



FADE STREET SOCIAL  
GASTROBAR MENU



THE SHARING OF  
FOOD IS THE BASIS  
OF SOCIAL LIFE

★ RECOMMENDED

♥ LIGHT

👦 RECOMMENDED FOR KIDS

🍹 MOJITO MONDAY

## GRILL CHARRED

Charcoal roasted great Irish sirloin with a parmesan, chestnut and mushroom tart

€15.00

Slow roast half/whole baby chicken, onion layonnaise and peppered bacon

€12.00 👦

Patanegra Iberico pork poached with fennel powder with quince purée and coriander

€12.00 ★

Charred tuna loin with heirloom tomato, toast, aubergine and walnut purée

€10.50

Thinly sliced Magret duck breast served pink with pickled kumquats, pain d'épice, scented shallot purée, orange dressing and handmade confit duck spring roll

€10.50

Point end steak with rosemary and bone marrow butter

€11.00

## BRAISED

Thinly sliced duck with foie gras, white beans, smoked bacon truffle and onion lyonnaise

€15.50

Crispy salt cod brandade and squid with pickled red pepper, chick peas and chorizo

€9.50 🍹

Chinese pork belly, slow cooked with Asian spices and crispy peanut brittle

€10.50 ★ 👦

Fillet of sole topped with crispy shallots dry ham, black olives, borlotti beans and rosemary

€11.00



## CARPACCIO

Chicken canapé, crisp chicken skin, baba ganoush, toasted walnut and dill

€8.95

Beef Carpaccio with pickled mushroom, radish, wasabi mayonnaise and smoked oil

€11.00 ★

Tuna and tomato ravioli, shallot and tomato fondue with coriander, basil and lemon confit

€10.50 ♥

Octopus rolled in herbs served with thin slice of Spanish ham brushed in pork fat scented with rosemary

€10.50

Cured leg of Iberico ham, with a reblochon custard and grissini bread sticks

€11.50



## COATED & FRIED

Whole soft shell crab in sesame spice flour with miso mayonnaise, crab and lemongrass dipping sauce

€11.50 ★

Prawn tempura on charred crusty bread with pesto, tomato, herbs, lemon purée and good olives

€9.50

(Little Bites)

Floured crispy chiffon squid with light lobster mayonnaise and tarragon

€6.50 🍷

Salted popcorn with crispy free-range chicken cooked in tapioca flour, rolled in sumac with truffle butter

€6.00 🍷

Mini goats cheese logs wrapped in ham brushed with balsamic and truffle honey

€6.00

## SNACKS

Mini lobster hotdog, lobster meat bound in béarnaise and melted hazelnut butter, brioche roll

€11.95 ★

Baby crab toasties with melted cheese, duck egg hollandaise, skinny fries and truffle mayonnaise

€9.95 🍷

Bacon and cabbage burger, fried pork belly in balsamic, smoked pudding, crispy cabbage, peppered bacon, lyonnaise and a milk bun

€7.50 🍷

Cured salmon with truffle honey, yoghurt and lemon purée

€6.00 🍷

## TAPAS FROM THE GARDEN

Wild Irish mushroom with celeriac and cep dressing

€6.50 ♥ 🍷

Truffle hen egg, potato and olive oil foam, toasted soldier with hollandaise and mushroom powder

€7.50

Pumpkin macaroni with spring onion and parmesan

€8.00 🍷

Truffle pasta with charred asparagus and parmesan

€10.00

Chargrilled leeks with shaved Parmesan, duck egg and hazelnut mayonnaise

€6.75 🍷



## SIDES & EXTRAS

Selection of sourdough bread with mushroom butter and chive crème fraîche

€5.00

Crispy airbags stuffed with truffle cheese wrapped in dried ham

€4.95

Skinny fries with grated Parmesan, smoked bacon and brown onion purée

€4.50

Chickpea chips fried in semolina with warm garlic and pernod custard

€5.00

Potatoes cooked in beef dripping topped with hollandaise & herbs

€4.50 

Fine green beans rolled in cep dressing with mushroom powder, lemon zest and chervil

€4.95

Seasonal veg from the garden

€5.20 

## TO SHARE

Charcoal roasted great Irish sirloin with a parmesan, chestnut and mushroom tart

€24.00

Patanegra Iberico pork poached with fennel powder with quince purée and coriander

€20.00 ★

Charred tuna loin with heirloom tomato, toast, aubergine and walnut purée

€19.00

Thinly sliced Magret duck breast served pink with pickled kumquats, pain d'epice, scented shallot purée, orange dressing and handmade confit duck spring roll

