



FADE STREET SOCIAL
GASTROBAR MENU



THE SHARING OF
FOOD IS THE BASIS
OF SOCIAL LIFE



- ★ RECOMMENDED
- ♥ LIGHT
- 👶 RECOMMENDED FOR KIDS
- CG CONTAINS GLUTEN
- CN CONTAINS NUTS
- CD CONTAINS DAIRY
- CE CONTAINS EGGS
- GA GLUTEN ADAPTABLE
- NA NUT ADAPTABLE
- DA DAIRY ADAPTABLE
- EA EGG ADAPTABLE

GRILL CHARRED

Point end steak charred over coal, seasoned with charcoal salt, bone marrow butter, burnt spring onion, and pine nuts

6oz €19 / 8oz €25

Corn fed Parmesan chicken leg with slow cooked egg, cos lettuce brushed in cep dressing, torn rocket, shallots and tarragon

€12.00

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

€15.50

Citrus glazed duck breast with pistachio, sesame, pickled mooli and black grapes

€14.00

Great Irish sirloin with Cafe de Paris butter, turmeric shallots and green beans

6oz €25 / 8oz €32

BRAISED

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

€10.50

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

€12.50 ★ 🤖

Octopus with tomato, chorizo, crispy chickpea custard, onion lyonnaise, smoked paprika, and parsley

€14.95



PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS.
12.5% SERVICE CHARGE WILL BE ADDED TO TABLES OF SIX OR MORE PEOPLE.
100% OF OUR TIPS ARE DISTRIBUTED TO OUR STAFF.

CARPACCIO

Torn Burrata with basil purée, peaches, herbs, lardo and black pepper

€14.00

Thinly sliced beef salad with radish, herbs, fried artichoke, dijon mustard, mayonnaise and shallots

€16.00 ★

Sea bream ceviche with green olive purée and fennel

€11.00

Alaskan king crab with radish, apple and wasabi

€15.00

COATED & FRIED

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

sauce CG CN CE CO

€15.00 / 2 CRAB ★

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

€11.50

Blistered padron peppers with mandarin salt and orange blossom gremolata

€6.50

Smoked black pudding fried in Japanese bread crumbs with vanilla and apple purée

€6.50

(Little Bites)

Truffle popcorn seasoned with Coolattin cheddar cheese and balsamic dust

€6.00



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SNACKS

BLT lobster on toast with hollandaise and herbs, skinny fries, and lobster mayo

€15.00

Cured salmon with truffle honey, yoghurt and lemon purée CC CO

€6.00

Duck spring roll in roasted garlic and sweet miso

€8.00

Foie gras burger with balsamic caramel, cherry ketchup and onion lyonnaise in a brioche bun

€14.00

TAPAS FROM THE GARDEN

Wild Irish mushroom with celeriac and cep dressing CO

€6.50 ♥

Whole roasted cauliflower for two with hazelnut mayo, cauliflower purée, parmesan cheese and truffle butter

€11.00

Pumpkin macaroni with spring onion and parmesan CC CO CE

€8.00

Truffle pasta with charred artichoke and parmesan

€10.00

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SIDES & EXTRAS

Selection of sourdough bread with mushroom butter and chive crème fraîche CG CD

€6.00

Crispy airbags stuffed with goats cheese, topped with tomato

€5.00

Skinny fries with grated parmesan, smoked bacon and brown onion purée DA CG

€5.00

Chickpea chips fried in semolina with warm garlic and pernod custard CG CE CD

€6.00

Potatoes cooked in beef dripping topped with hollandaise & herbs CG DA EA

€6.00 

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

€4.95

Seasonal veg from the garden EA DA

€5.20

TO SHARE

Point end steak charred over coal, seasoned with charcoal salt, bone marrow butter, burnt spring onion, and pine nuts

€30.00 / 10oz

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

€30.00

Citrus glazed duck breast with pistachio, sesame, pickled mooli and black grapes

€26.00

Great Irish sirloin with Cafe de Paris butter, turmeric shallots and green beans.

€36.00 / 10oz



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PASTRIES

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

€7.50 

Dark and white chocolate mousse,
hazelnut and orange confit with a
caramelized toasted brioche CE CO GA NA

€8.50

Seasonal pavlova, white
chocolate chantilly and iced red
berry parfait CO CE

€8.50

Praline doughnuts, vanilla cream,
white coffee ice cream CI CO CE CG

€8.00



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