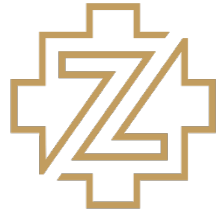


DINNER MENU



ZAMPAS

SMALL PLATES

Roast Garlic & Aji Panca Chili Focaccia

Rocket & Aged Parmesan (1a, 7) €11.95

Tonkatsu Glazed Baby Back Pork Ribs

Spicy Miso Dressing, Crispy Onions, Coriander & Ume Sesame (4, 6, 11, 14) €12.95

Papa Rellena

Our Version of a Peruvian Classic, Irish Rooster Potato Stuffed with Spiced Beef Cheek.
Rocoto Chili Cream, Fried Hens' Egg & A Salsa Criolla (1a, 3, 7, 9, 12) €13.50

Chimichurri Irish Chicken Wings

Manor Farm Irish Chicken Wings, Tonkatsu BBQ Wings Finished with Fresh Chimichurri, Crispy Onions & Coriander with Grilled Lime (1a 4, 6, 14) €12.95

Grilled Nikkei Peri-Peri Black Tiger Prawns

Peri-Peri Marinated Jumbo Prawns, Nikkei Sauce, Micro Herb & Radish with Grilled Sourdough
(1a, 2, 6, 7) €13.50

Raw Bar

Nikkei Ceviche

Locally Caught Sustainable White Fish, Ponzu Leche De Tigre, Crisp Red Onion & Radish,
Sweet Potato, Togarashi Spice Mix & Crispy Wonton Pastry (1a, 4, 6, 11) €13.50

Beef Tataki

Seared John Stone Dry Aged Sirloin, Shallot & Truffle Ponzu, Coriander & Garlic Crisps
(1a, 6, 11) €13.95

Salmon Tiradito

Cured Organic Irish Salmon, Aji Amarillo Leche De Tigre, Quinoa Mayo, Jalapeno &
Cucumber Salsa, Crispy Harumaki Pastry (1a, 4, 7, 10) €13.50

Solterito Salad

Peruvian Chopped Salad, Iceberg, Kalamata Olives, Cherry Tomatoes, New Season Irish
Potatoes, Edamame Beans, Grilled Corn, Pickled Red Onion, Feta & Coriander, Lime & Chili
Dressing (6, 7, 10) €10.95

MAINS

Grilled Dry Aged Irish Beef Burger

Miso Glazed Shallots, Mayonnaise, Crispy Streaky Bacon, Dubliner Cheddar Cheese, Artisan Brioche Bun & Skinny Fries (1a, 3, 6, 7, 10, 12) €22.95

Grilled Irish Organic Salmon

Red Quinoa, Crispy Panko Breaded Haloumi, Heritage Tomato, Cucumber & Shallots in A Yuzu Ponzu Dressing (1a, 3, 4, 6) €22.95

Chili Roast Cauliflower

Roasted Red Peppers and Tomato Sauce, Served with **Solterito Salad:** Peruvian Chopped Salad, Iceberg, Kalamata Olives, Cherry Tomatoes, New Season Irish Potatoes, Edamame Beans, Grilled Corn, Pickled Red Onion, Feta & Coriander, Lime & Chili Dressing (6, 7, 10) (Vegetarian/Vegan on Request) €24.95

John Stones Dry Aged Irish Beef Fillet Steak Sandwich

Grilled Ciabatta, Tomato & Rocoto Chili Jam, Irish Brie, Wild Rocket & French Fries (1a, 3, 7, 10) €26.95

Nikkei Peri-Peri Glazed Chicken Supreme

Fragrant Couscous, Grilled Tender Stem Broccoli with Black Sesame (1a, 6, 11) €22.95

We Are Proud to Serve John Stone Irish Beef, Sourced from Small Farms, Grass Fed & Dry Aged to Perfection

280g Sirloin €39.95

200g Fillet €42.95

All Steaks Served With, Braised Pink Irish Onion, Chimichurri, Crispy Shallots, Irish Hand Cut Chips (6, 7, 9)

Allergens:

1 Gluten (A Wheat, B Rye, C Barley, D Oats) - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soyabeans - 7 Milk - 8 Nuts (A Almonds, B Hazelnuts, C Walnuts, D Cashews, E Pecans, F Pistachio, G Macadamia, H Pine Nuts) 9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

SIDES

Spuds & Veggies

Grilled Corn Elotes

Char Grilled Corn on The Cob, Rolled in A Garlic & Sour Cream Mayo, Finished with Coriander, Smoked Paprika & Feta
(3, 7, 10) €6.50

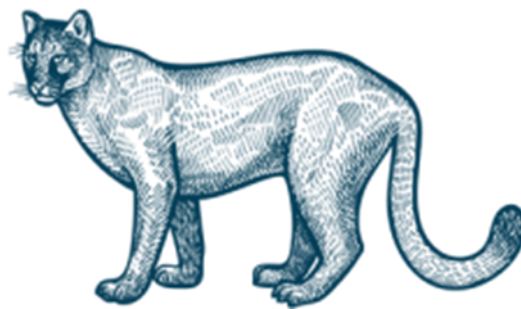
Maple & Smoked Chili Roasted Organic Carrots

Whipped Feta, Crispy Quinoa & Spring Onion (7) € 6.50

Grilled Seasonal Cabbage

Sriracha Chili Sauce, Garlic Mayo, Roasted Peanuts & Crispy Onions (3, 5, 10) € 6.50

Hand Cut Irish Potato Fries (1a) €5.50



Proudly Supporting Irish Supplier:

La Rousse Food: Speciality Goods & Cheese - **Odaios Foods:** Dry Goods
John Stones Beef: Dry Aged Steaks - **Gahan Meats:** Lamb
Manor Farm: Irish Chickens - **Total Produce:** Vegetables
Keeling's: Vegetable & Micro Herbs - **Wrights of Marino:** Seafood