

NEIGH
BOUR
HOOD

STEAK NIGHT
MENU

AVAILABLE
ALL DAY THURSDAY

STEAK NIGHT

2-COURSE €50 | 3-COURSE €55

START IN STYLE

OYSTERS NAM JIM • 24 (6, 8, 10, 13)

Cucumber, Buddha's Hand

IBÉRICO LOMO JAMÓN PLATE • 24 (3A, 12, 13)

House Pickles, Olives, Smoked Almonds

VEUVE CLICQUOT • 26 / 135 (13)

Champagne, France

STARTERS

ROASTED CURRACH SCALLOPS +5 (4, 6, 13)

Morcilla, Cauliflower, Brown Butter, Golden Raisins, Vanilla

BEEF TARTARE (1A, 4, 13)

Bone Marrow, Cáis na Tíre, Lemon, Extra Virgin Olive Oil, Pickled Shallot, Watercress, Beef Fat Toast

BLUEFIN TUNA TARTARE (8, 10, 11, 13)

Smoked Avocado, Pickled Radish, Coriander, Yuzu Ponzu

WHIPPED TOFU (10, 11)

Tenderstem Broccoli Tempura, Furikake, Yuzu Gel, White Soy Dressing

ST TOLA GOAT'S CURD (3H, 4, 13)

Pickled Rhubarb, Walnut, Elderflower Honey, Iona Farm Yellow Beetroot

SHORT RIB RAGÙ (1A, 4, 7, 13)

Fazzoletti Pasta, Pecorino Espuma, Smoked Maitake Mushroom

Add Truffle +10

MAINS

NBHD CACIO E PEPE (1A, 4, 7)

Calamarata Pasta, Kampot Pepper, Cáis na Tíre

Add Truffle +10

BBQ GOATSBRIDGE TROUT (4, 6, 8, 13)

White Asparagus, Mussels, Trout Roe, Sake Beurre Blanc

WHOLE BLACK SOLE +20pp - SERVES 2 (4, 8)

Sauce Meunière, Ballymakenny Potatoes, Grilled Sprouting Broccoli, Samphire

BUILD YOUR STEAK

All of our Steaks come with House Salad & Choice of a Side & Sauce
Large cuts include Bone Marrow

Solo Cuts

6oz FILLET +10 (4, 7, 8, 12)

10oz SIRLOIN (4, 7, 8, 12)

8oz RIBEYE (4, 7, 8, 12)

Large Cuts For 2

30oz CHATEAUBRIAND +35pp (4, 7, 8, 12)

32oz PORTERHOUSE +30pp (4, 7, 8, 12)

35oz TOMAHAWK +30pp (4, 7, 8, 12)

Extras

GARLIC BUTTER GAMBAS +10 (4, 5D)

BONE MARROW +10 (4)

CAFÉ DE PARIS CRAB CLAWS +10 (4, 5A, 8)

Sauces: Whiskey Peppercorn 4, 12, 13, Bone Marrow Bordelaise 4, 13, Tarragon Chimichurri 13, Béarnaise 4, 7

SIDES

BABY CARROTS • 6 (3D)

Hot Honey, Pecan

TRIPLE COOKED CHIPS • 6 (7, 12)

Aioli

TRUFFLE FRIES • 9 (4, 7, 12)

Truffle Aioli, Parmesan

BBQ TENDERSTEM BROCCOLI • 7 (4)

Garlic Labneh, XO Chilli Sauce

MASH • 10 (4)

Bone Marrow Butter, Lyonnaise
Onions, Fried Shallots

DESSERTS

NBHD CHEESECAKE (1A, 4, 7)

White Chocolate, Rhubarb,
Elderflower, Wexford Strawberries

BAKED ALASKA (1A, 4, 7)

Mango, Passionfruit, Lime

CASHEL BLUE (1D, 4, 13)

Quince, Grapes, House Chutney,
Truffle Honey, Rye Crackers

VALRHONA CHOCOLATE PAVÉ (1A, 3A, 4, 7)

Almond Praline, Extra Virgin Olive Oil,
Salted Vanilla Ice Cream

BROWN BUTTER CAKE (1A, 3B, 4, 7)

Hazelnut, Poached Pear, Crème Diplomat,
Tonka Bean Ice Cream

ALLERGENS

1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin. V-Vegan, GF-Gluten Free

All of our beef is 100% Irish. Please inform your server of any allergies or dietary requirements.

A discretionary service charge of 12.5% is applied to parties of 6 or more.

neighbourhoodnaas.com

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