Etto Merrion Row Dinner Menu 2017

Etto

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- Dinner menu -

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 aster 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.