chophouse

STARTERS

Mojito Oyster	€8 each
Green Apple & Wasabi Oyster	€8 each
Tempura Oyster Ponzu Dressing	€8 each
Broccoli Bimi *Green Romesco sauce, toasted almonds*	€15
Amberjack Crudo *Aperol and citrus dressing, yoghurt, fresh herbs, fried capers*	€19
Beef Tartaré *Pecorino cream, giardiniera pickle, toasted focaccia*	€19
Grilled Ox Tongue *Glazed with beef jus, spiced apricot gel*	€16
Aubergine Risotto *Taleggio, coffee, oregano*	€17
Linguine Nerano *Zucchini, garlic, Pecorino*	€17
Spaghetti with Local Blue Crab *Crab meat, crab bisque, fresh herbs*	€20
Tagliatelle with Beef Ragù and Porcini *Prime beef ragù, porcini mushrooms, Parmigiano Reggiano*	€18

GLUTEN EGGS FISH CRUSTACEANS NUTS SOYA CELERY

MOLLUSCS MILK MUSTARD SESAME VEGETARIAN VEGAN

chophouse

MAINS

Grilled Local Cabbage — €24
Tahini, za'atar, puffed green split peas, pomegranate vinaigrette

Fish of the Day — €38
Muhammara and yoghurt dressing

Grilled Seabass — €32
Ajo Bianco, spring onions

Dry-aged Duck — €35
Wilted greens, pickled blackberry, spiced duck jus

Iberico Pork Collar — €37
Wilted greens, plum & pork jus

Grilled Argentinean Prime Beef Ribeye — €42
Horseradish cream, grilled broccoli bimi, beef jus

Grilled New Zealand Prime Beef Fillet — €45
Burnt cauliflower purée, local lovage oil, Madeira jus

MAINS ARE SERVED WITH CRISPY HERB ROASTED POTATOES

SIDES

Triple-Cooked Rosemary Fries — €6

Seasonal Vegetables — €6

Seasonal Salad — €6

ALLERGY NOTE

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