

Menu

Tapas. Irish Style.

Welcome to Malahide's most innovative dining experience. Our menu is not structured around the traditional starters, mains, desserts, but is instead an open invitation to order from our specially selected tasting menus A or B or order your own combinations priced individually.

Any 3 dishes marked 'A' €35.95 *add dessert for €6 extra

Any 3 dishes marked 'B' €30.95 *add dessert for €6 extra

*menu A comes with a complimentary chefs appetiser

Manage consent

From The Earth

PERI PERI SALTED PATATAS BRAVAS. (A)	€10
Triple cooked potatoes, slow roast tomato sauce, garlic, chilli & lime aioli, parmesan. 2,3,4,7,13	
CRISPY BREADED FIELD MUSHROOMS. (A)	€9
Truffle & chive aioli, parmesan 1,2,3,4	
WARM GOAT'S CHEESE HONEY AND TRUFFLE DIP. (A)	€11
Char grilled sourdough, hazelnut crumble. 1,2,4,14	
CRISPY BREADED BRIE. (A)	€11
Berry compote, orange. 1,2,4,7	
HOMEMADE SOUP OF THE DAY. (B)	€8
Garlic crouton. 1,4,13	
CHERRY TOMATO BRUSCHETTA. (B)	€8
Grilled sourdough, ricotta whip, balsamic reduction. 1,4,7	
CHANA MASALA. (B)	€10
Chickpea, squash & coconut curry, poppadom.	

From The Sea

GINGER, CHILLI AND GARLIC TIGER PRAWNS. (A)	€14
Grilled sourdough, coriander. 1,4,5,7,13	
CRISPY MONKFISH TEMPURA. (A)	€15
Mango chutney, lime & chilli salt. 1,6,7	
SEARED KILMORE QUAY SCALLOPS. (A)	€16
Cauliflower puree, apple, hazelnut & golden raisin dressing, black pudding jus. 4,6,7,9,13,14	
CRISPY THAI SALMON & LEMONGRASS CAKE. (A)	€14
Chili aioli, pickled cucumber, soy, sesame & ginger dressing. 1,2,4,5,6,7,8,9,12	
CRISPY GARLIC & BLACK PEPPER CALAMARI. (B)	€11
Wasabi & lime aioli. 1,2,3,9	
EAST COAST MUSSELS. (B)	€10
Slow roast tomato and herb sauce, garlic crouton. 1,4,7,9,13	
HADDOCK & CRAB CANNELLONI. (B)	€13
Homemade pasta, cheddar & herb gratin, herb crust. 1,2,3,4,5,6,7	

From The Land

MOROCCAN SPICED SLOW ROAST LAMB SHOULDER. (A)	€14
Lemon hummus, pomegranate, toasted almonds, yoghurt. 4,7,8,14	
SURF & TURF. (A)	€16
Char grilled blackened sirloin, tiger prawns, roast potato, rosemary & chilli butter. 4,5,7,13	
SLOW COOKED PORK RILLETTES. (A)	€14
Apple puree, pickled beetroot & apple dressing, shaved fennel, grilled sourdough. 1,3,4,7	
SLOW ROAST BEEF WELLINGTON. (A)	€15
Honey roast root vegetables, jus. 1,2,4,7,13	
CRISPY BREADED CHICKEN PARMIGIANA. (B)	€11
Mozzarella, gratin potato, sundried tomato pesto. 1,2,4,7	
CHARGRILLED PRIME BEEF SLIDER. (B)	€12
Bröche bun, truffle aioli, onion jam, dubliner cheese, shoelace fries. 1,2,3,4,7	
CRISPY GLAZED CHICKEN WINGS. (B)	€11
Soy, sesame & ginger glaze, toasted sesame, coriander. 1,4,6,7,8,9,12	

From Heaven

WARM STICKY TOFFEE PUDDING.	€8.95
Warm toffee sauce, hazelnut praline, vanilla ice cream. 1,2,4,14	
TERRY'S CHOCOLATE ORANGE MOUSSE.	€8.95
Cocoa crumble, chocolate orange sorbet. 1,2,4,14	
BAILEYS & WHITE CHOCOLATE CREME CARAMEL.	€8.95
Marinated strawberries, honeycomb, strawberry sorbet. 2,4	
LEMON & RASPBERRIES.	€8.95
Frozen caramelised lemon curd, raspberry compote, shortbread crumble, raspberry sorbet. 1,2,14	
HOMEMADE CHEESECAKE OF THE DAY.	€7.95
1,4,14	
SELECTION OF HOMEMADE SORBET.	€7.95
SELECTION OF ICE CREAM.	€6.50
2,4	

Allergen Advice

Gluten - 1, Eggs - 2, Mustard - 3, Milk - 4, Crustaceans - 5, Fish - 6, Sulphites - 7, Sesame seeds - 8, Molluscs - 9, Lupin - 10, Peanuts - 11, Soy beans - 12, Celery - 13, Nuts - 14

Please ask your server about our gluten adaptable dishes and vegan advise them prior to ordering if you have any dietary requirements.

All beef sold in this restaurant is of Irish origin.

10% service charge applies to parties of 5 or more. All prices inclusive of vat at 9%