



## Aperitifs

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|--|--------|
| – Kir Royal – Negroni –                                | €12.00 |
| – Spritz ~ Aperol/ Campari/ Limoncello –               |        |
| – French Martini – Bloody Mary – Gin / Vodka Martini – |        |
| Grey Goose Vodka / Gunpowder Gin Martini               | €16.00 |

## Bread

### Sourdough Baguette

|   |        |
|---|--------|
| Whipped Sundried Tomato Butter, Mixed Olives, Anchovies | €16.00 |
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## Kaviari Caviar

### Sourdough Baguette

|  |         |
|--|---------|
| Potato Crisps, Creme fraiche, Chives Kristal 50g | €120.00 |
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## Starters

|                                     |        |
|-------------------------------------|--------|
| Crispy Prawn Taco                   | €14.00 |
| Classic Fish Soup, Gruyere, Rouille | €12.00 |
| Crab on Toast                       | €14.00 |
| Togarashi God Collar, Yuzu Aioli    | €12.00 |
| Ceviche                             | €12.00 |
| Grilled Gambas, Garlic Aioli        | €14.00 |

## Mains

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|--|--------|
| Hake Kiev, Yuzu Aioli & Fries                  | €18.00 |
| Fish & Chips, Tartar Sauce                     | €22.00 |
| Linguine a Le Vongole                          | €32.00 |
| Seared Scallops, Spring Risotto, Yuzu Aioli    | €32.00 |
| Curried Monkfish, Pickled Salad, Hung Yogurt   | €32.00 |
| Whole Sea Bream. Panzanella Salad              | €45.00 |
| Whole Black Sole, Brown Butter, Capers & Fries | €45.00 |
| Whole Irish Lobster, Garlic Butter & Fries     | €65.00 |

## Sides

|  |       |
|--|-------|
| Hand Cut fries, Yuzu Aioli Tenderstem Broccoli Green Salad | €4.50 |
| Lemon Butter Potatoes                                      |       |

100% of all seafood and shellfish is sourced by our sister  
Company Sustainable Seafood Ireland  
Please advise staff of any allergens  
A discretionary service charge of 10% is added to every bill.  
This goes directly to staff.