



A La Carte Menu

Plaza Bar and Grill Restaurant Opening Hours

Sunday - Thursday: 17.00 – 21.00

Friday and Saturday: 17.00 – 21.30



STARTERS

Chefs Soup of the day served with
Freshly Baked Bread Rolls € 5.00

(Contains Allergens: Check allergens for Soup of the Day with Server)

Prosciutto, Peach and Gorgonzola Salad with
Wild Rocket and Toasted Almonds €8.50

(Contains Allergens: 5,7,13)

Pair With: Cheval Imperial Chardonnay, France
Delicate, citrusy and dry with a tangy finish.
Bottle €25.90 Glass €6.50

Prawn and Straw Potato Bites with
Sour Cream and Chilli Jam €8.95

(Contains Allergens: 1, 2, 3, 6, 7, 9, 11, 12, 13)

Pair With: Cheval Imperial Chardonnay, France
Delicate, citrusy and dry with a tangy finish.
Bottle €25.90 Glass €6.50

Smoked Turkey Caesar Salad with Bacon,
Croutons and Parmesan €8.50

(Contains Allergens: 3, 6, 7, 11, 13)

Pair With: Valdemoro Sauvignon Blanc, Chile
Fresh, fruity with vibrant acidity and a delicate finish.
Bottle €25.90 Glass €6.50

Goats Cheese, Beetroot Relish and
Avocado Bruschetta with Wild Rocket
with Balsamic Syrup €7.95

(Contains Allergens: 6, 7)

Pair With: Cheval Imperial Chardonnay, France
Delicate, citrusy and dry with a tangy finish.
Bottle €25.90 Glass €6.50

Chicken Tikka Skewers
with Minted Yoghurt Dip €8.50

(Contains Allergens: 7, 11, 13)

Pair With: Valdemoro Sauvignon Blanc, Chile
Fresh, fruity with vibrant acidity and a delicate finish.
Bottle €25.00 Glass €6.50

SIDES

Medley of Vegetables (Contains Allergen 7) €4

Hand Cut Fries (Contains Allergen 9) €4

Herb and Baby Potatoes (Contains Allergen 7, 9) €3

Sweet Potato Fries (Contains Allergen 9) €4

Creamy Mash (Contains Allergen 7, 9) €3

Green Salad (Contains Allergen 13) €3

MAINS

10oz Sirloin Steak, Celeriac Remoulade,
Blue Cheese, Skin on Fries,
Crispy Onions Rings and Pepper Sauce €25.95
(Contains Allergens: 6, 7, 9, 11, 12, 13)

Pair with: Don David Malbec, Argentina
Rich and concentrated flavours, with a very long and
pleasant after taste due to its round and fully ripe
tannins. Bottle €32.00

8oz Fillet Steak, Pont Neuf Potato,
Pesto Tomatoes and Watercress and
Béarnaise Sauce €27.95

(Contains Allergens: 7,9,11)

Pair With: Leopard's Leap Shiraz/Pinotage, South Africa.
An authentic South African New World blend that
is fruit-driven and medium-bodied. Bottle €29.50

8oz Tuna steak with Caper, Olive,
Sun-Blush Tomato & Roasted Red
Pepper Salsa, Served with
Garlic Baby Potatoes €24.95

(Contains Allergens: 3, 7)

Pair With: Domaine Montrose Viognier, France
Elegant and harmonious, this wine is a complete
all-rounder. Bottle €29.50

Home-made Angus Beef Burger Served
in a Focaccia Roll with piccalilli; topped
with Smoked Bacon & Mozzarella or
Chorizo & Goat Cheese €14.95

(Contains Allergens: 6, 7, 9, 11, 12, 13)

Pair With: We have a beautiful hoppy O'Haras Irish
Pale Ale that would accompany with fruit and oral
notes. Pint €5.30 Gls €3.60

Chargrilled Guinness & Leek Sausages with
Parmesan Mash, Crispy Onion Rings and
Rosemary Jú €14.95

(Contains Allergens: 6,7,9,11,12,13)

Pair With: Pint Glass Guinness
This dish would not be complete without
complimenting it with Ireland's most famous
beer, Guinness. Enjoy this perfect balance of bitter
and sweet as a perfect accompaniment to your meal
Pint €5.30 Glass €3.10

Pasta Genovese Style with Sun-blush
Tomato, Pine Nut, Parmesan and
Wild Rocket €14.95

(Contains Allergens: 6, 7, 11)

Pair With: Il Portone Montepulciano, Italy
Markedly spicy on the nose with a slight chocolatey
edge; the bouquet reveals a pleasant scent of plum
and ripe cherry. Just the right note of acidity and well-
balanced body.
Bottle €26.90 Glass €6.80

MAINS CONTINUED

Large Basket of Louisiana Hot Wings with Blue Cheese Dip and Celery Sticks €13.50

(Contains Allergens: 7, 11, 12, 13)

