

STARTERS

Seasonal Soup €8.90

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

Chicken Liver Pâté €12.95

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

Whipped Goats Cheese €12.95

Hot honey, bacon, toasted pecans, sourdough #1,7,8

Pan Fried Scallops €15.95

Butternut squash two ways, capers, parmesan. #4,7,14

Crispy Fried Calamari €12.95

Chilli and lemongrass jam #1,4,12,14

Crab and Saffron Risotto €14.95

Cooked in a shallot and white wine reduction. #2,4,7,9,10,12,14

Mushroom & Toasted Walnut Pâté (V) €11.95

Caramelised red onion chutney, sourdough toast #1,8,12

Carrot, Orange & Avocado Salad (V) €12.95

Pumpkin seeds, citrus & Dijon dressing #10,12

Fig, Mozzarella and Serrano Ham Salad €14.95

Balsamic glaze #7,12

PRIME CUTS

Our beef is certified 28 day dry aged Irish Angus Beef

9 oz (255g) Centre Cut Fillet €43.00 #7

10 oz (283g) Sirloin Steak €39.95 #7

All our beef dishes are cooked to your liking and served with the following:

Braised Pearl Onions - #12 | Sun-dried Tomatoes | Béarnaise Sauce - #3,7,12
or Pepper Sauce - #7,9,10,12

MAINS

Roast Rack of Wicklow Lamb €39.95

Red wine jus #7,9,12

Crispy Slow Roasted Pork Belly €32.95

Vermouth jus, cauliflower purée, apple sauce #7,12

Duncannon Monkfish €37.95

Sweet soy and balsamic sticky glaze, toasted sesame seeds, mango salsa, Asian roasted potatoes #1,4,6,11,12

Fresh Pan-Fried Cod €32.95

Honey, chili, peanut oil and soy broth with seasonal vegetables #1,2,4,5,6,7,9,11,12,13,14

Truffle & Mushroom Tagliatelle €25.50

Parmesan, rocket #1,3,7,9

Apricot Glazed Confit Duck €32.95

Spiced cous cous #1,7,9,12

Blue Cheese Risotto €24.50

Walnuts, spinach, spring onion #7,8,9

Homemade Cannelloni €28.00

Beef ragout with spinach, three cheese béchamel and house salad #1,3,7,9,10,12

Chicken Supreme €29.50

Chimichurri sauce, roasted vegetables #7,9,12

Plant-Based Vegan Steak (V) €32.50

Mushroom ketchup, charred baby gem #1,9,12

Black Sole on the Bone €39.95 (Price may vary depending on market price)

Capers, lemon and herb butter #4,7,12

SIDES

€6.25: Cauliflower Cheese #1,7,9 | Sautéed Mushrooms & Onions |

Creamed Spinach with Garlic, Chilli & Cumin #1,7,9,12 |

Petit Pois French Style #7,9 | Ratatouille #12 |

Smoked Corn Ribs with a Chipotle Mayo #3,10,12

€4.95: Garlic Infused Roast Potatoes with Rosemary Sea Salt |

Chipped Potatoes | Creamy Mash #7

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

Unfortunately, as allergens are present on site we cannot guarantee menu items will be completely free from a specific allergen.

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

EST. 1957
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