€17.00

Point end steak with rosemary and bone marrow butter

€18.00



## PASTRIES

Coconut two textures, black olive caramel, coconut tuiles

€8.00

Baby banoffi, banana purée, caramel jelly, condensed milk caramel with banana sorbet and biscuit crunch

€7.50 🍷

Dark and white chocolate mousse, hazelnut and orange confit with a caramelized toasted brioche

€6.50

Grapes poached in tarragon and star anise, caramel apple and marzipan ice cream

€6.50

Blackberry pavlovas, white chocolate chantilly and iced red berry parfait

€8.50

Praline doughnuts, tonka bean cream, white coffee ice cream

€8.00 🍷

Apricot and Litchi soup, honey and macadamia nuts parfait, litchi ice cube

€7.50





## FADE STREET COCKTAILS

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### \* SOOTHE THE BEAST \*

€13.50

G'vine Fin & St.Germain Elderflower liqueur are combined with lavender syrup & fresh citrus juices to make a very well balanced cocktail. Served over crushed ice & garnished with a lemon twist.

### \* ELDERFIZZ \*

€12.00

St.Germain Elderflower liqueur & lemon juice are topped off with prosecco & finished with a sweet elderflower foam.

### \* KNEE TREMBLER \*

€12.00

Absolut Vodka, strawberry liqueur, lime juice & vanilla syrup are shaken before being strained into a tall glass & topped off with prosecco.

### \* RHUBARB TART \*

€12.00

A delicious fusion of vanilla vodka, fresh lemon juice, rhubarb purée, rosemary sugar & rhubarb bitters. Garnished with a sprig of rosemary.

### \* HOTSY TOSY \*

€12.00

Honey vodka, citron vodka, passion fruit & grapefruit bitters are built in a tall glass & topped off with ginger beer for a well balanced long drink.

### \* M O N T O \*

€12.00

Fresh pear muddled with lemon juice before being shaken with pear vodka & Midori Melon liqueur for a really fun & tasty drink.



## WHITE WINE

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### QUINTA DA ALORNA "CARDAL" WHITE 2015

*Portugal*

€28/17/8

Fresh and soft, with notes of rose petal.  
Slightly spritzy with generous ripe fruit.

### FINCA OS COBATOS GODELLO 2016

*Spain*

€34.50/19/9

Intense mineral rich with a long-lived character of a full bodied wine.

### VIA ROMANA PINOT GRIGIO 2016

*Veneto*

€36/19.50/9

A richer style of Italian Pinot Grigio. Fresh nose and smooth  
generous flavours sets this apart from others.

### WINZER KREMS GRÜNER VELTLINER "KREMSEER SANDGRUBE" 2015

*Austria*

€40/22/10

Classical fruity bouquet layered with spicy and herbal  
nuances and a masterfully balanced acidity.

### MARBLE LEAF SAUVIGNON BLANC 2015

*New Zealand*

€42.50/24/10.50

Classic Marlborough style with a mineral edge, passion fruit  
and grapefruit notes with a long, dry stony finish.

### LA CHABLISIENNE "LA PIERRELÉE" CHABLIS 2014

*France*

€46/23.50/12

A classically dry, stony Chablis with citrus and vanilla notes.  
Full and rich in the mouth and a aromatic finesse.







## RED WINE

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### QUINTA DA ALORNA "CARDAL" RED 2015

*Portugal*

€28/17/8

Youthful, fresh and well balanced wine with fruity notes.

### CÔTES DU RHÔNE 'LA BORDE' 2015

*France*

€34.50/19.50/9.50

A delicate nose of red fruits, black currant jelly and cedar.  
Well balanced with spicy herbal character.

### LADERO CRIANZA TEMPRANILLO 2013

*Rioja, Spain*

€35.50/20/9.10

Full-bodied, clean, powerful nose with aromas of sweet, ripe,  
red fruit and oak ageing and a long finish.

### AMBO NERO PINOT NOIR 2015

*Italy*

€35.50/19.50/9

Quintessential notes of Pinot Noir with berry and black cherry aromas.  
Delicate and fruity on the palate, velvety and smooth. Superb value.

### CALLIA MALBEC "BLEND DE TERROIRS" 2015

*Argentina*

€37/20/10

Deep red and vivacious wine, with bright purplish tints.  
Aromas of wild berries, raspberries.

### FINCA NUEVA RIOJA RESERVA 2009

*Spain*

€38/21/11

24 months in old French oak, elegant, rich,  
dense and sweet with plum and cherry fruit  
nose in a superb balance.