



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

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## BITES TO SHARE

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### 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

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## STARTERS

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### 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

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## MAIN COURSE

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### 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

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## SIDES

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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 VEGTABLES

€7

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## SAUCES

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BÉARNAISE SAUCE, PEPPER SAUCE, TRUFFLE SAUCE

€3



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## DESSERTS

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### 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

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## 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

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

– Julia Child



FEELING FABULOUS?  
WHY NOT TAG IN?



Instagram

[www.fiftyninerepublic.com](http://www.fiftyninerepublic.com)