



“Good Food Brings People Together”



OPENING HOURS

Monday – Sunday: 10:00 AM – 11:00 PM

Irishtown Village, Dublin • <https://www.irishtownrestaurants.com>

STARTERS

HOUSE SOURDOUGH & BUTTER

€6

Freshly baked sourdough served with cultured butter.

MARINATED OLIVES

€5

Seasoned Mediterranean olives with herbs and citrus.

FRENCH ONION SOUP

€12

Slow-cooked onions, rich stock and toasted Gruyere.

CREAMY BURRATA

€13

Creamy burrata, artisan focaccia, wild garlic oil and fresh basil.

CRISPY CHICKEN WINGS

€14

Golden chicken wings served with celery and blue cheese dip.

SOUTHERN FRIED TENDERS

€10

Crispy chicken tenders with a spicy house dip.

GRILLED HALLOUMI (V)

€9

Grilled halloumi, pomegranate, toasted seeds and rocket.

CRISPY NACHOS

€14

Melted cheese, salsa, guacamole, sour cream and jalapeños.

GOURMET SEAFOOD STARTERS

TUNA CEVICHE

€13

Fresh tuna, roasted pepper, citrus and caper dressing.

BEEF CARPACCIO

€14

Thinly sliced beef, dressed leaves and classic gribiche dressing.

PRAWN PIL PIL

€16

Succulent prawns with chilli, garlic oil and toasted sourdough.

MINI LOBSTER ROLLS

€16.50

Lobster served in brioche with a light tomato and chilli relish.

FRESH IRISH OYSTERS

3 — €12 | 6 — €22

Served with fresh lemon and classic dressing.

SALADS(SALATS)

CLASSIC CAESAR SALAD

€13.50

Baby gem lettuce, crispy bacon, Parmesan, egg and croutons.

BEETROOT & QUINOA SALAD (VG)

€13.50

Roasted beetroot, quinoa, kale, avocado and balsamic dressing.

FETA & POMEGRANATE (V)

€12

Feta, bulgur wheat, pomegranate, pickled onion and cucumber.

GARDEN LEAF SALAD (VG)

€6

Fresh seasonal leaves with house dressing.

irish
— RESTAURANTS —
GOOD FOOD BRINGS PEOPLE TOGETHER

SEAFOOD MAINS

PAN-ROASTED SALMON €28
Salmon fillet, creamy potato, seasonal greens and olive salsa.

PAN-SEARED SEA BASS €30
Sea bass, herb risotto and a delicate white wine sauce.

TRADITIONAL FISH & CHIPS €19
Crispy battered fish, chips, mushy peas and tartare sauce.

KING PRAWN LINGUINE €20
Prawns, linguine, cherry tomatoes, capers and seafood sauce.

MOULES FRITES €19
Fresh mussels cooked with white wine, herbs, cream and fries.

POULTRY SPECIALTIES

HALF ROAST CHICKEN €24
Roast chicken, seasonal vegetables, potatoes and rich gravy.

CITRUS ROAST CHICKEN €28
Roasted chicken with citrus, avocado salsa and potato wedges.

CHICKEN CAESAR SCHNITZEL €18
Crispy chicken schnitzel served with a fresh Caesar salad.

STEAK & GRILL

8OZ IRISH SIRLOIN €36
Grilled sirloin, seasonal greens and your choice of sauce.

10OZ IRISH RIBEYE €39
Grilled ribeye with house seasoning, greens and sauce.

FILLET STEAK €42
Tender Irish beef fillet with seasonal vegetables and sauce.

CHATEAUBRIAND TO SHARE €48 pp
Premium center-cut prime Irish beef served with creamy mash, market vegetables, and signature house sauces.

STEAK & FRIES €30
Grilled steak with seasoned fries and house sauce.

STEAK SANDWICH €19
Sliced steak, caramelized onions, mushrooms in toasted bread.

SURF & TURF SUPPLEMENT +€10
Add grilled garlic prawns to any steak course.

CHICKEN FAJITAS €20
Seasoned chicken, peppers, tortillas, guacamole, salsa, sour cream.

irishtown
— RESTAURANTS —
GOOD FOOD BRINGS PEOPLE TOGETHER

CRAFT BURGERS

Add Fries +€4.50

CLASSIC CHEESE BURGER

€14

Irish beefburger, mature cheddar, pickles, house sauce.

BACON CHEESE BURGER

€15

Irish beef, crispy bacon, cheddar, pickles and house sauce.

PULLED BEEF BURGER

€16

Beefburger, slow-cooked beef, caramelized onion, goat's cheese.

SIGNATURE HOUSE BURGER

€17

Irish beef, bacon jam, mature cheese, truffle mayo, ketchup.

DOUBLE SMASH BURGER

€19

Two smashed beefpatties, American cheese, bacon, pickles.

NASHVILLE CHICKEN BURGER

€15

Crispy chicken, bacon, hot honey, cheese sauce and ranch.

PLANT-BASED BURGER (VG)

€15

Pulled jackfruit, plant-based cheese, vegan mayo, vegetables.

MAIN COURSES

BRAISED BEEF CHEEK

€28

Slow-braised beefcheek, mash, mushrooms, glazed vegetables.

CONFIT DUCK LEG

€29

Crispy duck leg with baby potatoes, seasonal greens, rich glaze.

ROAST BEEF DINNER

€26

Roast Irish beef, roast potatoes, Yorkshire pudding, gravy.

SLOW-ROASTED PORK BELLY

€24

Crispy pork belly with roast potatoes, vegetables, house gravy.

PASTA & RISOTTO

KING PRAWN LINGUINE

€20

Prawns, linguine, capers, tomatoes, garlic and seafood sauce.

