

chophouse

DEGUSTATION MENU

Celeriac Pastrami

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

Fenici Rose, Meridiana, Malta

Dry-aged House Beef & Pork Sausage

Whipped ajvar & feta cream, pickled onion, focaccia

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

Risotto al Rosmarino

Acquarello risotto, fresh rosemary, Parmigiano Reggiano

Falaghina, Tenuta Ponte, Campania, Italy

Grilled Seabass

Smoked dried fish emulsion, sauteed greens, bonito flakes

Raimat, Costers del Segre - Spain

Argentinian Beef Ribeye

White onion fondant, white onion puree, bone marrow & beef jus

Septima - Mendoza, Argentina

Aged Balsamic Pannacotta

Merengue, strawberries

Pistachio Savarin

Lemon & pistachio curd, caramelized pistachios, olive oil & pistachio ice cream

Ra'is Essenza, Baglio Di Pianetto, Sicily

Degustation Menu €60

Wine Pairing €30

STARTERS

Gillardeau Oyster <i>Fermented red chilli & aged balsamic</i>	 	€7.00 each
Gillardeau Oyster <i>Pickled cucumber & fermented kimchi</i>	   	€7.00each
Gillardeau Oyster <i>Tempura crumbs, chorizo & chilli aioli</i>	  	€7.00 each
Grilled Asparagus VG		€14.00
<i>Tabini cream, puffed black sesame seeds, harissa oil</i>		
Celeriac Pastrami VG	    	€12.00
<i>Rye crunch, sour croute, vegan Reuben sauce, pickled mustard seeds</i>		
Lampuka Crudo	 	€15.00
<i>Beurre noisette, green pepper gel, caper berries, charred pepper powder</i>		
Steak Tartare	 	€18.00
<i>Giardiniera, gbejna cream, house made galletta, parsley oil</i>		
Smoked Pork Belly	   	€14.00
<i>House made brown sauce, confit egg yolk, charred shallot, onion powder, toasted bread</i>		
Dry-aged House Beef & Pork Sausage	 	€15.00
<i>Whipped ajvar & feta cream, pickled onion, focaccia</i>		
Roast Kohlrabi Soup	 	€13.00
<i>Smoked pork, pickled daikon, horseradish oil</i>		
Risotto al Rosamarino	  	€15.00
<i>Acquarello risotto, fresh rosemary, Parmiggiano Reggiano</i>		
Fregola allo Scoglio	   	€16.00
<i>Black mussels, vongole, prawn bisque, fermented red chilli, fresh herbs</i>		
Tagliatelle Beef Ragout	   	€16.00
<i>Prime beef ragout, mascarpone, rucola, Parmeggiano Reggiano</i>		

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MAINS

Grilled Pumpkin VG   €17.00

Sauteed chickpeas, pickled onion, coriander, tabini

Pressed Aubergine      €18.00

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

Pan-fried Gurbell    €33.00

Caponata, toasted almonds, herb oil

Grilled Seabass   €31.00

Smoked dried fish emulsion, sauteed greens, bonito flakes

One-week Dry-aged Duck      €33.00

Duck leg croquette, pok choi, roasted beetroot, pomegranate glaze, duck & umami jus

Asado Pork Collar   €27.00

Crispy Brussels sprouts, chopped local celery & green apple remoulade

Argentinian Beef Ribeye     €37.00

White onion fondant, white onion puree, chives, bone marrow & beef jus

Grilled USDA Beef Flank   €35.00

Kalamata olive & port puree, sautéed spinach, preserved lemon

Mains are served with potatoes

Roast | Triple cooked rosemary fries | Mash



Chophouse Beef Burger     €28.00


Australian Wagyu beef patty, Parmigiano Reggiano grated & mayo, gherkins, caramelised onion, brioche bun, triple cooked rosemary fries

Additional Grilled vegetables €6.00

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



DESSERTS

Aged Balsamic Pannacotta    €5.50


Meringue, strawberries

Pistachio Savarin     €7.50

Lemon and pistachio curd, caramelized pistachios, olive oil ice cream

White Chocolate & Avocado Parfait VG   €6.00

Caramelized nuts, dried cranberries

Rolled Baklava     €7.00

Date and orange blossom water ice cream

Chocolate Fondant     €7.50

Mandarin preserve, Grand Manier ice cream

Suggested pairing with La Fiestita after dinner drink

Selection of Ice-creams & Sorbets €3.00

scoop

Vanilla, Chocolate, Strawberry, Salted caramel ice-cream

Lemon sorbet, Raspberry sorbet, Mango sorbet, Passionfruit sorbet, Coconut sorbet

DESSERT WINES

50ML

Kabir, Donnafugata, Sicily €7.00

Moscato di Pantellaria

Eiswein, Petri, Pfalz, Germany €15.00

Riesling

Tokaji Aszú, '6 Puttunynos 2000', Oremus €17.00

Furmint

Sauternes, Chateau d'Arche, Bordeaux, France €12.50

Sauvignon Blanc, Semillon

AFTER DINNER DRINKS

La Fiestita €10.00

Ron Zacapa 23, dark chocolate liqueur, orange syrup, sherry whipped cream

Roast Hazelnut Espresso Martini €10.50

Vodka, Kahlua, Frangelico, espresso, hazelnut sugar syrup, caramelised hazelnuts

Irish Coffee €6.50

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