

## Cocktails 12

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### **P&G**

Gunpowder Gin, Passionfruit Syrup,  
Elderflower & Citrus

### **Margarita**

Olmeqa Tequila, Cointreau, Lime & Simple Syrup

### **Aperol Spritz**

Aperol, Soda, Prosecco & Orange

### **Espresso Martini**

Absolut Vanilla Vodka, Kahlua,  
Espresso, & Simple Syrup

### **Amaretto Sour**

Disaronno Amaretto, Kirsch,  
Lemon & Angostura Bitters

### **Strawberry & Chilli Daiquiri**

Chilli Infused Rum, Lime Juice, Strawberry Purée

### **Bellini**

White Peach Purée, Orange,  
Schnapps & Prosecco

### **Ginger ÚLL**

Teelings Single Batch Whiskey, Ginger, Lime,  
Gingerbread Syrup, Chocolate Bitters, Pineapple

## Speciality G&T's 10

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### **Hendrick's Gin**

Black Peppercorn & Elderflower  
Angelica, Coriander, Juniper & Orris Root  
with a burst of Citrus Flavours

### **Gunpowder Gin**

Orange Segment & Rosemary  
Flavours of Citrus, Juniper, Gunpowder Tea,  
Meadowsweet & Coriander

### **Dingle Gin**

Slice of Grapefruit & Juniper Berries  
Crisp & Floral with hints of Blackberry,  
Marmalade & Chamomile

### **Micil Gin**

Star Anise & Citrus  
Burst of Citrus with Juniper & Sweet  
notes of Licorice

### **Beefeater Pink Gin**

Crushed Strawberries & Mint  
Flavours of Strawberry with classic notes  
of Juniper & Citrus

## Desserts 8.5

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### **Baked Lemon & Raspberry Cheesecake**

Bourbon Vanilla Ice Cream, Berry Compote

### **Chocolate & Almond Brownie**

Valrhona Chocolate Parfait  
& Salted Caramel Sauce

### **Selection of Homemade Ice Cream**

White Chocolate, Honeycomb, Lemon Curd

### **Vanilla Crème Brûlée**

Biscotti, Pistachio Macaron

### **Apple & Cinnamon Crumble**

Hazelnut Crumb, Caramel Custard,  
Honeycomb Ice Cream

## Dessert Cocktails 9

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### **Vanilla Chocolate Old Fashioned**

Roe & Co Whiskey, White Chocolate Liqueur,  
Cacao Brown, Vanilla

### **Crème Brûlée**

Rémy Martin VSOP, Caramel Liqueur,  
Disaronno, Fresh Cream, Valrhona Chocolate

### **Baileys Chocolatini**

Absolut Vodka, Baileys, Chocolate Syrup,  
Grated Valrhona Chocolate

## Steakhouse Specials

### **Early Bird**

**2 Courses €26**

Sunday to Thursday 17:00 - 18:30  
& Friday/Saturday 17:00 - 17:45

### **Sunday Lunch**

**2 Courses €19.95**

Every Sunday from 12:00 - 15:00

## A Gift of Taste

Our gift vouchers are the perfect  
present for friends and family to celebrate  
a special occasion or just to say thank you.

Purchase vouchers in the restaurant  
or via [ribeyesteakhouse.ie](http://ribeyesteakhouse.ie)



### **WIN Dinner for 4**

at any Oliver Dunne Restaurant

FOLLOW & TAG us to win!

@ribeyesteakhousemalahide

# A La Carte

## Bread

**Bread & Dips** Crusty Sourdough with Roasted Red Pepper & Cashew Dip & Spiced Feta 1.85pp

## Starters

### Sweet & Spicy Duck Wings

Crozier Blue Cheese Dip 12

### Salt n Pepper Squid

Lemon & Garlic Aioli 12.5

### Pan Seared Scallops

Crispy Poached Hens Egg, Chorizo Jam 15

### Crispy Pork Belly

Creamed Cannelloni Beans, Apple & Ginger Jam 11

### Caramelised Shallot & Goats Cheese Tart

Aged Balsamic, Baby Leaf Salad 10.5

### King Prawns

Buerre Blanc, Garlic Ciabatta 14

## Dry Aged Steaks

All our steaks are hung for a minimum of 30 days and are served with **one side and a sauce of choice:** Red Wine Jus, Peppercorn, Roasted Garlic Butter, Chimichurri or Béarnaise

### Piemontese Striploin

9oz/254g Striploin 25

### Charolais Ribeye

10oz/284g Ribeye 28

### Cote de Boeuf for 2

26oz/725g Cote de Boeuf 73

### Hereford Prime Irish Fillet

8oz/227g Hereford Fillet 34

### Bone In Black Angus Ribeye

16oz/460g Bone in Ribeye 40

## Mains

### Venison Burger

Smoked Bacon, Cashel Blue Cheese, Caramelised Onion Chutney, Chipotle Aioli & Fries 24

### Seabass Fillet

Heirloom Tomato Tartar, Capers & Lemon Dressing 23

### Fillet of Cod

Roasted Garlic Mash, Cep & Oxtail Jus 25

### Cornfed Chicken Breast

Glazed Carrot, Baby Onion & Smoked Pancetta Jus 22.5

### Cacio De Pepe Gnocchi

Truffle Cream, Charred Tenderstem, Aged Parmesan 20

### Slow Cooked Beef Featherblade

Saffron Gnocchi, Shitake, Potato & Parmesan Cream 24

## Land & Sea Tower

### The Ultimate Ribeye Steakhouse Experience for 2 85

16oz Bone In Black Angus Ribeye for 2, 2 Pork Ribs, 2 Seabass Fillets, 300g Wild Mussels, 2 Whole Grilled Langoustines, 150g Garlic Prawns, 2 Chorizo Sausage, 2 Confit Duck Arancini & Any 2 Sides

## Sides

French Fries 5.5

Confit Baby Potatoes, Rosemary & Garlic Oil 5.5

Home Cut Chips 5.5

Tenderstem Broccoli with Sunblush Tomato Pesto & Curried Almonds 5.5

Beer Battered Onion Rings 5.5

Truffle & Parmesan Fries 6

Creamed Potatoes with Aged Gruyere 5.5

Roasted Vegetables with Thyme & Fresh Herbs 5.5