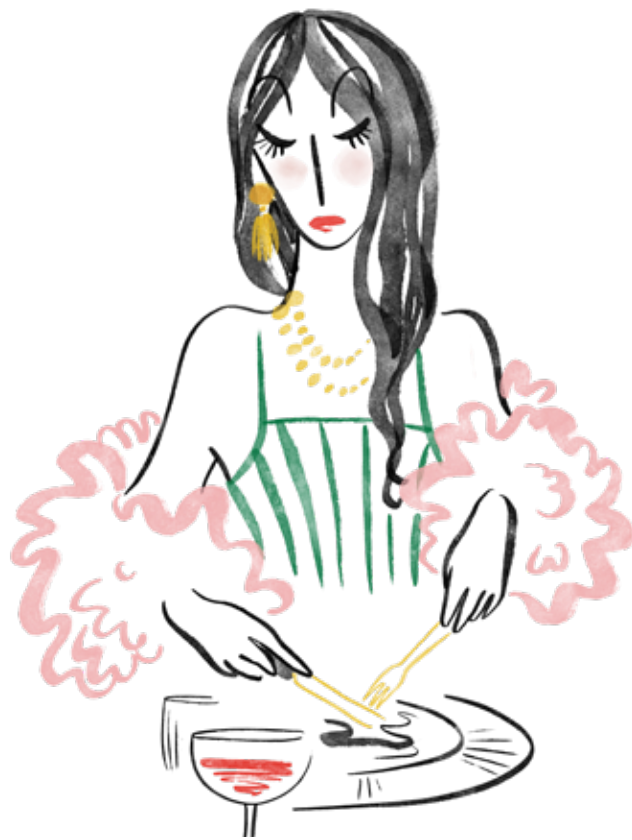




FOOD MENU



"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

MAC & CHEESE BITES

Crisp bites of macaroni topped with creamy American cheese sauce and bacon bits – 3 pcs (V – optional)

€15

SALMON TARTARE

Seared salmon tartare on crispy rice, finished with Japanese mayonnaise and salmon caviar – 3 pcs

€15

PRAWN TACOS

Mini soft-shell tacos served with a prawn tempura, pickled cabbage and sriracha mayonnaise – 3 pcs (LF)

€15

MINI WAGYU SLIDERS

Mini Wagyu beef sliders topped with bacon, cheese, and mustard ketchup – 2 pcs

€16

MINI BEEF KEBABS

Fillet of beef marinated in coconut and chilli, served with a rich peanut satay sauce – 3 pcs

€18

ARANCINI

Pumpkin and brie arancini, finished with truffle mayonnaise and toasted pumpkin seeds – 3 pcs (V)

€15

DUCK SPRING ROLLS

Duck spring rolls topped with hoisin mayonnaise and crushed cashew nuts – 2 pcs

€14

LOBSTER GYOZAS

Steamed lobster gyozas served with a soy and yuzu dressing – 4 pcs

€24

STARTERS

OCTOPUS

Tender garlic-infused octopus, delicately finished with fresh herbs, served atop a velvety potato salad

€18

RISOTTO

Creamy Risotto Milanese crowned with succulent clams, prawns, and calamari, finished with a subtle herb medley

€22

JAPANESE WAGYU

Seared Japanese Wagyu tataki, accompanied by a vibrant glass noodle salad with crunchy peanuts, tender beans, and sweet corn

€45

SCOTTISH SCALLOPS

Pan-seared Scottish scallops in a delicate prawn cream, finished with golden breadcrumbs and Parmesan

€19 | €38 *MAIN*

TOMATO SOUP

Roasted tomato velouté, enriched with basil cream, served alongside a perfectly grilled mozzarella toast (V)

€15

PRAWN TEMPURA

Crisp golden prawn tempura, served with a petite salad, topped with premium caviar and a hint of wasabi mayonnaise

€18

GNOCCHI

Hand-fried gnocchi tossed with tender beef and earthy shiitake mushrooms, finished with a fragrant truffle cream sauce

€16

RAVIOLI

Artfully crafted aubergine & artichoke ravioli in smoked scamorza cream, finished with Parmesan shavings (V)

€16

"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

€14

THE PINK SPRITZ GIN

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

€14

THE GINTONICA G&T

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

€14



“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 mushroom duxelles, wrapped in Parma ham and puff pastry, baked to perfection

€39

IBERICO PORK

Grilled Iberico pork chop with a potato and sausage croquette, finished with a mustard and brandy jus

€36

ARGENTINIAN FILLET

Char-grilled beef fillet with charred leeks, veal jus, and foie gras pâté

€38

LAMB RACK

Herb and mustard-crusted lamb rack, served with a warm feta and buckwheat salad, finished with a classic jus

€37

SWEET POTATO & GOAT CHEESE

Pan-fried sweet potato and bean cake topped with local goat cheese and fresh arugula (V)

€28

SALMON WELLINGTON

Salmon wrapped in a Swiss chard crêpe with scallop and prawn mousse, served with hollandaise sauce

€38

SEA BASS

Pan-fried sea bass in a caper and lemon butter sauce, topped with fresh mussels

€30

USDA SIRLOIN

Prime cut USDA sirloin steak served with a brandy pepper sauce, accompanied by a side of chunky Cajun fries

€49

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

€22

SIDES

FRENCH FRIES
WITH ROSEMARY

€5

CORN RIBS
WITH CAJUN BUTTER

€8

ROASTED BABY POTATOES

€6

MASHED POTATOES
WITH BACON JAM

€8

CHARRED CAULIFLOWER
WITH BÉCHAMEL

€8

GRILLED VEGTABLES

€7

SAUCES

BÉARNAISE SAUCE | PEPPER SAUCE | TRUFFLE SAUCE

€4



DESSERTS

PECAN & COCOA NIB PARFAIT

Caramelised pecan parfait topped with cocoa nibs and a crisp chocolate tuile

€12

LEMON MERINGUE PIE

Sweet pastry tart filled with tangy lemon curd and topped with fluffy meringue

€10

CRÈME BRÛLÉE

Rich and creamy vanilla custard topped with a delicate layer of torched sugar

€12

CHEESECAKE

Our signature strawberry-shaped cheesecake filled with a vibrant strawberry coulis

€12

CHOCOLATE & CARAMEL MOUSSE

Dark chocolate mousse layered with caramel and peanuts, served on a chocolate sponge cake

€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

€22



"People who love to eat
are always the best people."

- Julia Child



FEELING FABULOUS?
WHY NOT TAG IN?



Instagram

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