



# ANANTARA

THE MARKER DUBLIN  
HOTEL

## SUMMER SOIRÉE

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.

### WELCOME DRINK

ROSEMARY GIN SPRITZER

APEROL SPRITZ

WHITE PORT & TONIC

DINGLE GIN & TONIC

### GRAZING BOARD TO SHARE

MEZZE 

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

*Served with house baked foccacia, aged balsamic vinegar and cold pressed extra virgin olive oil.*

### 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

### TO FINISH

BAILEYS TRES LECHEs

Raspberries, Fresh Cream, Basil

 Vegetarian  Vegan

**€59 per person incl Welcome Drink**

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.