SPRANGERS YARD · DUBLIN

THE SEAFOOD CAFÉ

BY NIALL SABONGI

NOVEMBER MENU

November 2026

SNACKS

Focaccia & Olive Oil 7.50

Gilda 3.50 each

Crab on Toast 7.50

OVER ICE

Lambay Island Crab Claws 16
Yuzu Aioli

Peel & Eat Shrimp 16
Marie Rose Sauce

STARTERS

Tuna Tostada 20
Yuzu Ponzu, Daikon, Apple, Togarashi

Sardines on Toast 16
Mojo Rojo

House Chowder 15
Sweetcorn, Smoked Haddock, Guinness Bread

Sea Bream Crudo 20
Blackberry Vinaigrette, Apple & Hazelnuts

Whipped Cod Roe 15
Lobster Oil, Trout Caviar, Crisps

Cod Scampi 16
Curry Mayo

Haddock Tacos 18
Sweetcorn Salsa, Yuzu Aioli

Monkfish Karaage 14
Gochujang & Honey Hot Sauce

MAINS

House Made Cavatelli 20
Kale & Basil Pesto, Anchovies, Pecorino

Fish & Chips - Haddock 28

Fish & Chips - Cod 32

Pan Fried Swordfish 36
Peppercorn Sauce, Fries

Live Dublin Bay Lobster 16 / 100g
Garlic Butter & Fries

Grilled Halibut 36
Chicken Butter, Neeps, Cavolo Nero, Lobster Oil

Sea Bream 32
Celeriac Velouté, Almond Pesto, Celeriac Crisps

Whole Dover Sole 55
Lemon & Caper Brown Butter, Fries

MOULES FRITES NIGHT

5pm-7.30pm

Dinner Special 35 per person
Steamed Kelly Farmed Mussels, Garlic & Parsley Butter, Fresh Herbs, Freshly Baked Pampushky Sharing Bread, Orange & Fennel Salad with Unlimited Fries

SIDES

Fries with Yuzu Aioli 6

Orange & Fennel Salad 6

Brussels Sprouts 8
Smoked Pancetta, Chestnuts

Green Salad 6

Duck Fat Roasties 8

Please advise staff of any allergens. List available on request. A discretionary service charge of 10% is added to every bill. All of this, and any cash tips, go directly to staff, with no deductions.