

chophouse

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DEGUSTATION MENU

€60 pp

Pea & Miso Chawanmushi

Mangetout, olive oil powder, puffed green split peas, capers, dill

Dry-aged House Beef & Pork Sausage

Labneh, pickled radishes, zaatar, focaccia

Ajvar Risotto

*Acquerello rice, stewed red pepper & aubergine, pecorino, walnuts,
Parmigiano Reggiano*

Grilled Seabass

Walnut gremolata, sauteed greens, preserved lemon gel

Palate Cleanser

Grilled Argentinian Beef Ribeye

Whipped hollandaise, grilled baby gem lettuce, tarragon powder

Pistachio Savarin

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

Dinner till 21:30

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WINE PAIRING

€30 pp

Pea & Miso Chawanmushi

ISIS, Meridiana, Malta

Chardonnay

Dry-aged House Beef & Pork Sausage

Costiero, Giustini, Puglia Italy

Negroamaro

Ajvar Risotto

Altosur, Sopenia, Uco Valley, Argentina

Bonarda

Grilled Seabass

Classic, Domaine De l'Écu, Loire, France

Moscadette

Grilled Argentinian Beef Ribeye

Care, Carinena, Spain

Garnacha

Pistachio Savarin

El Aziz, Fina, Sicily, Italy

Grillo

Premium wine pairing option is available @ €60 per person

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PREMIUM WINE PAIRING

€60 pp

Pea & Miso Chawanmushi

Cassar de Malte, Marsovin, Malta
Chardonnay (methode Traditionelle)

Dry-aged House Beef & Pork Sausage

Chateau de Pibarnon, Bandol, France
Mourvèdre, Cinsault

Ajvar Risotto

1661, Baroli, Piemonte, Italy
Barbera d'Alba

Grilled Seabass

Quinta Apolonia, Belondrade, Castilla y León, Spain
Verdejo

Grilled Argentinian Beef Ribeye

Ch'au, Grand Village, Bordeaux Superieur, France
Marlet, Cabernet Franc

Pistachio Savarin

Ra'Is Essenza, Baglio do Pianetto, Sicily, Italy
Moscato

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STARTERS

- Royale Oyster**   €7 each
Fermented red chilli & aged balsamic
- Royale Oyster**   €7 each
Fermented Strawberries
- Royale Oyster**      €7 each
Tempura crumbs, chorizo & chilli aioli
- Grilled Asparagus**    €14
Tabini cream, puffed black sesame seeds, harissa oil
- Pea & Miso Chawanmushi**   €12
Mangetout, olive oil powder, puffed green split peas, capers, dill
- Tuna Crudo**     €14
Cucumber & wasabi water, coriander oil, seedless white grapes, fermented green chilli, sesame mayo
- Grilled Local Calamari**    €14
Green pepper gel, green pepper sott'olio, nori & kombu powder
- Umami Crusted Beef Carpaccio**    €18
Soyed egg yolk confit, bulls blood lettuce, tempura crumbs
- Smoked Pork Belly**     €14
House-made brown sauce, confit egg yolk, charred shallot, onion powder, toasted bread
- Dry-aged House Beef & Pork Sausage**   €15
Labneh, pickled radishes, zaatar, focaccia
- Ajvar Risotto**       €15
Acquerello rice, stewed red pepper & aubergine, pecorino, walnuts, Parmigiano Reggiano
- Linguine allo Scoglio**       €17
Black mussels, vongole, prawn bisque, fermented red chilli, fresh herbs
- Tagliatelle Beef Ragout**      €16
Prime beef ragout, mascarpone, rucola, Parmigiano Reggiano



GLUTEN



EGGS



FISH



CRUSTACEANS



PEANUTS



SOYA



CELERY



MOLLUSCS



MILK



TREE NUTS



MUSTARD



SESAME



SULPHUR DIOXIDE



LUPIN



VEGETARIAN




VEGAN

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MAINS

Plant-based Smoked "Beef"  €30
Spiced bean puree, charred kale, succotash salsa


Pressed Aubergine  €19
Sundried tomato puree, basil pesto, Parmigiano Reggiano, crispy barley


Gurbell Roulade  €35
Charred savoy cabbage, fish jus, dill oil

Grilled Seabass  €31
Walnut gremolata, sauteed greens, preserved lemon gel

One-week Dry-aged Duck  €35
Grilled radicchio, kale, orange, roasted hazelnuts, duck & foie gras terrine

Asado Pork Collar  €27
Grilled Broccoli bimi, green apple and celery remoulade

Grilled Rack of Lamb  €39
Pumpkin seed & fresh herb puree, sauteed spinach, sake & marjoram emulsion


Grilled Argentinian Beef Ribeye  €38
Whipped hollandaise, grilled baby gem lettuce, tarragon powder

Grilled USDA Beef Flank  €37
Kimchi, pickled cucumber, grilled pok Choi

Grilled Uruguayan Prime Beef Fillet  €45
Black garlic puree, Martini jus, parsley oil

MAINS ARE SERVED WITH A CHOICE OF POTATOES:

Roast Hasselback | Triple-cooked rosemary fries | Mash

Chophouse Beef Burger  €28
Australian Wagyu beef patty, Parmigiano Reggiano grated & mayo, gherkins, caramelised onion, brioche bun, triple cooked rosemary fries

Grilled Vegetables €6
Pumpkin, zucchini, cherry tomatoes

Summer Salad €6
Baby Gem lettuce salad – smoked aubergine dressing, pickled cucumber, fermented chilli radish

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DESSERTS

Tiramisu Croccante 	€5.5
<i>Savioardi, Amaretto, mascarpone cream, chocolate soil, coffee gel</i>	
Pistachio Savarin 	€7.5
<i>Lemon and pistachio curd, caramelized pistachios, olive oil ice cream</i>	
White Chocolate & Avocado Parfait 	€6
<i>Caramelized nuts, dried cranberries</i>	
Maraschino Cherry Cheesecake 	€7
<i>Baked cheesecake, Cherry cheesecake, honeycomb</i>	
White Chocolate Fondant 	€7.5
<i>Greek yoghurt ice cream, fresh raspberry. Suggested with La Fiestita after dinner drink</i>	
Selection of Ice Creams & Sorbets	€3 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
<i>Moscato di Pantellaria</i>	
Eiswein, Petri, Pfalz, Germany	€15
<i>Riesling</i>	
Tokaji Aszú, '5 Puttunoyos 2001', Oremus	€14
<i>Furmint</i>	
Sauternes, Chateau d'Arche, Bordeaux, France	€12.5
<i>Sauvignon Blanc, Semillon</i>	

AFTER DINNER DRINKS

La Fiestita	€10
<i>Ron Zacapa 23, dark chocolate liqueur, orange syrup, sherry whipped cream</i>	
Roast Hazelnut Espresso Martini	€10.5
<i>Vodka, Kahlua, Frangelico, espresso, hazelnut sugar syrup, caramelised hazelnuts</i>	
Irish Coffee	€6.5
<i>Premium Irish whiskey, double espresso, sugar syrup, heavy cream</i>	

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



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EGGS



FISH



CRUSTACEANS



PEANUTS



SOYA



CELERY



MOLLUSCS



MILK



TREE NUTS



MUSTARD



SESAME



SULPHUR DIOXIDE



LUPIN



VEGETARIAN



VEGAN