WILD MUSHROOM RISOTTO (V)

€18

Creamy risotto with seasonal mushrooms, Parmesan and herbs.

HERB VEGETABLE RISOTTO (V)

€17

Creamy risotto with seasonal vegetables, herbs and Parmesan.

VEGETARIAN & VEGAN FAVORITES

ROASTED CAULIFLOWER STEAK	€23	PLANT-BASED BURGER	€15
<i>Romesco, seasonal greens, toasted almonds and herb dressing.</i>		<i>Pulled jackfruit, plant-based cheese, vegan mayo, grilled vegetables.</i>	
CHARRED AUBERGINE	€24	SEASONAL QUINOA SALAD	€14
<i>Spiced lentils, tomato ragù, hummus and fresh herbs.</i>		<i>Quinoa, roasted vegetables, avocado, kale and house dressing.</i>	
GRILLED HALLOUMI (V)	€9	HALLOUMI FAJITAS (V)	€18
<i>Pomegranate, toasted seeds and fresh rocket.</i>		<i>Grilled halloumi, peppers, tortillas, guacamole, salsa, sour cream.</i>	

SIDE DISHES SELECTION

Creamy Mash	€6	Sautéed Mushrooms & Onions	€6
Skinny Fries	€6	Honey Glazed Carrots	€6
House Fries	€6	Seasonal Market Vegetables	€7
Sweet Potato Fries	€6	Garden Leaf Salad	€6
Beef Dripping Chips	€9	Caesar Salad	€6
Potato Wedges	€7	Roast Cauliflower & Herb	€7
Loaded Taco Fries	€9	Garlic Bread	€5
Crispy Roast Potatoes	€6	Truffle Mac & Cheese	€8



TWO-COURSE (€39.95) / THREE-COURSE (€46.95) SET MENU

STARTERS: Chicken Wings | Tuna Ceviche | Feta Salad | Beef Carpaccio | Burrata | Prawn Pil Pil | Grilled Halloumi | Southern Tenders

MAINS: Roast Chicken | Confit Duck Leg | Braised Beef Cheek | Cauliflower Steak | Pan-Seared Salmon | Sirloin Steak | Signature Burger | Fish & Chips | Plant-Based Burger

DESSERTS: Crème Brûlée | Sticky Toffee Pudding | Chocolate Cake | Panna Cotta

SUNDAY ROAST EXPERIENCE

Served with roast potatoes, seasonal market vegetables, Yorkshire pudding and traditional gravy.

ROAST IRISH BEEF	€26	ROAST CHICKEN	€24
SLOW-ROASTED PORK BELLY	€24	SUNDAY SHARING BOARD	€27 pp

KIDS MENU

Under 12s

FISH GOUJONS & CHIPS	€9	MINI FISH & CHIPS	€10
CHICKEN GOUJONS & CHIPS	€9	MINI CHICKEN & MASH	€11
KIDS CHEESE BURGER	€10	MINI STEAK & MASH	€14
MAC & CHEESE	€9	MINI SALMON & MASH	€13
KIDS MARGARITA PIZZA	€9	Kids Desserts: Ice Cream €4 Brownie €5	



DESSERTS

VANILLA CRÈME BRÛLÉE

Classic crème brûlée served with a crisp biscuit.

€9

VANILLA PANNA COTTA

Silky panna cotta with seasonal fruit and honeycomb.

€9

STICKY TOFFEE PUDDING

Warm sponge, vanilla ice cream, caramel sauce.

€9

FLOURLESS CHOCOLATE CAKE

Rich chocolate cake with caramelised banana.

€9

APPLE TATIN

Caramelised apple, salted caramel, toasted nuts, ice cream.

€10

DARK CHOCOLATE MOUSSE

Smooth dark chocolate mousse with chocolate crumb.

€9

BISCOFF CHEESECAKE

Creamy cheesecake with Biscoff sauce and biscuit crumb.

€9

IRISH CHEESE BOARD

Selection of Irish cheeses, crackers, chutney, seasonal fruit.

€12

LUNCH FAVORITES

Served Daily 12:00 PM – 4:00 PM

SOUP OF THE DAY

€8

FISH & CHIPS

€17

CHICKEN CAESAR SCHNITZEL

€18

STEAK SANDWICH

€18

PRAWN LINGUINE

€18

GRILLED SALMON

€25

CLASSIC BURGER & FRIES

€17

CHICKEN BURGER & FRIES

€17

MOULES FRITES

€18

ROASTED CAULIFLOWER STEAK

€21



COFFEE & TEA

AMERICANO	€4
LATTE / CAPPUCCINO	€4.50
FLAT WHITE	€4.50
ESPRESSO	€3.50
TEA SELECTION	€3.50

SIGNATURE COCKTAILS

ESPRESSO MARTINI	€13
CLASSIC MARGARITA	€13
STRAWBERRY DAIQUIRI	€13
APEROL SPRITZ	€12
ELDERFLOWER SPRITZ	€12

FRESH JUICES

GREEN MACHINE <i>Apple, cucumber, kale & ginger.</i>	€5
BERRY BURST <i>Mixed berries, banana & yoghurt.</i>	€5

ALCOHOL-FREE COCKTAILS

PASSIONFRUIT MOJITO	€8
BERRY & BASIL COOLER	€8
CITRUS GARDEN	€8
DARK & STORMY ZERO	€8

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero, Sprite, Fanta Orange, Sparkling Water, Still Water.



PRIVATE EVENTS & RESERVATIONS

For bookings or private event inquiries, please visit our website at <https://www.irishtownrestaurants.com>

Dietary Requirements: Please inform your server of any dietary requirements, food intolerances, or allergies prior to ordering.

