

Starters

PORK CROQUETTE

Sauce gribiche, apple gel and puffed quinoa

€11.50

BEEF TARTARE

Miso seasoning, baby gem and kimchi salad

€11.50

LOCAL SNAILS

Tossed in garlic butter and set up on a polenta crisp

€11.50

PRAWNS

Compressed watermelon and wasabi mayonnaise

€15.50

SCOTTISH MUSSELS

Tossed in a coconut broth scented with ginger and lemongrass

€16.50

Pasta & Rice

RISOTTO NERO DI SEPPIA

Acquerello risotto tossed with squid ink and fine herbs, topped with a calamari and fennel salad
€16.50

RICOTTA GNOCCHI

Ricotta gnocchi tossed with a dill and lime butter and topped with a homemade bottarga
€13.50

MARGAUX AMATRICIANA

Fresh tomatoes, garlic, basil, pecorino and guanciale
€14.50

LOCAL GOAT CHEESE RAVIOLI

Sage and pepper butter or tomato sauce
€13.50

PAPIRI CHICKEN

Papiri pasta tossed with pulled chicken or chorizo sausage
€14.50

Main Course

FISH OF THE DAY

Served with cucumber salsa and a saffron veloute

RIBEYE 300G

Ratatouille and a port wine jus

€27.00

PORK BELLY & SCALLOP

Bak choi, coconut and lime veloute

€23.50

SIRLOIN 30 DAYS AGED

Grilled portobello mushroom and creamed spinach

€27.50

MARGAUX BURGER

200g patty, american cheese, caramelised onions and crispy guanciale

€14.50

CHICKEN BREAST

Filled with mozzarella and garlic butter set on a vegetable fricassee

€20.50