

2017

Etto Merrion Row Dinner Menu 2017

Etto

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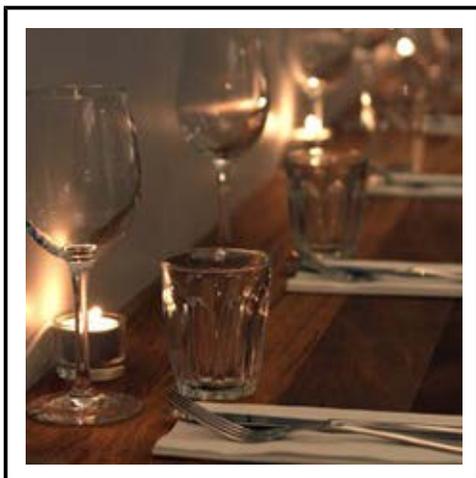


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Open Monday to Saturday
Monday to Friday: 12pm to 10pm
Saturday: 12.30pm to 10pm
Closed Sundays and bank holidays



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Sample dinner menu

Our a la carte menu is available from 5pm to 10pm, Monday to Saturday.

Nibbles

- Le Levain bread and butter €2.50
- Nocellara olives €4.80
- Smoked almonds €4.80
- Jamon Iberico Paleta €14
- Cod croquettes €9
- Porcini and fontina suppli €7

Starters

- Hot smoked mackerel, crab apple, beetroot and horseradish €10
- Chargrilled onion squash, black figs and goat's curd €10
- Glazed duck hearts, grilled leeks and romesco €11
- Venison tartare, pickled pear, mustard and rye €13
- Tuna crudo, plum vine tomato and oregano €13

Mains

- Mussels, nduja, fennel and samphire €18
- Spinach and ricotta malfatti, ceps and sage butter €19
- Pig cheek braised in fino, apple, sweetheart cabbage and polenta €22
- Grilled cod, cauliflower, sea astor and dulse butter €23
- Côte de bœuf, bordelaise sauce and crispy garlic potatoes (serves 2) €59

Sides

- Hashed potatoes and Lyonnaise onions €4.50
- Kohlrabi, chicory, chervil and caper salad €4.50
- Chargrilled tenderstem broccoli and mustard dressing €4.50

Desserts

- Damson and elderberry crumble and sour cream ice cream €7
- Lemon posset, blackberry and gin €7
- Red wine prunes and vanilla mascarpone €7
- Bitter chocolate pot, amarena cherry and hazelnut biscuit €7
- Today's cheese: Mileen, Coolatin, Fourme d'Ambert €4 each

A 12.5% service charge will be added to parties of 5 or more.



