

**THE CENTRAL**  
bars  
restaurants  
unique party rooms

**Starts**

<b>Fresh Winter Salad (v)</b> – baby leaf, broccolini & baby pear, salted almonds, crumbled manchego, candied lemon, honey mustard vinaigrette	9.5
<b>Bang Bang Cauliflower (v)</b> – char siu glaze, sour chilli dip	8
<b>Oven Baked Whole Camembert (v) (to share)</b> - walnut rye bread, fig compote	18
<b>Chicken Wings</b> - house glaze, celery salt mayo or blue cheese dip	12/15
<b>Szechuan Peppered Squid</b> – crisp pieces of Calamari, dusted in a spiced seasoning with a lemongrass dip	10.5
<b>Satay Chicken</b> – skewered Irish chicken, Jimi’s sauce, micro greens, Derv’s nut brittle	11.5
<b>Loaded Wonkys</b> – crisp baby potatoes, smoked bacon & cheese, crème fraiche	10
<b>Mint &amp; Miso King Prawn</b> – coconut mango salad	10
<b>Garlic Ciabatta (v)</b> – house bread	6
- add mozzarella +€1.5	

**Specials**

<b>Lemon &amp; Lime Chicken</b> – roast sweet potato, exotic fruit salsa, served with rice	22
<b>Vegetarian Thai Curry (v)</b> – market fresh vegetables, Thai spices	18
- <b>Chicken Thai Curry</b>	22
- <b>Prawn Thai Curry</b>	24
<b>Roast Half Duck</b> – Asian fruit salad, hoi sin glaze	26
<b>Wok Tossed Chicken</b> – chicken breast pieces, market fresh veg & spices, rice	22
<b>Thai Beef Noodles</b> – wok fried chilli beef, Asian vegetables, noodles	25
<b>Grilled Irish Chicken Breast Supreme</b> – rocket mash, seasonal greens, choice of sauce	21

**Pasta**

<b>Prawn Linguini</b> - prawns, tomato tartare, citrus oil, hint of chilli	22
<b>Chicken Fettuccini</b> - chicken breast pieces, white wine cream	21
<b>Pear &amp; Ricotta Walnut Focchi (v)</b> - three cheese & walnut pasta, caramelised pear	18

**Fish**

<b>Pan Seared Seabass</b> - potato rosti, pea butter, seasonal greens	25
<b>Fresh Scampi</b> – wild shrimp tail, light batter, mixed herby fries, fresh lemon	25
<b>Fish ‘n’ Chips</b> – light beer battered fresh fillet, mushy peas, chunky chips, tartare sauce, fresh lemon	20

## Grill

All our Beef is 100% Irish Beef and Locally Sourced

*Steaks are Cooked to your liking on the Grill,  
served with fries, grilled baby greens & choice of garlic butter,  
brandy peppercorn, wild mushroom sauce or honey thyme jus*

8oz Fillet Steak	35
10oz Rib Eye	35
12oz Sirloin Steak	35
- add prawns to steaks above to create Surf 'n' Turf + €9	
Steak Sambo - Sirloin steak, Cashel Blue cheese, baby rocket, red onion jam, fries	26
Central Classic Burger - 100% Irish beef patty, crisp baby gems, beefsteak tomato, braised onion, bacon & Vintage Dubliner, house fries	21.5
Cajun Chicken Burger - cucumber relish, tomato confit, house fries	21.5
- plain chicken available on request	
Veggie Burger (v) - blend of pea, bean & rice protein, garnished with sweet carrot, beetroot & micro salad, sweet potato fries	18

## Salads

Miso Baked Cauliflower (v) – roast peanut & spelt Dukkah, pomegranate seeds, avocado & pearl onion	16.5
House Caesar - crisp baby gem, house dressing, bacon bits, parmesan & crouton crunch	16.5
- add grilled chicken	19.5
Goat's Cheese (v) - fig, walnut, apple, baby spinach, honey mustard vinaigrette	16.5

## Gourmet Pizzas

gluten free & vegan available (+€2)

Pepperoni	oregano, mushroom, spinach	17
Bianca	goats cheese, baby potato, tenderstem & chilli on a crisp garlic base	16
Margarita	tomato, mozzarella, basil	15
Parma Ham	rocket, mozzarella on a crisp garlic base	18
BBQ Duck	pepperbelle peppers, cress, crispy onions, hoisin sauce glaze, garlic base	18

## Sides

Steamed Garlic Greens	Tempura Onions	Garden Salad	Creamy Mash	4
Half & Half +€1.5				

## Chip Shop

Triple Cooked – House Skinny – Sweet Potato – Parmesan – Garlic Pesto – Chilli Smoked	5
<i>Choose House Ketchup/ Aioli/ Mayo/ Ketchup/ Bourbon BBQ</i>	