

# chophouse

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# chophouse

## DEGUSTATION MENU

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€70 pp

### Carrot & Miso Custard

*Carrot tartar, carrot crisps, dill*

### Steak Tartar

*Gherkins, caper, truffle oil preserve, egg yolk, potato crisps*

### Jerusalem Artichoke Risotto

*Acquerello rice, charred confit artichokes, artichoke chips, crispy capers, Parmigiano Reggiano*

### Grilled Seabass

*Walnut gremolata, sauteed greens, preserved lemon gel*

### Palate Cleanser

### Grilled Argentinian Beef Ribeye

*White onion fondant, white onion puree, chives, Martini jus*

### Dark Chocolate Tart

*Fior di Latte ice cream, Maldon salt, whipped caramel*

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Lunch till 14:00

Dinner till 21:30

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## WINE PAIRING

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€30 pp

**Carrot & Miso Custard**  
Nordesia Branco, Galicia, Spain  
*Vermouth*

**Steak Tartar**  
1919 Red, Marsovin, Malta  
*Merlot, Cabernet Sauvignon*

**Jerusalem Artichoke Risotto**  
Gentil, Hugel, Alsace, France  
*Alsace Blend*

**Grilled Seabass**  
Classic, Domaine De l'Écu, Loire, France  
*Moscadette*

**Argentinian Beef Ribeye**  
Cicchitti, Mendoza, Argentina  
*Tannat*

**Dark Chocolate Tart**  
Tawny, Niepoort, Portugal  
*Port Wine*

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Premium wine pairing option is available @ €60 per person

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## PREMIUM WINE PAIRING

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€60 pp

### Carrot & Miso Custard

Les Traditions, Emile Beyer, Alsace, France  
*Gewurztraminer*

### Steak Tartar

Barbaresco, Pico Maccario, Piemonte, Italy  
*Nebbiolo*

### Jerusalem Artichoke Risotto

Altura, Mendoza, Argentina  
*Alsace Blend*

### Grilled Seabass

Classic, Domaine De l'Ecu, Loire, France  
*Semillon*

### Argentinian Beef Ribeye

Bel, Meridiana, Malta  
*Syrah*

### Dark Chocolate Tart

Ra'is Essenza, Baglio Di Pianetto  
*Moscato*

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## STARTERS

<b>Royale Oyster</b>   <i>Fermented red chilli &amp; aged balsamic</i>	€7 each
<b>Royale Oyster</b>   <i>Grilled oyster, beurre noisette, caperberries</i>	€7 each
<b>Royale Oyster</b>      <i>Tempura crumbs, chorizo &amp; chilli aioli</i>	€7 each
<b>Grilled Asparagus</b>    <i>Tabini cream, puffed black sesame seeds, harissa oil</i>	€15
<b>Carrot &amp; Miso Custard</b>   <i>Carrot tartar, carrot crisps, dill</i>	€12
<b>Grilled Octopus</b>      <i>Smoked bone marrow custard, pickled daikon, wasabi foam</i>	€18
<b>Lampuka</b>     <i>Mahi mahi torched &amp; patty, confit tomato, fermented tomato gel, puffed amaranth</i>	€16
<b>Steak Tartar</b>    <i>Gherkins, caper, truffle oil preserve, egg yolk, potato crisps</i>	€19
<b>Smoked Pork Belly</b>   <i>House-made brown sauce, confit egg yolk, charred shallot, onion powder, toasted bread</i>	€15
<b>Dry-aged Beef &amp; Pork Sausage</b>    <i>House-made ale mustard, sauerkraut, pickled cucumber</i>	€16
<b>Jerusalem Artichoke Risotto</b>   <i>Acquarello rice, charred confit artichokes, artichoke chips, crispy capers, Parmigiano Reggiano</i>	€16
<b>Linguine allo Scoglio</b>        <i>Black mussels, vongole, prawn bisque, fermented red chilli, fresh herbs</i>	€22
<b>Tagliatelle Beef Ragù</b>       <i>Prime beef ragù, mascarpone, rucola, Parmigiano Reggiano</i>	€17



GLUTEN



EGGS



FISH



CRUSTACEANS



PEANUTS



SOYA



CELERY



MOLLUSCS



MILK



TREE NUTS



MUSTARD



SESAME



SULPHUR DIOXIDE



LUPIN



VEGETARIAN




VEGAN

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## MAINS


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**Plant-based Smoked "Beef"**  €33  
*Spiced bean puree, charred kale, succotash salsa*


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


**Pan-fried Red Snapper**  €38  
*Braised fennel, fish jus, tomato preserve, dill*

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

**Dry-aged Duck**  €35  
*Roasted breast, leg croquette, pok choi, beetroot puree, pomegranate glaze, duck & umami jus*

**Pan-seared Pork Loin**  €29  
*Dry-aged local pork loin on-the-bone, celeriac purée, sauteed kale, pickled mustard seed emulsion, sage powder*

**Grilled Rack of Lamb**  €42  
*Pumpkin seed & fresh herb puree, sauteed spinach, sake & marjoram emulsion*


**Grilled Argentinean Beef Ribeye**  €42  
*Shallot fondant, white onion purée, chives, Martini jus*

**Grilled Argentinian Beef Sirloin**  €36  
*Broccoli bimi, Asian chilli sauce, fukame*

**Grilled Uruguayan Prime Beef Fillet**  €46  
*Wilted greens, black garlic purée, red wine jus, parsley oil*

**MAINS ARE SERVED WITH A CHOICE OF POTATOES:**

**Roast Hasselback | Triple-cooked rosemary fries | Mash**

**Chophouse Beef Burger**  €29  
*Australian Wagyu beef patty, Parmigiano Reggiano grated & mayo, gherkins, caramelised onion, brioche bun, triple-cooked rosemary fries*

**Grilled Vegetables**  
*Pumpkin, zucchini, tomato* €6

**Summer Salad**  
*Mixed leaves, mangetout, asparagus, lemon & olive oil dressing* €6

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## DESSERTS

<b>White Chocolate &amp; Avocado Parfait</b>  	€9
<i>Caramelized nuts, dried cranberries</i>	
<b>Pineapple Tarte Tatin</b>  	€9
<i>White chocolate &amp; Malibu sorbet, roasted coconut flakes</i>	
<b>Pistachio Savarin</b>    	€8
<i>Lemon and pistachio curd, caramelized pistachios, olive oil ice cream</i>	
<b>Dark Chocolate Tart</b>    	€11
<i>Fior di latte ice-cream, whipped caramel, Malden salt</i> <i>Suggested pairing with Brazilian Punch</i>	
<b>Selection of Ice Creams &amp; Sorbets</b>	€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 50 CL

<b>Kabir, Donnafugata, Sicily</b>	€7
<i>Moscato di Pantellaria</i>	
<b>Eiswein, Petri, Pfalz, Germany</b>	€15
<i>Riesling</i>	
<b>Sauternes, Chateau d'Arche, Bordeaux, France</b>	€12.5
<i>Sauvignon Blanc, Semillon</i>	

## AFTER DINNER DRINKS

<b>Brazilian Punch</b>	€10
<i>Aged Cachaca, Fernet Branca, Mango Elixir, Condensed Milk, Lime Juice</i>	
<b>Roast Hazelnut Espresso Martini</b>	€11
<i>Vodka, Kahlua, Frangelico, espresso, hazelnut sugar syrup</i>	
<b>Irish Coffee</b>	€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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