

NEIGH
BOUR
HOOD

À LA CARTE

AVAILABLE

ALL DAY WEDNESDAY, FRIDAY & SATURDAY

À LA CARTE

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 • 21 (4, 6, 13)

Morcilla, Cauliflower, Brown Butter,
Golden Raisins, Vanilla

BEEF TARTARE • 17 (1A, 4, 13)

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

IRISH BLUEFIN TUNA TATAKI • 19 (3G, 8, 10, 11, 13)

Avocado, Pickled Radish, Orange,
Macadamia, Burnt Ginger Ponzu

PICKED IRISH CRAB • 21 (4, 5A, 12, 13)

Summer Tomato, Peach,
Fennel

WHIPPED TOFU • 16 (10, 11)

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

FOIE GRAS PARFAIT • 19 (1A, 3H, 4, 7, 13)

Roasted Plum, Spiced Prune Purée,
Walnut Praline, Brioche

MAINS

SALT-AGED DUCK BREAST • 38 (13)

Carrot Purée, Duck Fat Carrot, Chicory, Duck
Leg Ragù, Orange, Sichuan Caramel

GRILLED TURBOT • 42 (4, 5D, 6, 8, 13)

Courgette Purée, Ratatouille, Saffron Emulsion,
BBQ Courgette Flower, Shellfish Sauce

DRY-AGED 10oz RIBEYE • 48 (4, 5A, 7, 8, 12, 13)

Crab Claws, Beef Fat Fries, Café de
Paris Butter, House Caesar

NBHD TRUFFLE CACIO E PEPE • 34 (1A, 4, 7)

Calamarata Pasta, Kampot Pepper,
Truffle, Cáis na Tíre

BEEF FILLET • 42 (4, 13)

Sauce Bordelaise, Pressed Potato, Slow-Cooked
Short Rib, Smoked Mushrooms, Roscoff
Onion, Cep Purée

WHOLE BLACK SOLE • 45pp - SERVES 2 (4, 8)

Sauce Meunière, Ballymakenny
Potatoes, Grilled Sprouting Broccoli,
Samphire

FOR THE TABLE

All of our Large Cuts are designed for 2 and include
Bone Marrow, Wedge Salad, 1 Side and 1 Sauce

35oz TOMAHAWK • 60pp (4, 7, 8, 12)

Bone in Rib-Eye

32oz PORTERHOUSE • 60pp (4, 7, 8, 12)

Combination of Tender Fillet,
New York Strip

30oz CHATEAUBRIAND • 65pp (4, 7, 8, 12)

Premium Centre-Cut Fillet of Beef

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

BROWN BUTTER CAKE • 12 (1A, 3B, 4, 7)

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

BAKED ALASKA • 12 (1A, 4, 7)

Mango, Passionfruit, Lime

NBHD CHEESECAKE • 12 (1A, 4, 7)

White Chocolate, Rhubarb, Elderflower,
Wexford Strawberries

VALRHONA CHOCOLATE PAVÉ • 12 (1A, 3A, 4, 7)

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

IRISH CHEESE PLATE • 17 (1D, 4, 13)

Boyne Valley Bán, Wicklow Brie, Mossfield Gouda, Young Buck Blue,
Truffle Honey, Quince, House Chutney, Crackers

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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