

Starters

Caesar Salad Romaine Lettuce, Parmesan Shavings,
Homemade Caesar Dressing, Garlic & Herb Croutons, Crispy Bacon

Sweet & Spicy Duck Wings Blue Cheese Dip, Toasted Sesame Seeds, Pickled Chilli

Goats Cheese Tart Caramelised Onions, Fivemiletown Goats Cheese, Aged Balsamic

Chicken Thigh Satay, Nduja & Red Pepper Salsa Lime & Chilli Mayo

Mains

Rare Breed Pork Belly, Cumin Roasted Califlower, Harissa Aioli, Apple & Pomegranate Dressing

Pan Fried Cod, Salt Cod Brandade, Herb Salad, Lemon & Garlic Aioli

Roast Cornfed Chicken, Parmesan Gnocchi, Sunblush Tomato, Smoked Bacon Aioli

Wild Mushroom Tartlet, Roast Pepper Salsa, Herb Salad, Honey Cashews

Grass-Fed Dry Aged Irish Beef, 9oz/254g Black Angus Beef Ribeye, Chimichurri, Madeira Jus *8 Supplement*

Desserts

Apple & Cinnamon Crumble Salted Caramel Sauce, Madagascan Vanilla Ice Cream

Chocolate & Cacao Ganache Tart Nut Crumble, Raspberry Sorbet

Baileys Irish Cream Cheesecake Vanilla Ice Cream

Pear & Almond Tart Mixed Berries, Pistachio Ice Cream

3 Courses €30

Group Menu Selection

Groups of 10 - 15 can avail from a menu of 5 Starters, 5 Main Courses and 3 Desserts
Groups of 16 - 29 can avail from a menu of 3 Starters, 3 Main Courses and 3 Desserts
Groups of 30 - 50 can avail from a menu of 2 Starters, 2 Main Courses and 2 Desserts
Groups of 50 or more can avail from a menu of 1 Starter, 1 Main Course and 1 Dessert

All Beef is 100% Grass Fed Irish. Please ask your server for the Allergen Menu should you require it.
Please be advised a service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.
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