

8^A

BRASSERIE

WHITE

		GLASS	BOTTLE
Santa Carolina Cellar Selection Sauvignon Blanc	Chile	8	28
Santa Carolina Cellar Selection Chardonnay	Chile	8	28
Pasqua Pinot Grigio	Italy	8.5	29
La Granja Verdejo/Viura	Spain		30
Pear Tree Chenin Blanc, Viognier	South Africa		30
La Villette Chardonnay	France		36
Château de Pennautier Viognier	France		35
Tariquet Classic Sauvignon Blanc	France		36
The Cloud Factory Sauvignon Blanc	New Zealand		40
Deusa Nai Albarino	Spain		42
Dopff & Irion Riesling, Riesling, Alsace	France		44
Tommasi Lugana	Italy		49
Macon-Lugny, Maison Louis Jadot	France		50
Pouilly Fumé, Marquis De Goulaine	France		59
Chablis Antonin Rodet	France		61

ROSÉ

Domaine la Colombette	France	9	32
-----------------------	--------	---	----

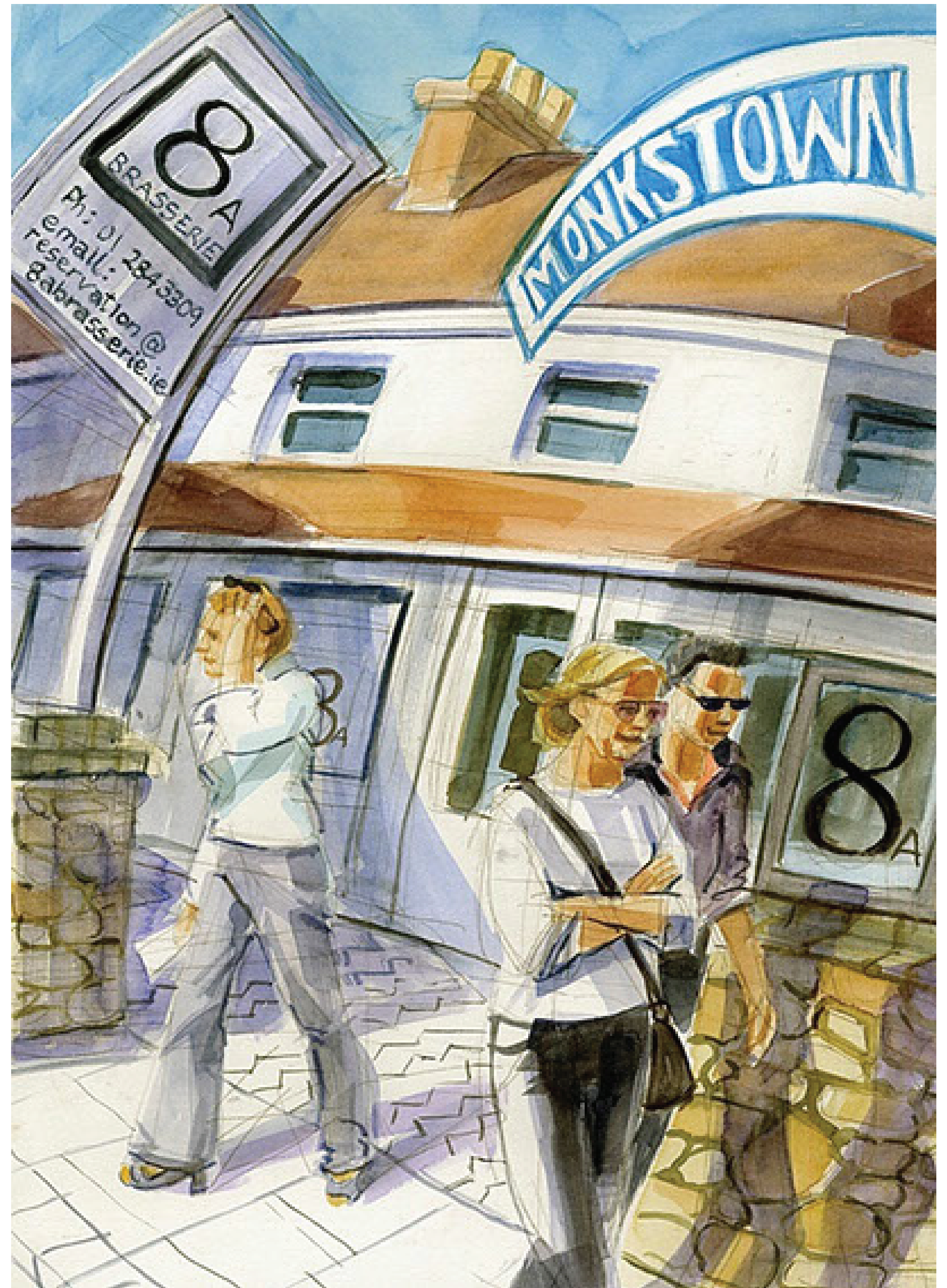
RED

Santa Carolina Cellar Collection Merlot	Chile	8	28
Santa Carolina Cabernet Sauvignon	Chile	8	28
Pasqua Montepulciano D'Abrusso	Italy	8.5	29
Big Oak Cabernet Shiraz	South Africa		31
Messer del Fauno Primitivo	Italy		31
La Granja, Tempranillo	Spain		31
Morago, Pasqua, Veneto	Italy		33
Domaine Barville Côtes du Rhone Esprit	France		36
Condado Crianza Ribera Del Duero	Spain		37
Laya Almansa, Garnacha Monastrell	Spain		38
Excellens, Marques De Caceres Rioja	Spain		40
Victoria Park Shiraz	Australia		40
Catena Vista Flores Malbec	Argentina		49
Ricasoli Rocca Guicciarda Chianti Classico Riserva	Italy		49
Chateau Chantermerle, Cru Bourgeois, Medoc, Bordeaux	France		56
Vasse Felix Cabernet Sauvignon	Australia		59

CHAMPAGNE

Louis Roederer Brut Premier Champagne	France		121
Prosecco Spumante	Italy		49
Pasqua Prosecco Snipes	Italy		13
Bernard Massard Cuvee de L'Ecusson (95Pts Decanter)	Luxembourg		71

Reservations: 01 284 3309 | Email: reservations@8abrasserie.ie | website: www.8abrasserie.ie | Facebook: [8abrasserie](https://www.facebook.com/8abrasserie) | Instagram: [@8abrasserie](https://www.instagram.com/8abrasserie)



