



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

IBERÍCO PORK BELLY

Iberico pork belly kebabs, with a glazed
homemade peanut satay sauce - 3 pcs

€15

PRAWN TACOS

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

€15

CRAB AND PRAWN TOAST

Crab and prawns marinated with a ponzu
dressing served between toasted brioche
bread - 2 pcs

€16

SALMON CRISPY RICE

Fried crispy rice topped with salmon tartare and
wakame seaweed - 3pcs

€15

LAMB TACOS

Marinated Middle Eastern spiced lamb tacos
topped with hummus and mint yogurt - 3 pcs

€15

BEEF EMPANADAS

Chilli con carne beef empanadas filled with mature
cheddar served with coriander dressing - 2 pcs

€12

MINI PASTRAMI BRISKET

USDA smoked brisket mini sandwich, truffle and
mustard mayo with pickled gherkins - 2pcs

€13

PESTO AND BURRATA ARANCINI

Pesto arancini filled with burrata cheese topped
with tomato jam - 3 pcs (v)

€12

DIPS & CUTS TO SHARE

BAKED BRIE

Baked brie cheese with fig chutney, honey
and served with homemade crackers (v)

€12

HUMMUS

Chickpea and tahini dip, topped with roasted spiced
chickpeas served with homemade crackers (v) (vg)

€8

PICANHA BEEF

Whiskey and mustard cured sliced Picanha beef,
served with crostini and foie gras ashes

€16

SALMON

Gin and tonic cured salmon,
served with homemade crackers

€15

Kindly advise us of any allergies

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

STARTERS

LOBSTER PIE

Lobster and sweetcorn pie served with a citrus salad

€18

CAPELLINI BOLOGNESE

Capellini pasta tossed in a rich bolognese ragù topped with parmesan snow and organic basil (main portion €24)

€17

RAVIOLI

Local rabbit ravioli tossed in a mild curry cream sauce, fresh peas and pepato cheese (main portion €24)

€16

TEMPURA PRAWNS

Champagne tempura prawns topped with a sweet chilli jam and mango mayo

€16

TOMATO RISOTTO

Fresh organic tomato risotto with burrata whip and tossed pine nuts (v) (vg optional) (main portion €23)

€16

SCOTTISH SCALLOPS

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

€18

LAMPUKI CARPACCIO

Torched local lampuki carpaccio topped with a caponata dumpling and black olive croutons

€14

BEEF TARTARE

Sashi beef tartare topped with roasted bone marrow served with truffle dusted chips (gf) (lf)

€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

Kindly advise us of any allergies

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



“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 and baked to your liking

€38

VEAL OSSOBUCO

8-hour braised veal ossobuco resting on an orzo base tossed in tomato, gorgonzola and truffle

€32

BEEF FILLET

Char grilled Argentinian beef fillet with crispy pork crackling and red wine and balsamic reduction

€36

LOBSTER BURGER

Lobster burger, mango slaw, baby lettuce and peppered mayo served with corn on the cob and cheese fries

€32

LAMB RACK

Herb-crusted lamb rack with a mustard rub, resting on a chickpea curry with mint yogurt

€35

SEA BASS

Oven-baked seabass served with sautéed artichokes, butter beans and a hollandaise sauce

€29

SALMON WELLINGTON

Salmon coated with spinach and leeks wrapped in puff pastry served with bearnaise sauce

€30

AUBERGINE LASAGNE

Layers of aubergine, buffalo cheese, Parmigiano, topped with rich tomato sauce and fresh organic basil (v)

€22

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

Kindly advise us of any allergies

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

SIDES

SKIN ON FRIES

€5

CHUNKY FRIES WITH CHEESE
AND BACON

€7

BAKED CAULIFLOWER AND
TAHINI CHEESE

€7

CAESAR SALAD

€6

TRUFFLE MASH POTATOES

€6

SCALLOP CROQUETTES

€6

CLASSIC MAC AND CHEESE

€7



Kindly advise us of any allergies

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

DESSERTS

CHOCOLATE PRALINE TART

Chocolate hazelnut tart topped with a milk chocolate mousse and chocolate ganache

€12

CHOCOLATE AND HONEY DOME

Vanilla sponge layered with honey mousse served with a dark chocolate and orange sauce

€12

APPLE TART

Tartlet filled with apple compote, apple mousse and salted caramel

€10

TRADITIONAL IMQARET

Homemade imqaret with a date filling served with a vanilla custard

€10

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

AFTER EIGHT COCKTAIL

€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)



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

– Julia Child

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

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



FEELING FABULOUS?
WHY NOT TAG IN?



Instagram

www.fiftyninerepublic.com