DINNER MENU





SIDES

GRILLED CORN ELOTES €6.50

CHAR GRILLED CORN ON THE COB, ROLLED IN A GARLIC & SOUR CREAM MAYO, FINISHED WITH CORIANDER, SMOKED PAPRIKA & FETA

(3, 7, 10)

MAPLE & SMOKED CHILI ROASTED ORGANIC CARROTS €6.50 whipped feta, crispy quinoa & spring onion

(7)

GRILLED SEASONAL BROCCOLI & 6.50 sriracha Chili Sauce, garlic mayo, roasted peanuts & crispy onions $_{(1A,\,3,\,5,\,10)}$

HAND CUT, SKINNY IRISH POTATO FRIES €5.50

SMALL PLATES

ROAST GARLIC & AJI PANCA CHILI FOCACCIA €11.95

(1A, 7)

TONKATSU GLAZED BABY BACK PORK RIBS €12.95 **SPICY MISO DRESSING, CRISPY ONIONS, CORIANDER & UME SESAME**(4, 6, 11, 14)

PAPA RELLENA €13,50

OUR VERSION OF A PERUVIAN CLASSIC, IRISH ROOSTER POTATO STUFFED WITH SPICED BEEF CHEEK.

ROCOTO CHILI CREAM, FRIED HENS' EGG & A SALSA CRIOLLA

(1A, 3, 7, 9, 12)

RAW BAR

NIKKFI CEVICHE €13.50

LOCALLY CAUGHT SUSTAINABLE WHITE FISH, PONZU LECHE DE TIGRE, CRISP RED ONION & RADISH, SWEET POTATO, TOGARASHI SPICE MIX & CRISPY WONTON PASTRY

(1A, 4, 6, 11)

BEEF TATAKI €13.95

SEARED DRY AGED SIRLOIN, SHALLOT & TRUFFLE PONZU, CORIANDER & GARLIC CRISPS
(1A, 6, 11)

SALMON TIRADITO € 13.50

CURED ORGANIC IRISH SALMON, AJI AMARILLO LECHE DE TIGRE, QUINOA MAYO, JALAPENO & CUCUMBER SALSA, CRISPY HARUMAKI PASTRY

(1A, 4, 7, 10)

CHIMICHURRI IRISH CHICKEN WINGS €12.95

TONKATSU BBQ WINGS FINISHED WITH FRESH CHIMICHURRI, CRISPY ONIONS & CORIANDER WITH GRILLED LIME

(1A 4, 6, 14)

GRILLED NIKKEI PERI-PERI BLACK TIGER PRAWNS €13.50

PERI-PERI MARINATED JUMBO PRAWNS, NIKKEI SAUCE, MICRO HERB & RADISH WITH GRILLED SOURDOUGH (1A, 2, 6, 7)

SOLTERITO SALAD €10.95

PERUVIAN CHOPPED SALAD, ICEBERG, KALAMATA OLIVES, CHERRY TOMATOES, NEW SEASON IRISH POTATOES, EDAMAME BEANS, GRILLED CORN, PICKLED RED ONION, FETA & CORIANDER, LIME & CHILI DRESSING

(6, 7, 10)

Please ask a member of our team for more information on allergens contained in our dishes.

Please note we accept card payments only. A discretionary 12.5% service charge will be added to parties of six or more.

MAINS

GRILLED DRY AGED IRISH BEEF BURGER €22.95

MISO GLAZED SHALLOTS, MAYONNAISE, CRISPY STREAKY BACON, DUBLINER CHEDDAR CHEESE, ARTISAN BRIOCHE BUN & SKINNY FRIES

(1A, 3, 6, 7, 10, 12)

GRILLED IRISH ORGANIC SALMON €22.95

RED QUINOA, CRISPY PANKO BREADED HALOUMI, HERITAGE TOMATOES, CUCUMBER & SHALLOTS IN A YUZU PONZU DRESSING

(1A, 3, 4, 6)

FROM THE BUTCHER'S BLOCK

2 PEOPLE €90 | 4 PEOPLE €160 | 6 PEOPLE €230 ASADOR PERUVIAN CHICKEN, 280G DRY AGED SIRLOIN STEAK, TONKATSU PORK BACK RIBS, SMOKED IRISH PORK SAUSAGE WITH HONEY MUSTARD AND CRISPY ONIONS, HAND CUT IRISH POTATO CHIPS, SOLTERITO SALAD, CHIMICHURRI, AJI VERDE

(1A, 3, 4, 6, 7, 10, 12)

SWEET POTATO & COURGETTE KATSU CURRY €24.95

PANKO BREADED SWEET POTATO & COURGETTE, NIKKEI RICE, MILD KATSU CURRY SAUCE & PICKLED RED ONION

(1A) (VEGAN)

ASADOR PERUVIAN ROAST CHICKEN (POLLO A LA BRASA) €25.50 IRISH HALF CHICKEN, SLOW COOKED IN OUR ASADOR, BASTED IN OUR SPECIAL PERUVIAN MARINADE, AJI VERDE, GARLIC & HERB ROASTED POTATO, SOLTERITO SALAD

(3,6,7,10)

WE ARE PROUD TO SERVE BEEF SOURCED FROM SMALL FARMS AND DRY AGED TO PERFECTION

280G SIRLOIN €39.95 | 200G FILLET €42.95

ALL STEAKS ARE SERVED WITH ROASTED GARLIC, OYSTER MUSHROOMS, TRUFFLE & ROAST GARLIC BUTTER, BRAISED SHALLOT & HAND CUT IRISH POTATO FRIES

(1A, 6, 7, 9)