Pair With: For the wine we suggest a nice Sauvignon Blanc from our list however to mix it up we have a beautiful hoppy Irish Pale Ale that would accompany with fruit and oral notes.
Pint €5.30 Glass €3.60

Wicklow Brie & Beetroot Tart with Pesto Dressing Topped With Baby Rocket Leaves served with Skin on Fries €14.95

(Contains Allergens: 6, 7, 9, 11, 13)

Pair With: Marques De Plata Sauvignon Blanc/Macabeo, Spain

A delicious dry and crisp wine. Fresh and delicious at any time. Bottle €23.00 Glass €6.30

Supreme of Chicken, Cream Potato, Asparagus and Serrano Ham with Black Pepper Cream €15.95

(Contains Allergens: 6, 7, 9)

Pair With: Il Portone Montepulciano, Italy
Markedly spicy on the nose with a slight chocolatey edge; the bouquet reveals a pleasant scent of plum and ripe cherry. Just the right note of acidity and well-balanced body.
Bottle €26.90 Glass €6.80

Marinated Lamb Loin with Wilted Spinach, Rosemary jus with Cream Potato and Chateau Carrot €22.95

(Contains Allergens: 7, 9)

Pair With: Don David Malbec, Argentina
Rich and concentrated flavours, with a very long and pleasant after taste due its round and fully ripe tannins. Bottle €32.00

DESSERTS

Ice Cream Chocolate Brownie Slice with Chantilly Cream €6.95

(Contains Allergens: 5, 7, 11)

Turkish Delight Cheesecake with Fruit Coulis €6.95

(Contains Allergens: 4, 5, 6, 7, 11)

Cookie Dough Caramel Pie €6.95

(Contains Allergens: 4, 5, 6, 7, 11)

Selection of Ice Creams €4.95

(Contains Allergen 7, 11)

Fresh Fruit Salad €4.95

(Contains Allergens: None)

Gluten Free Toblerone Cheesecake €5.95

(Contains Allergens: 7, 11)

As desserts can be difficult with a preference on something sweet as opposed to a dry red.

Or why not finish off with a nice Hot Coffee Liqueur or our Teelings Irish Coffee made with the Spirit of Dublin.

We hope you enjoy your meal!

All our beef is 100% Irish and Sourced from Irish Suppliers

OTHER INFORMATION

Our staff are allergen aware. Should you have any allergies or other dietary requirements please mention this to your server before you place your order. Known allergens are identified with each dish on the menu. See attached allergen index for details.

No. 1 and 2 Shellfish
(type e.g. prawns or mussels)

No. 3 Fish

No. 4 Peanuts

No. 5 Nuts (specify nut)

No. 6 Cereal containing gluten.

No. 7 Milk/milk products

No. 8 Soya

No. 9 Sulphur Dioxide

No. 10 Sesame seeds

No. 11 Egg

No. 12 Celery and Celeriac

No. 13 Mustard

No. 14 Lupin

All our wines contain sulphites.

Should you be on an inclusive meal package including dinner, please hand your meal voucher to server before ordering.

We welcome feedback on service and your meal experience. Please do not hesitate to ask for a supervisor should you need any assistance.

All room service orders are charged at a €5.00 Supplement.

WINE AND DRINKS LIST

RED WINES

Syrah - Marques De Plata
Tempranillo /Syrah /Cabernet, Spain
 Pleasing aromas of mocha and vanilla with a pleasant lingering aftertaste.

Bottle
 €23.00
 Glass
 €6.30

Valdemoro Cabernet Sauvignon, Chile
 It's sprightly varietal character, medium body and pleasant finish are evident on the palate.

Bottle
 €25.00
 Glass
 €6.50

Cheval Imperial Merlot, France
 This wine has a mellow plum flavour. The tannins are soft and the acidity balances well.

Bottle
 €25.90
 Glass
 €6.50

Il Portone Montepulciano, Italy
 Markedly spicy on the nose with a slight chocolatey edge; the bouquet reveals a pleasant scent of plum and ripe cherry. Just the right note of acidity and well-balanced body.

Bottle
 €26.90
 Glass
 €6.80

Shottesbrooke Shiraz, Australia
 Full-bodied with spicy aromas and palate combined with liquorice, mocha and blackcurrant notes. Well balanced tannins give this great red a smooth, long and textural finish.

Bottle
 €28.50

Leopard's Leap Shiraz/Pinotage, South Africa

An authentic South African New World blend that is fruit-driven and medium-bodied.

Bottle
 €29.50

Domaine Montrose Merlot/Syrah/Grenache, France

A soft approachable red made with primary fruit aromas with a touch of spice and light tannins - made for easy drinking.

Bottle
 €29.50

Montelciego Rioja Tempranillo, Spain

You'll be Rioja-ing around the clock with this fruity little number. It's got bags of ripe cherry and blackcurrant loveliness to tango on your tastebuds.

Bottle
 €29.90

Don David Malbec, Argentina

Rich and concentrated flavours, with a very long and pleasant aftertaste due to its round and fully ripe tannins.

