Upstairs at
THE MARTELLO

W: THEMARTELLO.IE
I: @THEMARTELLOBRAY
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STARTERS

HOMEMADE SOUP OF THE DAY
Served with homemade brown bread

SPANISH STYLE CHORIZO AND CHICKEN CROQUETTES
Chicken, chorizo and creamy manchego cheese sauce filled croquettes, served with jalapeño aioli

CLASSIC CAESAR SALAD
Served with baby gem lettuce, herb croutons, crispy pancetta, aged parmesan, anchovy Caesar dressing, pine nuts

THAI MARINATED CHICKEN SATAY
Cooked in a spicy peanut sauce, served on a bed of soy noodles

GLAZED CHICKEN WINGS
Tossed in one of the following sauces: BBQ / Sweet Chilli n' Lime / Salt n' Chilli / Hot n' Spicy
Served with blue cheese mayonnaise

MAINS

All main courses served with side of fries, side salad or vegetables

JOINT OF THE DAY
Ask server for details

CAJUN CHICKEN & SMOKED BACON PASTA
Cajun marinated chicken fillet pieces and smoked bacon cooked in a lemon and basil herb cream sauce, topped with aged parmesan flakes and served with garlic ciabatta

MARTELLO CHICKEN CURRY
Seasoned chicken strips sauteed with red onion, pak choi, mixed peppers, carrots and courgettes, served in a mild curry sauce with steamed rice and crisp poppadoms

ITALIAN BAKED LASAGNA
Topped with mozzarella and cheddar cheese, pesto drizzle, parmesan and rocket leaves, served with garlic ciabatta and fries

GRILLED SEABASS FILLETS
Served with crushed baby potatoes, buttered asparagus and samphire topped with salsa verde

VEGAN BURGER
Plant based meaty patty with chopped iceberg lettuce, red onion, crunchy slaw, beef tomato, vegan garlic mayo served in a vegan bun with fries

DESSERTS

TOBLERONE CHEESECAKE
Rich Swiss chocolate with honey and almond nougat flavored cream cheese filling, on a biscuit base with caramel sauce and Chantilly cream

WARM CHOCOLATE FUDGE CAKE
Indulgent chocolate cake served with Belgian chocolate sauce and Chantilly cream

WARM HOMEMADE APPLE PIE
Stewed Bramley apples oven baked with short crust pastry and served with homemade vanilla pod custard and Chantilly cream

TEA / COFFEE

€30 2 COURSE / €35 3 COURSE

Allergen menu available – please ask your server