

MARTINES

RESTAURANT

SINCE 1984

OUR 'NOT SO EARLY' EARLY BIRD

2 courses for €20.00 or 3 courses for €25.00 per person

Soup C V
Goat's Cheese Salad C V
Salmon Cake

Risotto *See your server* C V
Market Fish *See your server* C
Roast Supreme of Chicken
250g Day Dry-Aged Rib-Eye C (*supplementary* €7)

Crème Brûlée C
Banoffee Pie
Bread & Butter Pudding

STARTER

Soup of the Day C V	4.50
See your server	
Chicken Liver Pâté	7.50
Onion marmalade & baguette.	
Hake Tempura	8.50
Pea & mint purée & homemade tartar.	
Goat's Cheese Salad C V	8.50
Warm goat's cheese rolled in toasted hazlenuts, leaves, herbs & beetroot.	
BBQ Pork Belly Rib C	8.50
House smoked pork belly rib, cooked over charcoal. Served with our house barbecue sauce and slaw.	
Salmon Cake	8.50
Salmon fillet & creamed potato covered in a crispy breadcrumb. Served with homemade tartar.	

MAINS

VEGETARIAN

Risotto C V <i>See your server</i>	13.50
Truffled Mac & Cheese V	14.50
Macaroni with gruyère cheese topped with Panko breadcrumbs & truffle oil.	

POULTRY

Confit Duck Leg C	16.50
With dauphinois potatoes, spiced red cabbage & port jus	
Roast Supreme of Chicken	16.50
With stuffing, seasonal vegetables, creamed potatoes & mushroom sauce.	

SIDES

Garlic Bread V	4.00
Creamed Spinach V	3.00
Sautéed Mushrooms C V	3.00
Sautéed Onions C V	3.00
Dauphinois Potatoes C V	4.00
Truffled Mac & Cheese V	4.50
Onion Rings V	4.00
Risotto C V	4.50
Skinny Fries C V	3.00

JOSPER

We cook the best of Irish beef in our charcoal oven, 28 day dry-aged Beef from Munster. We cut our beef everyday so check our board for tonight's prime ribs for sharing.

250g Day Dry-Aged Rib-Eye C	25.00	Martine's Burger	16.50	Prime Ribs	
Sautéed mushrooms & onions, skinny fries and a choice of Pepper, Garlic or Béarnaise sauce.		On a brioche bun with Maryland cheese, pickle, tomato, lettuce & skinny fries		We cut our beef everyday so check our board for tonight's prime ribs for sharing. Our prime ribs are big so we recommend that you share. Choose 2 sides per person.	
350g Day Dry-Aged Rib-Eye C	29.50	Pork Burger	16.50	600g (recommended for 2)	49.00
Sautéed mushrooms & onions, skinny fries & a choice of Pepper, Garlic or Béarnaise sauce.		Our own smoked pork rib with chipotle mayo & our house barbeque sauce.		850g (recommended for 3)	69.00
				1.25kg (recommended for 4)	99.00

