



FOOD MENU

BITES TO SHARE

IBERÍCO PORK SANDWICH

Crusted Iberíco pork katsu sandwich topped with a mustard dressing – 4 pcs

€18

OCTOPUS TACOS

Crispy corn taco shell with marinated octopus, fresh lime and guacamole – 3 pcs (gf) (lf)

€15

BEEF BAO BUNS

Beetroot bao bun filled with beef fillet, red cabbage with hoisin sauce and roasted sesame seeds – 2 pcs

€12

PRAWN TACOS

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

€15

CRAB GYOZA

Fried crab gyozas served with a soya and chili vinaigrette – 4 pcs

€16

CALAMARI & PRAWN FRITTO

Fried calamari and prawns dusted with dehydrated seaweed and lime (lf)

€17

VIETNAMESE SPRING ROLL

Summer vegetables and roasted peanuts wrapped in a crispy seaweed rice paper – 2 pcs (v) (vg) (gf) (lf)

€13

BEEF RAGÙ ARANCINI

Beef ragù arancini served with smoked scamorza cheese – 3 pcs

€13



Kindly advise us of any allergies

vegan (vg), vegetarian (v), gluten-free (gf), lactose free (lf)

STARTERS

CHICKEN VOL-AU-VENT

Chicken, bacon and leek vol-au-vent topped with melted brie and cream sauce

€16

OCTOPUS CARPACCIO

Octopus carpaccio served with grapefruit segments and a lime vinaigrette

€17

CRAB TART

Light pastry tart, filled with crab and avocado served on a mango and passion fruit dressing

€17

SCOTTISH SCALLOPS

Fresh Scottish scallops, prawn cream sauce topped with breadcrumbs and parmesan (main portion €36)

€18

RAVIOLI

Beef and portobello mushroom ravioli cooked in a truffle cream sauce with pecorino shavings (main portion €24)

€17

TUNA TARTAR

Tuna and pressed watermelon tartar served on an avocado base (gf) (lf)

€15

BEETROOT SALAD

Beetroot salad topped with quinoa, peppered goat cheese and orange segments (v) (vg optional)

€14

SMOKED RISOTTO

Risotto with a smoked provolone cheese and roasted paprika sausage (main portion €23)

€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

€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

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MAIN COURSE

CLASSIC BEEF WELLINGTON

Fillet of beef coated in a mushroom duxelles wrapped in Parma ham and puff pastry and baked to your liking

€38

BEEF FILLET

Pan Seared fillet of beef served with a brandy pepper sauce topped with crispy potato strings

€36

RIBEYE

Char grilled Argentine ribeye with brown sugar and thyme butter

€36

CHICKEN CORDON BLEU

Classic cordon bleu stuffed with chicken, Swiss cheese, Dijon mustard and coated in breadcrumbs

€28

DUCK

Duck breast topped with a teriyaki and orange glaze served on a quinoa and apple salad

€30

SEA BASS

Pan fried sea bass served with black rice, grilled asparagus and béarnaise sauce

€29

TUNA

Grilled peppered tuna steak served with a Mojo Verde, fresh lime and soft herbs

€26

BLACK BEAN ROLL

Black bean with a hint of cumin wrapped in a light filo dough with an avocado base and coriander yoghurt (v) (vg optional)

€27

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

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SIDES

SKIN ON FRIES

€5

GRILLED HEIRLOOM TOMATOES
WITH ROSEMARY OIL

€7

ROASTED SWEET POTATO AND
BEETROOT KEBABS

€7

MASH POTATOES WITH CHIVE

€6

ENDIVE SALAD, GORGONZOLA
DRESSING AND WALNUTS

€6

CORN RIBS WITH
WASABI BUTTER

€6



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DESSERTS

LEMON CREAM PIE

Biscuit crumble, lemon meringue
curd and whipped vanilla cream

€10

BAKED ALASKA

Chocolate sponge, mint ice cream
topped with fluffy meringue

€10

WAFFLE ICE CREAM SUNDAE

Waffle cup dipped in milk chocolate filled with
strawberry vanilla ripple ice cream

€8

PASSION FRUIT & COCONUT

Sponge cake, passion fruit and coconut
mousse topped with passion fruit

€12

STRAWBERRY CHEESECAKE

Our signature strawberry cheesecake filled
with strawberry coulis

€12

AFTER DINNER TREATS

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

ESPRESSO MARTINI

€12

GLASS OF BARONS DE ROTHSCHILD BRUT CHAMPAGNE

€18

GLASS OF VEUVE CLICQUOT BRUT CHAMPAGNE

€22

GLASS OF DONNAFUGATA, KABIR MOSCATO DI PANTELLERIA, ZIBIBBO

€15

Desserts may contain traces of nuts
Kindly advise us of any allergies

vegan (vg), vegetarian (v), gluten-free (gf), lactose free (lf)



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are always the best people.”

– Julia Child

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FEELING FABULOUS?
WHY NOT TAG IN?



Instagram

www.fiftyninerepublic.com