

MAY THE HINGES OF OUR
FRIENDSHIP NEVER GROW RUSTY

TO START

Tartare of smoked marlin loin

Sliced avocado, cucumber, sesame seed & togarashi dressing. RS 375

Duck confit terrine

Pressed rillettes of slow-cooked duck confit, served with pickled pears, rocket & charred onion bread. RS 295

Home cured salmon gravlax

Apple brunoise, micro herbs, ginger sweet pepper and chilli dressing. RS 395

Homemade garlic Bread

Freshly toasted onion ciabatta topped with real garlic and fresh herb butter, accompanied with fresh green chilli sauce. RS 195

Homemade soup of the Day

Freshly made soup of the day served with in-house bread. RS 195

(Please ask your server for today's flavour).

Prawn cocktail

Classical prawn cocktail, house-made cocktail sauce, shredded lettuce, avocado & toast. RS 395

SALADS

Chicken caesar salad

Grilled chicken, croutons, mixed salad leaves, tomato & black olives bound in a creamy caesar dressing. RS 275

Caprese salad

Fresh buffalo Mozzarella, italian tomato, freshly picked rocket and fresh homemade basil pesto. RS 275

"Irish greek salad"

Mixed salad leaves, onion rings, black olives, peppers & feta with fresh croutons and fresh basil dressing. RS 275

FROM LAND AND SEA

Grilled fish of the Day

Warm German potato salad, dressed rocket & salsa verde. RS 455

Beer batter fish and chips

Fish fillet of the day, deepfried in a homemade Phoenix beer batter, served with Fresh tar tar sauce and french fries. RS 395

T-Bone steak

300g T-Bone steak cooked to your liking, marinated in our homemade basting sauce served with french fries or salad. RS 450

Braised beef steak

Served over crushed potatoes & mushy peas with a rich Jameson whiskey cream. RS 425

Traditional Irish Stew

Slowly braised white lamb stew, with carrots, onions, celery, leek & fresh herbs, thickened with potato and served with spring onion mash. RS 455

"After a good dinner one can forgive anybody, even one's own relatives".

~ Oscar Wilde ~

SIDE ORDERS

Mashed potato	RS 60	Sweet chilli sauce	RS 50
Vegetables	RS 90	Sweet mustard sauce	RS 55
Chips side dish	RS 65	Cheese sauce	RS 65
Peppercorn sauce	RS 65	Mushroom sauce	RS 65

"All our burgers are minced & made on the premises, using our own combination of spices and fresh herbs & served on a sesame bun". It is recommended that all burgers are cooked Medium well-well done.

HOUSE MADE BURGERS

"Food has replaced sex in my life, now I can't even get into my own pants"

Classic beef burger

Homemade 200g beef burger, lettuce tomato, caramelised onion marmalade, sweet mustard sauce & french fries. RS 450

Buffalo bill (you know he was Irish !!)

Buffalo burger topped with caramelized guinness onions & peppercorn sauce served with french fries. RS 425

Slow braised lamb leg "Sloppy Joe" burger (chef's favourite)

Slow-braised for over 4 hours until soft and tender then shredded and mixed with chefs secret basting sauce & served in a bun with fresh tomato and homemade coleslaw. RS 450

Lambay lamb burger

Minced lamb burger, topped with homemade chumchurri sauce, dressed salad leaves fresh tomato & french fries. RS 450

Chargrilled chicken fillet burger

Fully loaded chicken fillet, topped with pineapple & guacamole, sweet chilli mayonnaise on sesame bun with tomato & lettuce and served with french fries. RS 425

The monster

2x 200gr of beef, lamb, buffalo or chicken burgers, topped with everything. 2x cheese, lettuce, tomato, onion rings, tomato ketchup, yellow mustard & gherkins & sauce, served with french fries. RS 595

PANINI'S

(All served with side salad or chips)

Char grilled Vegetable, basil pesto & mozzarella. RS 275

(Add chicken) RS 295

Pulled braised lamb rillettes & homemade chimichurri & rocket. RS 295

Spicy chicken and cheese, with side salad or chips. RS 275

Toasted sandwich with pickled pear, rocket & brie (V) RS 275

Roast pepper, avocado, grilled flat cap mushroom & feta with spicy harissa (V) RS 275

Panini's are served
Lunch time only 11:00 -2:30

PASTA COMBINATIONS

Gourgette & mushroom stroganoff (V)

Sautéed Baby marrow, with garlic onions and mushrooms, served in a creamy sauce with a hint of mustard, julienne of gherkins, shaved parmesan & tagliatelle pasta. RS 245

1/2 portion Rs 198

Add chicken RS 345 1/2 portion RS 250

Homemade napolitana pasta (V)

Freshly made tomato & herb sauce on tagliatelle pasta, with fresh basil pesto & shaved parmesan reggiano. RS 245

1/2 portion Rs 198

Add chicken RS 345 1/2 portion RS 250

Chicken and pesto pasta

Sautéed chicken strips in a creamy basil pesto sauce all tossed together in tagliatelle pasta and topped with shaves of parmesan (the pesto is fresh and made on the premises and contains nuts) RS 345

1/2 portion Rs 250

Without chicken RS 245 1/2 portion RS 190

Seafood pasta

Seafood mariana mix in a light garlic cream sauce served with tagliatelle pasta & topped with fresh parmesan. RS 345

(Seafood varies, depending on what is available)

1/2 portion Rs 250

1/2 portions

are recommended for lunch or children's meals only.

Celebrating your birthday?

"Birthday Cakes can be prepared on request"

Serving 10-12 persons

(Please ask your service staff for more details)

BAR SNACK MENU

Deep fried cheese croquettes RS 175
10 pieces of cheese balls served with sweet chilli sauce.

Chip basket RS 140
Serves enough for 2 persons.

Beer batter fish strips RS 225
Mini version of our beer batter fish & chips served with homemade tartar sauce.

Spicy marinated chicken wings RS 225
Cooked & glazed in our basting sauce and served with sweet chilli sauce.

Breaded chicken strips RS 225
Bread crumbed and deep fried, served with mayonnaise or ketchup.

Chicken croquettes RS 185
10 deep fried chicken croquette balls served with sweet chilli sauce.

Cheese board selection RS 550
Selection of soft, hard, semi hard and blue cheeses, served with homemade condiments, grilled bread & black olives.

DESSERTS

Baked marbled cheesecake RS 195
Dark chocolate & vanilla cheesecake with rosemary & lemon syrup.

Pecan pie RS 195
Sauce anglaise & coconut ice cream.

Chocolate fondant RS 225
Warm liquid centre chocolate pudding served with homemade baileys & brown bread ice cream.

Ice cream selection RS 195
Choose from kulfi, chocolate, vanilla or strawberry. Served with crispy tuille, chocolate shards and caramel sauce.

Selection of fine cheeses RS 550
Combination of soft, semi hard & blue cheeses with homemade condiments, black olives & onion bread.

Worth the wait RS 190
Dark chocolate, guinness, vanilla ice cream with jameson & salted caramel "pint".