

chophouse

DEGUSTATION MENU

Celeriac Pastrami

Rye crunch, sour croute, vegan Rubeen 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

Pistachio & Rucola Risotto

Acquarello rice, stracciatella, Parmigiano Reggiano, preserved lemon

Petri, Weissburgunder Pfalz, Germany

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
Royale Oyster <i>Fermented Strawberry (C)</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
Tuna Tartare (F/SE) <i>Kimchi, soy and sesame dressing, avocado puree, crispy nori</i>	€13.50
Steak Tartare (G/L) <i>Giardiniera, gbejna cream, house made galletta, parsley oil</i>	€18.00
Smoked Pork Belly (E/G) <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
White Gazpacho (N/G/SF) <i>Smoked mussels, pickled red onion, croutons</i>	€13.50
Pistachio & Rucola Risotto (N/L/V) <i>Acquarello rice, stracciatella, Parmigiano Reggiano, preserved lemon</i>	€16.00
Spaghetti Bottarga (F/G/L/SL) <i>Tuna bottarga, fresh oregano, pangrattato al limone, capers</i>	€16.50
House-made Ravioli (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

Tuscan bean puree, crispy beans, caper & lemon sauce, spring onion tops oil

Pressed Aubergine (V/G/L/N) €19.00

Sundried tomato puree, basil pesto, Parmigiano Reggiano, crispy barley

Grilled Tuna (F) €25.00

Chermoula, spinach, pok choi, kale, spring onion

Grilled Seabass (F/L/E/SL) €31.00

Dashi emulsion, sauteed greens, Katsuobushi

Pan-Seared Corn-fed Chicken Supreme (E) €27.50

Burnt leeks, roast chicken aioli

Grilled Lamb Neck €36.00

Date & olive puree', grilled spring onion, fermented coriander dressing

Argentinian Beef Ribeye (L) €37.00

Grilled bok choi, ajvar espuma, sour cream

Grilled USDA Beef Flank €33.00

Marinated zucchini, crispy chickpeas, zhoug sauce

Chophouse Beef Burger (E/G/L) €28.00

Australian Wagyu beef patty, Parmeggiano Reggiano grated and mayo, gherkins, sliced red onions, brioche bun, triple cooked rosemary fries

Mains are served with potatoes

Roast | Mash | Triple cooked rosemary fries

Additional Sides

Grilled vegetables €6.00

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

Summer salad

€5.50

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DESSERTS

Apple and Frangipane Tart (L/N/G)	€7.50
<i>Tarragon and fennel gel, custard ice cream</i>	
Pistachio Savarin (L/N/G/E)	€7.50
<i>Lemon and pistachio curd, caramelized pistachios, olive oil ice cream</i>	
Lemon Cake (VG/G/L/E)	€6.50
<i>Vegan whipped cream, marinated raspberries, mint powder</i>	
White Chocolate Crumchoux (G/L/N/E)	€7.50
<i>Whipped white chocolate, orange zest, caramelized pecans</i>	
<i>Suggested pairing with La Fiestita after dinner drink</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>Sauvignon Blanc, Semillon</i>	

AFTER DINNER DRINKS

Roast Hazelnut Espresso Martini	€10.50
<i>Vodka, Kahlua, Frangelico, espresso, hazelnut sugar syrup, caramelised hazelnuts</i>	
La Fiestita	€10.00
<i>Ron Zacapa 23, dark chocolate liqueur, orange syrup, sherry whipped cream</i>	

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Irish Coffee

€6.50

Premium Irish whiskey, double espresso, sugar syrup, heavy cream