DESSERTS

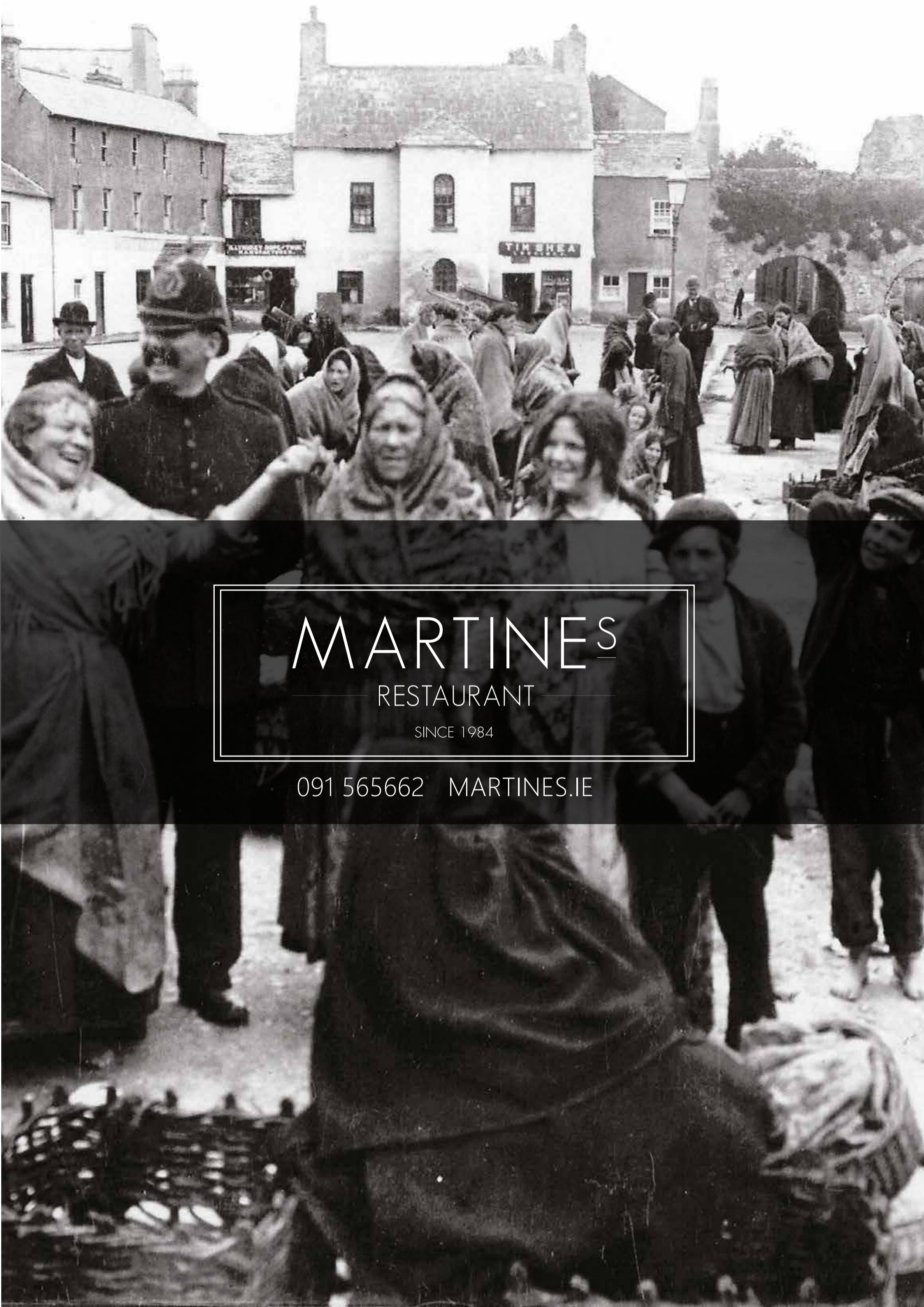
Bread & Butter Pudding V	6.50	Vanilla Crème Brûlée C V	6.50	Selection Of Mövenpick Ice Cream C	6.50
Traditional bread & butter pudding with custard & cream		The elegant dessert, crème brûlée has a thick pudding base of cream & eggs topped by a delicate layer of caramelised sugar		A delicious Swiss ice cream. Swiss chocolate, strawberry & vanilla	
Banoffee Pie V	6.50	Chocolate & Baileys Delice V	7.50	Cheese Plate V	10.50
Biscuit base topped with delicious ripe banana, caramel sauce & fresh cream		Rich chocolate mousse with praline base & Kirsch ice cream		A selection of four cheeses: Brie de Meaux , a creamy French brie Knockanore Smoked , a semi-soft oak wood smoked cheese Roquefort , a classic sheep's milk French blue cheese Maryland , a delicious creamy white cheddar.	

Lunch 7 days 12.00pm – 3:30pm | Dinner 7 days 5:00pm – 10:30pm

Our 'Not so Early' Early Bird – ALL NIGHT EVERY NIGHT

Martines, 21 Quay Street, Galway, Ireland | 091 565662 | martines.ie

C – COELIAC FRIENDLY | V – VEGETARIAN | SOME DISHES CONTAIN NUTS, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES



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