

A la CARTE

STARTERS

Seasonal Soup €8.90

Served with our homemade brown bread #1,3,7,9

Chicken Liver Pâté €12.95

Prune & Armagnac purée, toasted white soda bread #1,3,7,12

Pan Fried Scallops €16.95

Truffle celeriac purée, chorizo, hazelnut crumb #7,8,14

Smoked Chicken Salad €13.95

Pearl barley, pomegranate, pickled apple, toasted pecans. #1a,8.

Prawn Risotto €14.95

Lobster bisque emulsion, Parmesan crisp #2,4,7,9

Watermelon, Feta and Mint Salad €12.95

Lime dressing #7,12

Guinness Smoked Salmon €14.95

Pickled radishes, crispy capers dill crème fraîche #4,7,12

Beetroot, Orange & Walnut Salad (V) €12.95

White balsamic Dijon dressing #8,10,12

Wild Mushroom Bruschetta (V) €11.95

Toasted sourdough, truffle oil #1,12

MAINS

We use certified premium 28 day dry aged Irish Beef.

Our steaks are cooked to your liking and served with Roasted Shallot:

Béarnaise Sauce #3,7,12 or Pepper Sauce #7,9,10,12

9oz (255g) Centre Cut Fillet €44.00 #7

10oz (283g) Sirloin Steak €41.50 #7

Roast Rack of Irish Lamb €42.95

Red wine jus #7,9,12

Trocadero Style Monkfish €41.50

Sweet soy and balsamic sticky glaze, toasted sesame seeds, mango salsa, pea and spring onion puree #1,4,6,11,12

Barbary Duck Breast €34.50

Spiced red cabbage, blackcurrant and thyme jus. #7,12

Braised Featherblade €34.50

Carrot puree, garlic potatoes, buttered kale, stout & chocolate infused jus #1a,7,12

Fresh Pan-Fried Cod €34.95

Honey, chilli peanut oil, soy cream sauce with seasonal vegetables #1,4,5,6,7,9,11,12

Roast Chicken Supreme €29.95

Tomato and mascarpone sauce, baby leeks, crispy Parma ham #7,9

Spring Vegetable Tagliatelle €25.50

Lemon and chive sauce. #1,3,7,9

Grilled Halibut Fillet €38.95

Chickpea puttanesca sauce, asparagus, crispy potatoes #4,7,9,12

Plant-Based Vegan Steak (V) €32.50

Roasted cherry vine tomatoes, mushroom and onion jus #1,9,10,12

SIDES

€6.25: Green Beans, Tomato & Onion Sauce #12 | Sautéed Mushrooms with Mirin & Soy #1,6,12 | Tenderstem Broccoli, Blue Cheese & Walnuts #7,8,12 | Baby Carrots, White Balsamic & Caraway Dressing #12 | House Salad #10,12

€4.95: Chipped Potatoes | Creamy Mash #7 | Seasonal Potatoes #7

EST. 1957

TROCADERO

DUBLIN



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Gift vouchers are available to purchase at the front desk & on our website

Allergies: Please make your server aware of any allergens or dietary requirements.

#1 Cereals containing gluten wheat | #1a Barley | #1b Oats | #2 Crustaceans | #3 Eggs | #4 Fish | #5 Peanuts | #6 Soya Beans | #7 Milk

#8 Nuts | #9 Celery | #10 Mustard | #11 Sesame Seeds | #12 Sulphur Dioxide | #13 Lupin | #14 Molluscs

As allergens are present on site please alert your server to the severity of your allergy

We may make occasional changes to our menu in accordance with seasonal availability and market deliveries.

The logo features the words "A la CARTE" in a stylized font. "A la" is written in a red, cursive script, while "CARTE" is in a dark green, all-caps sans-serif font. The text is centered within a light grey circle that has a decorative border of small green dots.

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