

# chophouse

## DEGUSTATION MENU

### Celeriac Pastrami

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

**Fenici Rose, Meridiana, Malta**

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### Dry-aged House Beef & Pork Sausage

*Whipped ajvar & feta cream, pickled onion, focaccia*

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

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### Risotto al Rosmarino

*Acquarello risotto, fresh rosemary, Parmigiano Reggiano*

**Falanghina, Tenuta Ponte, Campania, Italy**

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### Grilled Seabass

*Smoked dried fish emulsion, sauteed greens, bonito flakes*

**Raimat, Costers del Segre - Spain**

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### Argentinian Beef Ribeye

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

**Septima - Mendoza, Argentina**

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### Aged Balsamic Pannacotta

*Merengue, strawberries*

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### 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 &amp; aged balsamic</i>	 	€7.00 each
Gillardeau Oyster <i>Pickled cucumber &amp; fermented kimchi</i>	   	€7.00each
Gillardeau Oyster <i>Tempura crumbs, chorizo &amp; 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>		
Grilled Local Calamari	 	€14.00
<i>Green pepper gel, green pepper sott'olio, nori &amp; kombu 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 &amp; 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, Parmigiano 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

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**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, Zacapa rum 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

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**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*