aged Balsamic (SF)</i>	€6.00 each
<b>Royale Oyster</b> <i>Pickled Cucumber &amp; Fermented Kimchi (SF)</i>	€6.00 each
<b>Grilled Royal Oyster</b> <i>Caper Beurre Noisette (SF/L)</i>	€6.00 each
<b>Grilled Asparagus (Vegan) (N)</b>	€13.00
<i>Green Romesco sauce, caramelised almonds</i>	
<b>Miso Glazed Aubergine (Vegan) (S)</b>	€12.00
<i>Tomato chutney, coconut kefir, sesame seeds, crispy buck wheat</i>	
<b>Dry-aged Lampuka (F)</b>	€12.00
<i>Fermented local tomato and chilli jelly, tomato confit, mint &amp; parsley oil</i>	
<b>Steak Tartare (L/N/G)</b>	€18.00
<i>Rocket pesto, roasted bone marrow, Parmigiano Reggiano, sour dough bread</i>	
<b>Smoked Pork Belly (G/E)</b>	€13.00
<i>House made brown sauce, confit egg yolk, charred shallot, onion powder, toasted bread</i>	
<b>Dry-aged House Beef &amp; Pork Sausage (L/G)</b>	€15.00
<i>Zaatar, labneh, lavash bread, pickled chilli &amp; onions</i>	
<b>Risotto Broccoli (L)</b>	€15.00
<i>Acquerello rice, Parmigiano Reggiano, crispy broccoli tops, fermented red chilli, 4year old balsamic</i>	
<b>Spaghetti Trill (G/F/L)</b>	€16.00
<i>Pan fried red mullet, fennel, pangrattato al limone</i>	
<b>Pappardelle Beef Ragu (G/L)</b>	€16.00
<i>Slow cooked ground prime beef, Pinot Noir, Mascarpone, fresh herbs, parmesan oil</i>	

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 / Sesame

SF - Contains Seafood

E - Contains Egg

L - Contains Lactose

F - Contains Fish

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V - Suitable for Vegetarians

(Vegan) – Suitable for Vegan

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## MAINS

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**Pan-fried Oyster Mushroom (Vegan)** €18.00

*Confit sweet potato, crispy chickpeas, pomegranate & pink peppercorn sauce, coriander*

**Grilled Seabass (F)** €31.00

*Sauteed spinach, tahini cream, crispy nori*

**Grilled Octopus (SF)** €32.00

*Preserved lime gel, wilted kale, crispy quinoa*

**Pan-Seared Corn-fed Chicken Supreme (L/G)** €29.00

*Spinach & offal pithivier, coq au vin sauce*

**Pan-Fried Veal Sirloin (L)** €35.00

*Sunflower seed puree, sous-vide leeks, leek sauce*

**Argentinian Beef Ribeye (L/S)** €36.00

*Grilled baby bok choy, beurre noisette espuma, black sesame seeds*

**Prime Choice Beef Fillet (N/L)** €39.00

*Celeriac, lentils, hazelnuts, mint, roasted yeast beef jus*

**Chateaubriand 550grms (L)** €69.00

*Charred confit Jerusalem artichokes, wilted spinach, mushroom espuma*

*Main courses are served with a choice from the below potatoes;*

*Roast | Mash | Triple cooked rosemary fries*

**Chophouse Beef Burger (G/E/L)** €22.00

*Double prime beef patty, provolone, gherkins, caramelized onions,*

*Miso mayo, brioche bun, triple cooked rosemary fries*

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<b>Muhalabia (L/N)</b>	€6.50
<i>Arabic panna cotta, marinated dates, rose water, pistachios</i>	
<b>Lemon Tart (L/G)</b>	€7.00
<i>Lemon curd, meringue, lemon powder, confit lemon</i>	
<b>Baba di Fragola (L/G)</b>	€7.50
<i>Strawberry crème diplomat, sweet vermouth, strawberry &amp; saba vinegar gel</i>	
<b>Miso Triple Chocolate (L/G)</b>	€7.50
<i>Dark, milk and caramel chocolate ganache, yuzu sorbet</i>	
<b>Selection of Ice-creams &amp; Sorbets</b>	€2.50 scoop
<i>Vanilla, Chocolate, Strawberry, Salted caramel, Stracciatella ice-cream</i>	
<i>Lemon sorbet, Raspberry sorbet, Mango sorbet, Passionfruit sorbet, Coconut sorbet</i>	

## DESSERT WINES

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

## AFTER DINNER DRINKS

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

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