



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

PORK GYROS

Pork rubbed in Greek spices, yoghurt and served with cucumber dip, potato strings on corn bread – 2 pcs

€12

WAGYU TARTARE

Wagyu beef tartare served on crispy rice topped with crispy seaweed – 3 pcs

€15

PRAWN TACOS

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

€15

LOBSTER VIETNAMESE ROLL

Fresh lobster wrapped in crispy rice paper, filled with rice noodle, mango and Chinese cabbage – 4 pcs

€16

SAMOSAS

Pea and potato curry wrapped in crispy filo pastry, mint yoghurt and mango chutney - 4 pcs (v) (vg)

€14

MEAT BALLS

Aged sauteed meat balls cooked in a rich tomato sauce topped with Parmesan and organic basil - 3 pcs

€12

CARBONARA ARANCINI

Carbonara arancini topped with cured egg yolk and black pepper - 4 pcs

€16

BEEF SKEWERS

Marinated beef fillet with lemon grass and satay sauce topped with roasted peanuts – 3 pcs

€15

DIPS & CUTS TO SHARE

GUACAMOLE

Avocado dip served with corn chips and confit vegetables (v)

€13

LABNEH

Home-made, whipped labneh cheese dip with cured salmon, honeycomb and served with crackers

€15

LOCAL SAUSAGE

Cured Maltese sausage served with sun dried tomato dip and crackers

€14

FRIED BRIE

Fried brie bites served with home-made fig chutney (v)

€12

Kindly advise us of any allergies

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

STARTERS

RISOTTO

Cacio e pepe risotto topped with smoked duck and pecorino snow (v optional)
(main portion - €24)

€16

BEEF CARPACCIO

Aged beef carpaccio topped with arugula, confit cherry tomatoes, aged balsamic, served on a crispy flat bread

€16

SCOTTISH SCALLOPS

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

€18

LOBSTER

Capellini pasta with fresh lobster, tossed in a lobster bisque finished with soft herbs and Sorrento lemon
(main portion/full lobster - €56)

€28

TORTELLINI

Local pork cheek tortellini tossed in a mild curry sauce with garlic and fresh peas
(main portion - €24)

€15

BEETROOT TARTARE

Beetroot tartare topped with fried burrata cheese, grilled peaches, orange and basil dressing
(v) (vg optional)

€15

DUO OF PRAWN

Local prawn carpaccio topped with crispy tropical shrimps, yuzu dressing and mango mayo

€18

DUCK SALAD

Crispy confit duck resting on sticky rice, cucumber and pickled root vegetables

€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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“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 MILANESE

Herb crusted veal, pan seared with lemon butter and cracked black pepper

€31

ARGENTINIAN FILLET

Argentinian fillet topped with a brandy and peppercorn sauce topped with crispy rosemary onion rings

€36

LOBSTER WELLINGTON

Lobster tail coated in creamy spinach and leeks, wrapped in puff pastry with a sweet corn and chorizo hash, and finished with béarnaise sauce

€40

LAMB

Moroccan spiced rubbed lamb rump served with fragrant couscous and mint sauce

€30

ARTICHOKE STRUDEL

Artichoke, sweet pepper and smoked scamorza cheese wrapped in light filo with a tomato and pesto sauce (v) (vegan optional)

€26

SEA BASS

Oven baked sea bass served with a white wine and mussels' sauce and fried prawn zucchini flowers

€29

USDA STRIPLOIN

Grilled USDA striploin served with a café de Paris sauce topped with potato strings

€36

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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ON THE SIDE

SKIN ON FRIES WITH ROSEMARY SALT

€5

TEMPURA CORN ON THE COB,
JALAPEÑO MAYONNAISE

€7

CREAMY ONION AND
BACON MASH POTATO

€6

FATTOUSH SALAD WITH FRIED BREAD

€7

GRILLED SEASONAL
VEGETABLES

€7

MOZZARELLA CROQUETS
WITH TRUFFLE MAYO

€7

KIMCHI FRIED RICE, FURIKAKE

€7



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DESSERTS

WHITE CHOCOLATE & RASPBERRY BLONDIE

White chocolate and raspberry brownie topped
with panna ice cream

€12

CHERRY FRANGIPANE TART

Cherry and almond frangipane tart served
with mascarpone cream

€12

KEY LIME PIE

Baked key lime pie with biscuit crust, cured
lime and topped with fluffy meringue

€10

CHEESECAKE

Our signature strawberry shaped cheesecake
filled with strawberry coulis

€12

PINEAPPLE CARPACCIO

Pineapple carpaccio served with coconut
sorbet and Malibu syrup (gf) (vegan optional)

€12

HOME MADE DAILY ICE CREAM

Ask for today's flavour

€8

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

- Julia Child

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FEELING FABULOUS?
WHY NOT TAG IN?



Instagram

www.fiftyninerepublic.com