

# IN ROOM DINING MENU

## SALADS

### REFRESH SALAD

4 (Pinenuts)/9/13

Merinda Tomato, Cucumber, Grilled Spring Onion, Pinenuts, Wildwood Vinegar & Leaves €18



### REFUEL SALAD 8/9

Sweet Potato, Beetroot, Blood Orange, Crispy Wild Rice, Miso And Lime Dressing €17



### BABY GEM SALAD 1/6/11/13

Parmesan Dressing, Smoked Pancetta, Hen's Egg, Garlic Croutons €16

### Add To Your Salad:

Cornfed Chicken €7.40



Organic Steamed Salmon €7.40 5



Grilled Tiger Prawns €10 2



Crushed Avocados €5



## CLASSICS

### BURREN SMOKEHOUSE

SALMON 1/6/9/13/14 Seeds

Young Leaves & Lemon Vinaigrette, Irish Soda Bread, Dill Crème Fraîche €28



### COD & CHIPS 1/5/6/9/11

Minted Mushy Peas, Tartar Sauce €26



### 'JOHN STONE'

STEAK SANDWICH 1/6/9/11

Roasted Garlic Aioli, Onion Jam, Smoked Gubbeen & Rocket on Toasted Ciabatta, Truffle & Parmesan Fries €29



## SANDWICHES

### CLASSIC CLUB 1/9/11/13

Turkey, Streaky Bacon, Egg Mayonnaise, Tomato, Lettuce €26

### VEGAN CLUB

Falafel, Tomato, Cos Lettuce, Chipotle Mayonnaise, Avocado €24



### SEAFOOD CLUB 1/2/5/9

Organic Smoked Salmon, Shrimps, Baby Gem, Marie Rose Sauce & Avocado €28

### THE MARINERS 1/5/6/9

Spiced and Cured Irish Beef, Sauerkraut, Dubliner Cheddar €24



*All our sandwiches are served with Rosemary Fries.*

## SHARING BOARDS

### MEZZE PLATE 1/6/9/10

Hummus, Coriander & Mint Pesto, Labneh with Za'atar, Spinach & Toonsbridge Halloumi in Filo, Falafel, Moroccan Bread €29

### IRISH CHARCUTERIE BOARD 1/6/9

Gubbeen Salami, Connemara air-dried Ham, Corndale Farm Coppa, Marinated Olives, Cashel Blue Cheese, Smoked Gubbeen, Truffle Honey, Sourdough Baguette €39

### TIGER PRAWNS 1/2/12

Tomato, Berthas Revenge Gin, Garlic & Chilli, Sourdough Baguette €28



### A TASTE OF IRELAND

1/2/5/6

Enjoy the true taste of Ireland.



Irish Seafood Chowder, Open Sandwich of Smoked Trout & Dill on Irish Soda Bread, to finish with a Guinness Cake with Cream Cheese Frosting €22

## SNACKS & SHARE

### 3 FLAGGY BAY OYSTERS 3/12

'Bloody Maura' Lime €14



### BLACK PUDDING

SAUSAGE ROLLS 1/6/11

Harissa €14



### ST TOLA GOATS CHEESE IN

FILO PASTRY 1/6/12

Arabbitta Sauce €12



### SELECTION OF FARMHOUSE

IRISH CHEESES 1/6/9/10 (sesame)

Pickled Rhubarb, Cider Purée, Lavosh €16.50



### BUTTERMILK

CHICKEN SKEWERS 1/6/9/11

Cashel Blue Mayo, Teeling Whiskey Barbeque Sauce €15

### FALAFEL 12

Hummus, Za'Atar, €13



€6.40 SIDES ROSEMARY FRIES 9/11 / SWEET POTATO FRIES & GARLIC AÏOLI 11

ONION RINGS & CHIPOTLE MAYO 1/6/11 / SEASONAL GREENS



## DESSERTS

### TEELINGS SMALL BATCH

CRÈME BRÛLÉE 1/6/9/11

Malted Oat Biscuit €11.50

### CHOCOLATE MOUSSE

1/4 (almond)/6/11

Homemade Sprinkles €11.50

### MANGO & PASSION FRUIT

SUNDAE 8/9

Coconut, Vanilla Cream, Meringue €11.50



### SELECTION OF FARMHOUSE

IRISH CHEESES 1/6/9/10 (sesame)

Pickled Rhubarb, Cider Purée, Lavosh €16.50

## ICECREAMS

### SELECTION OF ICE-CREAMS 6/11

Served with chocolate sauce, caramel and homemade sprinkles

Please ask your waiter for flavours available €11.50

### SELECTION OF SORBETS

Please ask your waiter for flavours available €11.50



# IN ROOM DINING NIGHT MENU

Served from 22.30 to 07.00



## STARTERS & MAIN COURSES

**REFRESH SALAD** 4 (Pinenuts)/9/13      
Merinda Tomato, Cucumber, Grilled Spring Onion, Pinenuts, Wildwood Vinegar & Leaves €18

**CHIPOLTE SPICED CHICKEN WINGS** 9/13  
Cashel Blue Cheese €14

**CLASSIC CLUB SANDWICH** 1/9/11/13  
Turkey, Streaky Bacon, Egg Mayonnaise, Tomato, Lettuce, Rosemary Fries €26

## SOMETHING SWEET

**FRESH FRUIT PLATE** 4/6    
Killowen Yoghurt, Granola, G's Irish Honey €14

**WARM CHOCOLATE BROWNIES** 6/11    
Vanilla Ice Cream, Chocolate Sauce €11.50

**SELECTION OF ICE CREAMS & SORBETS** 6    
Fresh Fruit, Mango Sauce €11.50

Dear Guest,

If you would like your minibar personalised with our selection of Wines, Bottled Beer or Soft Drinks, please contact our Room Service Team on 5191.

A selection of organic & sustainable teas, herbal infusions and coffees available upon request.

Our coffee is roasted here in Dublin and certified as Fairtrade.

Fresh milk & non dairy alternatives are available from Room Service upon request.

We hope you enjoy your stay with us,  
The Anantara, The Marker Dublin Hotel Food & Beverage Team

Allergen: #1 Cereals containing Gluten #2 Crustaceans #3 Molluscs #4 Nuts (specify nuts) #5 Fish #6 Milk/ Milk Products #7 Peanuts #8 Soya #9 Sulphur Dioxide #10 Sesame Seeds #11 Eggs #12 Celery/Celery #13 Mustard #14 Lupin

Please inform our staff if you have any dietary requirements or allergies.

We endeavour to source our fish from suppliers who follow sustainable practices.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill for parties of 6 or more.

Cash & credit card gratuities are shared amongst our Service team.

  
Suitable for vegetarians

  
Gluten Free

  
Indigenous

  
Dairy Free

  
Suitable for vegans