

NEIGH
BOUR
HOOD

STEAK NIGHT

MENU

AVAILABLE
ALL DAY THURSDAY

STEAK NIGHT

2-COURSE €50 | 3-COURSE €55

START IN STYLE

HALF DOZEN CARLINGFORD OYSTERS • 24 (6, 8, 9, 10, 13)

Bloody Mary Dressing

IBÉRICO LOMO PLATE • 24 (3A, 12, 13)

Olives and Smoked Almonds

VEUVE CLICQUOT • 26 / 135 (13)

Champagne, France

STARTERS

**ROASTED CURRACH
SCALLOPS +5** (1E, 4, 6, 13)

Morcilla, Cauliflower, Brown Butter,
Golden Raisins, Vanilla

AGED BEEF TARTARE (1A, 4, 7, 12, 13)

Truffle and Black Garlic Emulsion, Pickled
Shallot, Egg Yolk Purée and Ballymakenny
Potato Crisps

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

Smoked Avocado, Pickled Radish,
Coriander, Yuzu Ponzu

WHIPPED TOFU (10, 11)

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

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

Figs, Iona Farm Beetroots, Smoked
Almonds and Tara Hill Honey

BEEF 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 MONKFISH (4, 6, 8, 10, 13)

Smoked Bacon, Hispi Cabbage, Mussel, Pickled
Dillisk and Smoked Butter 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** (4, 7, 8, 12)

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

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

Large Cuts For 2

30oz **CHATEAUBRIAND** +25pp (4, 7, 8, 12)

32oz **PORTERHOUSE** +20pp (4, 7, 8, 12)

35oz **TOMAHAWK** +20pp (4, 7, 8, 12)

Extras +10

GARLIC BUTTER GAMBAS (4, 5D)

BONE MARROW (4)

CAFÉ DE PARIS CRAB CLAWS (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 • 7** (7, 12)

TRUFFLE FRIES • 9 (4, 7, 12)

Truffle Aioli, Parmesan

GRILLED TENDERSTEM BROCCOLI • 6 (4)

Garlic Labneh, XO Chilli Sauce

MASH • 10 (4)

Bone Marrow Butter, Lyonnaise
Onions, Fried Shallots

DESSERTS

NBHD CHEESECAKE (1A, 4, 7)

White Chocolate, Raspberries, Yuzu Curd,
Dingle Gin and Hibiscus Sorbet

BAKED ALASKA (1A, 4, 7)

Mango, Passionfruit, Lime

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

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

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

Amarena Cherries, Cocoa Nib Tuile,
Pistachio Ice Cream

IRISH CHEESE PLATE (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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