

Lunch Set Menu

2 COURSES: €25 • 3 COURSES: €30

The menu is only available from Monday to Friday, excluding public holidays.
Still water is included in the price.



THE
ROOFTOP
RESTAURANT & LOUNGE

FIRST COURSE

OCTOPUS SKEWERS GF

Char-grilled octopus • blanched leeks • chili-spiced coating • smooth potato & cheese cream

CREAMY BURRATA V GFp

Basil and pistachio pesto • pears • Asian mixed leaf salad • local bezzun • bread cracker

FLAME-GRILLED BEEF & GUANCIALE SKEWERS

Herb & lime mayo • mustard & soy glaze

SOFT SHELL TACOS GF

Choice of: spicy lamb with pickled onions and/or smoked pulled pork

VEGAN'S VOLCANO LF GF VG

Micro vegetables • caponata • crispy tofu • grilled peppers • coconut cream & herbs foam

GOURMET TRUFFLE EGG V

Local goat's cheese & truffle foam • purple potato chips • bread crostino

SECOND COURSE

CAESAR SALAD GFp

Roasted corn-fed chicken, little gem lettuce, Caesar dressing foam, anchovies, crunchy bacon, crispy croutons

CHESTNUT GNOCCHI LF

Four cheeses truffle sauce • Jerusalem artichoke crisps • pumpkin foam

STROZZAPRETI AL PISTACHIO Vp

Pasta twirls • pistachio pesto • guanciale • cherry tomatoes

ROOFTOP BURGER

Irish beef • dry-aged bacon jam • smoke house dressing • rucola • blue cheese (optional) • fries

LOCAL PORK TENDERLOIN GF

Purple cauliflower purée • broad beans • baby corn • apple & saffron chutney • Dijon jus

THIRD COURSE

SORBET/ HOMEMADE ICE CREAM

PISTACCHIO DELIGHT

V - VEGETARIAN | VG - VEGAN | VGP - VEGAN POSSIBLE | GF - GLUTEN FREE

| GFP - GLUTEN FREE POSSIBLE | LF - LACTOSE FREE

 CELERY  CRUSTEAN  EGGS  FISH  GLUTEN  MILK  MOLLUSCS  MUSTARD  NUTS  SESAME  SOYA  SULPHITES