

THE WINE CELLAR

NIBBLES & SNACKS

100% PURE BREED IBÉRICO DE BELLOTA

hand-carved from free-range, acorn-fed, Salamancan pigs and served simply with sourdough picos

Jamon de Bellota Ibérico (50g) €23 Paleta de Bellota Ibérica (50g) €14

Smoked almonds €4

Nocellara olives €4

Rosemary & sea salt Genovese focaccia, Guglielmi olive oil €6

Padrón peppers €6

Chunky potato wedges, basil aioli €7

Garlic pizza bread €8

Arancini with Gorgonzola and pickled apple €8

Fritto misto with saffron aioli. Mixed seafood fried in a spiced batter €14

Burrata served whole with heirloom tomatoes and basil (*plant based alternative available*) €14

JOIN US FOR €1 CORKAGE

Enjoy any bottle from our cellar shelves for just €1 corkage, every Sunday, Monday and Tuesday excluding the month of December. Corkage for shelf wines is €10 Wednesday to Saturday.

BOARDS

Irish free-range chicken liver pâté, red onion marmalade, mixed leaves, baguette €14

Cheese board – our selection of the finest seasonal cheeses from the food hall, quince, grapes, baguette €16

Charcuterie board – a selection of premium cured meats from the food hall, cornichons, baguette €15

Mixed board – our choice of superior cheeses & charcuterie, quince, grapes, cornichons, baguette €22

The Works – Irish free-range chicken liver pâté, cheese, charcuterie, accompaniments, baguette €28

MAINS

Tonnarelli cacio e pepe with Cáis na Tíre Irish sheep's cheese €18

Fusilli al Ragù di Ventricina. Ragù with spiced salami and fennel sausage €24

Mediterranean fish stew, salsa verde, baguette €16

Caserecce al Pesto Trapanese. Sicilian style pesto with tomato, almond and pecorino (*plant based alternative available*) €17

Featherblade with polenta, bellei onions, salsa verde and pangratto €26

Dublin Bay prawns, cherry tomato, chilli, fresh tagliatelle €22

FALLON & BYRNE
DUBLIN

FOR FOOD LOVERS BY FOOD LOVERS

PIZZA

MARGHERITA €14
Tomato sauce, fior di latte, basil

SPICY DEVIL €17.5
Tomato sauce, fior di latte, 'Nduja, Ventricina salami

SALSICCIA E FRIARIELLI €16.5
Pizza bianca, fior di latte, fennel sausage, friarielli

LA DOLCE VITA €16.5
Tomato sauce, fior di latte, prosciutto di Parma, Parmigiano Reggiano, rocket, basil, EVOO

LA BANDIERA €15.5
Basil pesto, cherry buffalo mozzarella, Parmigiano Reggiano, cherry tomato

DIPS €1.50 *basil aioli • truffle mayo • garlic & lemon mayo*

DESSERTS

Panna cotta, Kirsch cherries, shortbread €8

Chocolate brownie sundae, Scúp vanilla gelato €8

Affogato: espresso, Scúp vanilla gelato, roasted nuts €8

Orange & almond sponge, mascarpone, blueberry compote €8

PROUD TO WORK WITH

Almondeli • De Brun Iasc Teoranta • Fratelli Galloni • Giorgio Cravero • Gold River Farm • Le 5 Stagioni • Levoni • Manor Farm • Montellano • Pat McLoughlin Butchers • Scúp Gelato • Wright's of Marino