



ANANTARA

THE MARKER DUBLIN
HOTEL

GROUP MENU

AT THE ROOFTOP BAR & TERRACE

Our Executive Chef and Dubliner, Gareth Mullins, has created this summer menu with an emphasis on choosing the highest quality seasonal ingredients, designed to be shared and enjoyed with friends.

GRAZING BOARDS

LAND

Smoked Black Pudding Sausage Rolls, Harissa
'Truffalo' Chicken Wings, Lime Crème Fraîche

MEZZE

Falafel, Hummus, Babagounoush, Pickles, Sumac & Lemon Flat Bread

FARM

Toonsbridge Buratta, Summer Tomatoes, Tapenade, Garlic Focaccia

*All starters are served with house baked foccacia, aged balsamic vinegar and cold pressed extra virgin olive oil.
A selection of Grazing Boards will be served, based on numbers.*

MAIN COURSES

TEMPURA OF COD

Curried Mayonnaise, Gem Leaves, Cucumber Pickle

BEEF SHORT RIB

Brioche Bun, Smoked Gubeen, Bacon Jam, BBQ Sauce

SAFFRON ARANCINI

Tomato Sauce, Aged Parmesan Cheese

BUTTERMILK SPICED CHICKEN

Waffles, Chipolte Salsa, Crème Fraîche

Please choose two bowls for your group to enjoy, each of your group will receive two bowls per person.

TO FINISH

BAILEYS TRES LECHEs

Raspberries, Fresh Cream, Basil

 Vegetarian  Vegan

€40 per person

Please inform your waiter if you have any dietary requirements or allergies. Our allergen menu is on display at the bar for your perusal.

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.