Bottle
 €32.00

ROSÉ WINE

Les Petites Jamelles Grenache, France

Fruit forward and aromatic, with nice scents of strawberry. This fresh and easy-drinking wine has a round and long palate.

Bottle
 €27.50

WHITE WINES

De Plata Sauvignon Blanc/Macabeo, Spain
 A delicious dry and crisp wine. Fresh and delicious at any time.

Bottle
 €23.00
 Glass
 €6.30

Valdemoro Sauvignon Blanc, Chile
 Fresh, fruity with vibrant acidity and a delicate finish.

Bottle
 €25.00
 Glass
 €6.50

Cheval Imperial Chardonnay, France
 Delicate, citrusy and dry with a tangy finish.

Bottle
 €25.90
 Glass
 €6.50

Terre Forti Pinot Grigio, Italy
 Light and elegant with jasmine and honeysuckle flavours.

Bottle
 €26.90
 Glass
 €6.80

Shottesbrooke Chardonnay, Australia
 Ripe melons and delicate oak precede a palate with abundant ripe tropical fruits, some nutty and toasty characters and a long soft finish.

Bottle
 €28.50

Leopard's Leap Chenin Blanc, South Africa
 The interesting combination of herbal and fruit aromas underlined by a bold acidity makes this wine a versatile companion.

Bottle
 €29.50

Domaine Montrose Viognier, France
 Elegant and harmonious, this wine is a complete all-rounder.

Bottle
 €29.50

Old Coach Road Sauvignon Blanc, New Zealand

Zippy and alive with bright nettle leaf, dried seasonal hops and tropical characters. Fresh and clean showing crisp mineral acidity.

Bottle
 €34.50

COCKTAILS

Richard Arthur "Dick" Bradsell was a London bartender noted for his innovative work with cocktails, including the invention of many new recipes. Described as the "cocktail king", The San Francisco Chronicle credited him with single handedly changing the face of London's cocktail scene in the 1980's.

Mai Tai (Trader Vic's Formula)

This one is not for the faint hearted, therefore we limit a maximum of 2 per guest: Bacardi, Goslings Dark Rum, Cointreau, Lime Juice, Almond Liqueur Orgeat, Topped with a drizzle of Goslings Over Proof 75.5% ABV Rum. Served over crushed ice. ***Max. 2 per guest***

€10.00

Makers Mark Old Fashioned
 Fan of Mad Men? Want to feel like Don Draper? Say no more! Makers Mark Bourbon, Sugar, Bitters (if you prefer you can ask for Soda Water to water it down as this is a strong one, please ask the Bartender)

€11.00

Espresso Martini €10.00
 Dick Bradsells timeless Vodka based creation in 1980s Soho, London. Containing Coffee Liqueur & Espresso it sure is the perfect pick me up!! Some call it a classy Vodka RedBull.

Hazelnut Espresso Martini €10.00
 Here is our take on the late Dick Bradsells classic, we gave our version a hazelnut frangelico twist.

Whiskey Sour €11.00
 Originating back as far as 1862 in the Bartenders Guide by Jerry Thomas. We make our Sour with Bourbon, Lemon juice & Sugar, frothed up using Egg White, & 2 Dashes of Angostura Bitters (Bitters were originally created for the sailors, as the saying goes; "one dash to cure Malaria and one dash to cure depression!")

Bramble €10.00
 Another Dick Bradsell classic, in his words: "It is basically a Gin Sour topped with Blackberry Liqueur". We use London Dry Gin, Lemon Juice with Sugar to balance out the lemon evenly, and topped with Creme de Mure over Crushed Ice.

Dark & Stormy €11.00
 This Highball Cocktail originated in Bermuda where they know their Rum. So much so that for it to be called Dark and Stormy, their national favourite Rum Goslings has a trademark on it. Therefore the ingredients include Goslings Dark Rum, Lime Juice & Goslings Ginger Beer.

French Martini €10.00
 Served in a Champagne Martini Glass, this Vodka based creation is a great way to quench your thirst, containing the fabulous Raspberry, Vanilla and Cognac based Liqueur; Chambord, and shaken with Pineapple Juice for an extra refreshing finish.

Manhattan €11.00
 Created in the infamous Manhattan club for Lady Randolph Churchill, she was known for her appetite for alcohol which could be why this one is so unique and quite the breather! We make ours with the ever popular Makers Mark Bourbon, Sweet Vermouth & 2 Drops of Angostura Bitters and that extra sweetness from the Maraschino Cherry Juice.

BUBBLY

Colle Del Principe Prosecco. Italy Bottle
 Fruity, with a good intensity and a rich scent of fruit, especially apples, lemons and pineapples. €32.90
 Snipe €10.50

Champagne Pannier Brut Nv Chardonnay, Pinot Noir, France Bottle
 Yeasty nose, a well balanced and elegant attack make it very easy to drink, the long finish shows how wonderful a wine it is. €97.50