

chophouse

DEGUSTATION MENU

Celeriac Pastrami

Rye crunch, sour croute, vegan Rubeben sauce, pickled mustard seeds

1919, Ġellewża, Grenache, Syrah - Marsovin, Malta

Steak Tartare

Ġiardiniera, ġbejna cream, house made galletta, parsley oil

Chateau Haut-Bernat, Puisseguin - Saint-Emilion, France

Artichoke Risotto

Globe artichoke, pecorino, crispy capers

Maria Mansa Branco DOC - Douro, Portugal

Grilled Seabass

Dashi emulsion, sauteed greens, Katsuobushi

Raimat, Costers del Segre - Spain

Palate Cleanser

Sorbet

Argentinian Beef Ribeye

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

Septima - Mendoza, Argentina

Apple and Frangipane Tart

Tarragon and fennel gel, custard ice cream

Sourgal, Elio Perrone - Piemonte, Italy

Degustation Menu €60

Wine Pairing €30

STARTERS

Royale Oyster <i>Fermented Red Chilli & Aged Balsamic (C)</i>	€6.00 each
Royale Oyster <i>Pickled Cucumber & Fermented Kimchi (C)</i>	€6.00 each
Grilled Royal Oyster <i>Caper Beurre Noisette (C/L)</i>	€6.00 each
Grilled Asparagus (N/VG) <i>Green Romesco sauce, caramelised almonds</i>	€14.00
Celeriac Pastrami (G/M/VG/SL) <i>Rye crunch, sour croute, vegan Russian sauce, pickled mustard seeds</i>	€12.00
Grilled Local Calamari (ML/SL) <i>Green pepper gel, green pepper sott'olio, nori & kombu powder</i>	€19.00
Steak Tartare (G/L) <i>Giardiniera, gbejna cream, house made galletta, parsley oil</i>	€18.00
Bajd u Bejken (E/G/L) <i>House made brown sauce, confit egg yolk, charred shallot, onion powder, toasted bread</i>	€14.00
Dry-aged House Beef & Pork Sausage (G/L/SL) <i>Zaatar, labneh, lavash bread, pickled chilli & onions</i>	€15.00
Scottona Sirloin Pho (SE) <i>Rich beef broth, flavoured with herbs, chilis, beansprouts & lime</i>	€16.00
Artichoke Risotto (L/V/SL) <i>Globe artichoke, pecorino, crispy capers</i>	€16.00
Spaghetti Bottarga (F/G/L/SL) <i>Tuna bottarga, fresh oregano, pangrattato al limone, capers</i>	€16.50
House-made Ravjoli (G/E/L/SL) <i>Maltese sausage & ricotta stuffing, fennel seed & coriander seed foam, local pecorino</i>	€16.00

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MAINS

Burnt Cabbage (VG/SL)	€17.00
<i>Tuscan bean puree, crispy beans, caper & lemon sauce, spring onion tops oil</i>	
Onion & Chevre Tart (V/G/L/SL/E)	€19.00
<i>Split pea & broad bean fricassee, pea & chevre espuma, petite herb salad</i>	
Line Caught Fish (F)	Price according to weight
<i>Chermoula, spinach, pok choi, kale, spring onion</i>	
Grilled Seabass (F/L/E/SL)	€31.00
<i>Dashi emulsion, sauteed greens, Katsuobushi</i>	
Pan-Seared Corn-fed Chicken Supreme (G/L/E/SL)	€29.00
<i>Spinach & offal pithivier, coq au vin sauce</i>	
Grilled Rack of Lamb Shoulder (SL)	€36.00
<i>Date & olive puree, grilled spring onion, fermented coriander dressing</i>	
Argentinian Beef Ribeye (L/SE)	€37.00
<i>Grilled baby bok choi, beurre noisette espuma, black sesame seeds</i>	
Grilled USDA Beef Flank	€33.00
<i>Marinated zucchini, crispy chickpeas, zhoug sauce</i>	
 <i>Mains are served with potatoes</i>	
<i>Roast Mash Triple cooked rosemary fries</i>	
 Chophouse Beef Burger (E/G/L)	 €28.00
<i>Australian Wagyu beef patty, Parmeggiano Reggiano grated and mayo, gherkins, sliced red onions, brioche bun, triple cooked rosemary fries</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

C – Contains Crustaceans

SE – Contains Sesame

SL – Contains Sulphur

L – Contains Lactose

F – Contains Fish

E – Contains Eggs

MS – Contains Mustard

ML – Contains Molluscs

VG – Vegan

V – Vegetarian

DESSERTS

Apple and Frangipane Tart (L/N/G)	€7.50
<i>Tarragon and fennel gel, custard ice cream</i>	
Mango Souffle (L)	€8.50
<i>Yoghurt Anglese</i>	
Pistachio Savarin (L//N/G)	€7.50
<i>Lemon and pistachio curd, caramelized pistachios, olive oil ice cream</i>	
Baked Dark Chocolate Tart (L/G)	€8.00
<i>Orange and rosemary sorbet, chocolate crunch</i>	
Lemon Cake (V/G)	€6.50
<i>Vegan whipped cream, marinated raspberries, mint powder</i>	
Selection of Ice-creams & Sorbets	€3.00 scoop
<i>Vanilla, Chocolate, Strawberry, Salted caramel ice-cream</i>	
<i>Lemon sorbet, Raspberry sorbet, Mango 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>Sauvignnon 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>	