

THE SUMMER SKITCHEN

DINNER MENU

SMALL PLATES

Sharing size starter selection using Mediterranean produce, we suggest two per person so that you can experience different tastes, textures and ingredients.

Smoked baby aubergine, barrel aged feta, Giarraffa olives (V)	€7.00	Artichokes, labneh Kalamata olives (V)	€7.50
Squid ink arancini chermoula mayo	€8.00	Tomatoes, courgette, pistachio di Bronte salsa (Vg)	€6.50
Plank roasted mackerel, peaches caramelised walnuts, lemon	€7.50	Broad bean falafel, tahini wholemeal pita (Vg)	€6.50
Fried calamari and whitebait with coriander and lemon mayo	€8.00	Lamb pastilla, baby gem quince jelly	€9.00
Smoked burrata, cauliflower raisins, caper berries (V)	€7.50	Pulled pork empanada rose harissa crème fraîche	€8.00
Burrata, panzanella heritage tomatoes (V)	€7.00	Finocchiona, house pickles crisp bread	€7.50
Capocollo Presidio, smoked peppers Marcona almonds	€9.00	San Daniele, melon, honeycomb bee pollen	€9.00
Aleppo chilli charred heritage carrots muhamarra, pita (Vg)	€6.50		

SALADS

THE SUMMER KITCHEN CAESAR SALAD

Baby gem, garlic croûtons, smoked pancetta anchovies, Parmesan and Caesar dressing

Classic	€13.00
Pimenton charred cornfed chicken	€15.00
Cedar wood plank roasted salmon honey miso glaze	€16.00

Rose harissa cauliflower, kale capers, ricotta, toasted hazelnuts moût de raisin dressing (V)	€13.00
Spinach, kale, charred spring onions asparagus, peaches, romesco (Vg)	€12.50
Sprouting broccoli, Romanesco broccoli Haricots vert, skordalia (Vg)	€13.50

PASTA

SQUID INK TAGLIOLINI	€18.00
Crab, prawns, Aleppo chilli, cherry tomatoes, shellfish jus, herbs	
PICI ALL RAGÙ	€16.00
Pork, Italian fennel sausage, mushrooms, thyme, pecorino	
MALLOREDDUS ALL'PESTO (V)	€14.50
Pistachio di Bronte pesto, toasted pine nuts, spinach, Tuma Persa	
FETTUCINI CAPRETTO	€16.50
Spiced lamb ragù, Taggiascha olives, kale	
PUMPKIN & SEITAN RAVIOLI (VG)	€16.00
Slow roasted peppers almonds, herbs	

If you suffer from a food allergy or intolerance or have a special dietary requirement, please speak to our staff before you order your food and drink.

V - Vegetarian | VG - Vegan

PIZZA

The centrepiece of our open kitchen is the wood fire oven, designed to give you a great crust and to make sure the fresh ingredients can shine through.

LE ROSSE

MARGERITA (V)	€10.00
San Marzano tomatoes fior di latte, basil	
CAPRICIOSSA	€12.50
San Marzano tomatoes, fior di latte artichokes, cotto, olives, mushrooms	
CALZONE	€13.00
Ricotta, fior di latte, pancetta, mushrooms side of San Marzano tomato sauce	
QUATTRO STAGIONI	€13.50
San Marzano tomatoes, fior di latte roasted peppers, artichokes, mushrooms, olives, pancetta agli'aromi	
FUNGHI (V)	€14.00
San Marzano tomatoes, fior di latte sautéed mushrooms, garlic confit, fresh rosemary, truffle	
SPEZIATA	€14.00
San Marzano tomatoes, nduja sciacciata calabrese, sun blushed tomatoes, fresh mozzarella	

LE BIANCHE

TREVISANA (V)	€11.00
Robiola, radicchio, rosemary	
BIETOLE (V)	€12.50
Beets, chèvre goat's cheese toasted pine nuts, tardivo	
CARBONARA	€12.00
Parmesan cream, pancetta confit egg, parsley	
AL PESTO	€13.50
Pistachio di Bronte pesto, fior di latte finocchiona, scamorza, baby spinach	

BURGERS

All our burgers are home-made and hand-formed using selected cuts of grass-fed beef to enhance the taste profile. Burgers are cooked medium unless otherwise requested & come in a toasted butter brioche bun, beef tomato, lettuce & Dutch dill pickles.

TSK CLASSIC	€17.00
Our favourite, with red wine caramelised onions	
GO NAKED	€17.00
We just remove the butter brioche bun and add a generous baby gem lettuce salad, jicama slaw and a spiced aioli	
ABC BURGER	€18.50
Feta and avocado guacamole crisp bacon and mature cheddar	
TOFU & LENTIL	€13.50
Patty with tofu, roasted peppers lentils and chickpeas, with a spiced sriracha egg-free mayonnaise (Vg)	
BEETROOT & MUSHROOM	€13.50
Patty of sautéed wild mushroom, beetroot quinoa and black bean patty with egg-free aioli, vegan cheddar and a side of jicama slaw (Vg)	

FROM THE MIBRASA GRILL

We only use Irish Hereford grass-fed beef that is dry aged for 35 days to develop maximum taste and flavour. Our pork is Iberico from the Zamora region. In pursuit of a great grilled taste, we use a Mibrasa charcoal oven that gives us the ability to cook at elevated temperatures, ensuring a great char and locking in all the natural flavours.

NEW YORK STRIPLOIN – 300G	€32.00
RIB EYE – 300G	€31.00
TENDERLOIN – 250G	€35.00
BAVETTE – 300G	€28.00
DIJON MUSTARD AND CRAFT ALE BASTED BABY CHICKEN	€26.00
IBERICO 'SECRET CUT'	€27.00
IBERICO PLUMA	€28.00
IBERICO PRESA	€27.50

CHOOSE FROM ONE OF THE FOLLOWING SAUCES;

Béarnaise, Cream of mushroom
Chimichurri, Peppercorn

All grills are served with
honey glazed tomato and fries.

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