



## **Aperitifs**

– Kir Royal – Negroni –	€12.00 – €14.00
– Spritz ~ Aperol/ Campari/ Limoncello –	
– French Martini – Bloody Mary – Tequila Old Fashioned – Espresso Martini – Black Velvet	
Grey Goose Vodka / Gunpowder Gin Martini	€16.00

## **Bread**

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Pampushky (Ukrainian Garlic Sharing Bread)	€5.50
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## **Baerii Caviar**

### **Sourdough Baguette**

Potato Crisps, Crème fraîche, Chives 30g €145.00

## **Starters**

Tuna Poke Taco €16.00

Classic Fish Soup, Gruyere, Rouille €12.00

Grilled Scallops, Garlic Butter & Breadcrumbs €18.00

Togarashi God Collar, Yuzu Aioli €12.00

Ceviche €14.00

Dublin Bay Prawns, Chimichurri €18.00

## **Mains**

Moules – Frites €25.00

Fish & Chips, Tartar Sauce €25.00 – €32.00

Crab Linguine €32.00

Seared Scallops, Spring Risotto, Garlic Aioli €32.00

Whole Seabass, Salsa Verde €28.00

Butterflied Sea Bream €28.00

Whole Black Sole, Brown Butter, Capers & Fries €45.00

Whole Irish Lobster, Garlic Butter & Fries €16.50 per 100g

## **Sides**

Hand Cut fries, Yuzu Aioli €6.00

Green Salad

Orange & Fennel Salad

Lemon Butter Potatoes

When I Was 6





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.