



FOOD MENU



“Food brings people together on many different levels.
It’s nourishment of the soul and body; it’s truly love.”

– Giada De Laurentiis

BITES TO SHARE

LOBSTER SPRING ROLLS

Poached lobster wrapped in a light filo pastry served with sweet chilli and lemongrass vinaigrette - 2 pcs

€16

WAGYU TARTARE

Wagyu tartare served on fried crispy rice topped with smoked pike caviar - 3 pcs

€18

PRAWN TACOS

Mini soft-shell taco served with a prawn tempura, pickled cabbage and sriracha mayo - 3 pcs

€15

DUCK CROQUETTE

Confit of duck croquettes with a soft brie center, drizzled with honey and fig chutney - 3 pcs

€18

BEEF BUNS

Sautéed beef fillet tossed in a hoisin and peanut sauce served in a steamed bun - 2 pcs

€14

TOMATO ARANCINI

Risotto arancini filled with tomato, oregano and mozzarella cheese - 3 pcs (v)

€12

IBÉRICO KATSU TOAST

Brioche toast filled with crusted ibérico pork steak - 4 pcs

€16

SEA BASS CORN TACOS

Beer battered sea bass tempura, pickled red onions and chipotle mayo - 2 pcs

€12

STARTERS

OCTOPUS

Capellini pasta cooked in an octopus and black olive ragu topped with fresh mint

€19

RISOTTO

Carbonara risotto topped with crispy guanciale and pistachio pecorino ashes

€16 | €24 *MAIN*

BEEF CARPACCIO

Beef carpaccio topped with potato crisp, burrata whip and truffle shavings

€18

SCOTTISH SCALLOPS

Fresh Scottish scallops finished with a prawn cream sauce topped with breadcrumbs and parmesan

€19 | €38 *MAIN*

RAVIOLI

Homemade pumpkin ravioli cooked in a sage cream sauce, fried brie and toasted pumpkin seeds (v)

€16 | €24 *MAIN*

LOBSTER TEMPURA

Champagne lobster tempura served with a petite salad, sweet chili and mango dressing

€25

PRAWN SALAD

Baby gem lettuce, cucumber and boiled quail eggs topped with poached shrimp and thousand island dressing

€18

CHICKEN CORNISH

Cornfed chicken, bacon and sweetcorn Cornish served with a pickled papaya slaw

€15

"I cook with wine. Sometimes I even add it to the food."

- W.C. Fields

TO GIN OR NOT TO GIN?

Please ask to see the drinks menu for a full list of gins

THE 59 CLASSIC G&T

Hendrick's gin, Fever-Tree Mediterranean tonic, cucumber & pink peppercorns

€12

THE PINK SPRITZ GIN

Gordon's pink gin, prosecco, lemonade & fresh berries

€12

THE GINTONICA G&T

Monkey 47 gin, Fever-Tree Indian tonic, slice of orange and juniper berries

€12



“The only way to get rid of a temptation is to yield to it.”

– Oscar Wilde

MAIN COURSE

CLASSIC BEEF WELLINGTON

Fillet of beef coated in a mushroom duxelles wrapped in Parma ham and puff pastry

€39

CHICKEN CAESAR SCHNITZEL

Cornfed chicken schnitzel topped with baby gem salad, parmesan, pancetta, egg and a classic caesar dressing

€28

ARGENTINIAN FILLET

Char grilled beef fillet topped with pepper and brandy sauce, onion puree and black pepper crisps

€37

LAMB FILLET

Grilled Lamb fillets served with yellow lentil curry, hummus topped with crispy pita

€37

SWEET POTATO

Pan fried Sweet potato and bean cake topped with tzatziki sauce and crispy sweet peppers (v)

€27

TURBOT

Pan fried turbot cooked in a lemon and caper butter topped with a vongole gratin

€38

SEA BASS

Baked sea bass with a vegetable caponata, organic basil pesto and black olive béarnaise

€29

WAGYU STEAK & FRIES

American wagyu tagliata topped with a wild mushroom sauce served with fries

€48

One cannot think well, love well,
sleep well, if one has not dined well.

- Virginia Woolf

WHY NOT BUBBLES?

Please ask to see the wine menu for a full selection of Champagne and Prosecco

PROSECCO, BORGO MOLINO

Prosecco Millesimato Brut

€9

CHAMPAGNE, BARONS DE ROTHSCHILD

Brut Champagne 150ml

€18

CHAMPAGNE, VEUVE CLICQUOT

Brut Champagne
(by glass) 150ml

€24

SIDES

FRENCH FRIES WITH
CAJUN SALT

€5

BABY GEM SALAD TOPPED
WITH ALICI

€7

ROASTED BABY POTATOES

€5

MASHED POTATOES

€5

SAUTEED CABBAGE
AND BACON

€5

GRILLED VEGETABLES

€7

SAUCES

BÉARNAISE SAUCE, PEPPER SAUCE, TRUFFLE SAUCE

€3



DESSERTS

CHOCOLATE MOUSSE

Dark chocolate mousse topped with fresh cream and orange candied peel

€10

AFTER EIGHT BAKED ALASKA

Chocolate and mint ice cream topped with a fluffy marshmallow

€12

APPLE STRUDEL

Apple and cinnamon wrapped in a crispy filo pastry served with vanilla ice cream and salted caramel

€10

BROWNIE

Milk chocolate and marshmallow brownie topped with mascarpone cream

€12

CHEESECAKE

Our signature strawberry shaped cheesecake filled with strawberry coulis

€12

FROZEN YOGHURT

Home made frozen yoghurt topped with fresh seasonal fruits (GF) (LF)

€12

AFTER DINNER TREATS

Please ask to see the drinks menu for a full list of liqueurs and digestives

ESPRESSO MARTINI

€12

AFTER EIGHT COCKTAIL

€12

GLASS OF BARONS DE ROTHSCHILD BRUT CHAMPAGNE

€18

GLASS OF VEUVE CLICQUOT BRUT CHAMPAGNE

€24



“People who love to eat
are always the best people.”

- Julia Child



FEELING FABULOUS?
WHY NOT TAG IN?



Instagram

www.fiftyninerepublic.com