

## Starters

- Irish Smoked Salmon** (1,3,4,10,13) € 18,00  
Potato & mustard salad, red onion, homemade charcoal bread.
- Solyanka Soup** (1,7,13,14) € 12,00  
A rich soup with a variety of smoked meats, ham, sausages, and olives .  
An old recipe.
- Pate French Style** (1,7) € 13,00  
Homemade chicken liver pate, onion marmalade and toasted bread.
- Herring** (1,4) € 15,50  
Lightly salted fillets of herring, red onion & warm baby potatoes.
- Pan fried King Prawns** (2,12) € 12,50  
Olive oil, garlic, chilli.
- Caramelized goat cheese seasonal salad** (1,7,8,10, walnuts) € 12
- Homemade Soup of the day** (1,7,9,14) € 9,00  
Please ask your server for details

## Mains

- Classic Beef Stroganoff** (7,13) € 26,50  
A traditional recipe of this delicious dish & creamy mash or buckwheat.
- Chicken Milanaise** (1,3,7,13) € 25,50  
Served with Champ & warm tomato sauce, chili, capers.
- Oven-baked Sea Bass fillet** (2,4,10,13) € 28,50  
Prawns, Steamed vegetables, almond flakes & Roast potatoes.
- Pasta or Risotto of the Day** (1,2,3,4,7,8,9,13) € 24,00  
Please ask your server for details (Vegetarian available).
- Dry Aged Hereford Rib-Eye Steak** (7,13) € 37,50  
Caramelized onions & mixed forest mushrooms.
- Lamb Chops** (13) € 34,50  
Roasted mixed vegetables.
- Prawns and chorizo salad** (2,13) € 27,00  
Grilled prawns, warm chorizo, potatoes, baby spinach, and pickled carrots.
- Duck Leg** (10,13) € 26,50  
Roasted baby potatoes. green salad and caramelized onion.
- Caramelized Goat cheese seasonal salad** (1,7,8,10) € 24,00

## Sides

- Caramelized Carrots and Parsnip** (7,13) € 6,5
- Green Salad** € 5,5
- Baby Potatoes** (7) € 5,5
- Broccoli and Green Beans** (7,13) € 6,5
- Champ** (7) € 5,5
- Freshly Baked Bread Basket** (8) € 3,75
- Gratin Baby Potatoes with Garlic** (7,13) € 6,5

## Some pairing suggestions to try

- Riesling Trocken, Fritz Haag, Germany.  
100ml € 8,00 - 190ml € 13,50
- El Grano ,Carmenere, Chile.  
100 ml € 6,80 - 190ml € 11,10
- J.M. Gobillard 1er Cru, Champagne.  
100ml € 16,00
- Crémant de Bourgogne Brut, France.  
160ml € 14,50
- Sauvignon Blanc, Babich, New Zealand.  
100ml € 8,00 - 190ml € 13,50
- Albariño, Atlantis, Maetierra, Rias Baixas.  
100ml € 7,50 - 190ml € 12,70



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Olesya's Wine Bar

All our dishes are made and prepared in house | If any allergens, ask the matrix to your waiter

10% Service charge will apply for parties of 4 or more

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