8a The Crescent Monkstown, Co Dublin

A LA CARTE MENU

STARTERS

HOMEMADE SOUP OF THE DAY Traditional Guinness & treacle bread	8
SEAFOOD CHOWDER With Cod, Salmon, smoked Coley, Mussels	11
GRILLED AUBERGINE AND ROAST RED PEPPER STACK Beetroot hummus, baba ganoush, herb oil	12
SPRING VEGETABLE BRUSCHETTA Hirloom tomatoes, peppers, asparagus, mozzarella, homemade focaccia	12
GRILLED HALLOUMI SALAD Ruby grapefruit, pomegranate, red onion, cucumber, cherry tomatoes	12
PRAWN SCAMPI Panko coated red prawns, mixed leaves, Jalapeno and wild garlic Aoili	14
DUCK LIVER PARFAIT Port jelly served, wholemeal crackers	11
SEARED KING SCALLOPS Root vegetables purée, crispy pancetta, black pudding crumbs and veal jus	16

MAINS

CORNFED CHICKEN SUPREME Boulangere potatoes, broccoli, sundried tomato & bacon stuffing, basil cream sauce	23
TRADITIONAL FISH & CHIPS Beer battered haddock, handcut chips, pea purée, tartar sauce	19.5
PRAWN SCAMPI Panko coated red prawns, Jalapeno and wild garlic Aoili, Fries	29
PAN FRIED IRISH HAKE Prawns, fondant potato, spinach and garlic velouté	26
PORK BELLY Slow Roast Champ mash, spiced pear chutney, burnt garlic emulsion, carrots, red wine jus	24
SEAFOOD LINGUINI Prawns, octopus, mussels, squid, crab claws, creamy tomato sauce	29
HALF ROAST DUCKLING Fondant potato, Asian veg, hoisin & plum sauce	27
SIRLOIN STEAK 9oz Handcut chips, onion ring, pepper sauce/garlic butter	29
FILLET STEAK 8oz Handcut chips, onion ring, pepper sauce/garlic butter	36

SIDE ORDERS

HOMEMADE CHIPS	4	BROCCOLINI	4	BUTTERED MASH	5
SIDE SALAD	4	GARLIC BREAD	5	SWEET POTATO FRIES	5
ONION RINGS	5	BRUSSEL SPROUTS, PANCETTA, RED ONION	6		

10% service charge added to parties over 6

8A DESSERTS (all 7.75)

WARM CHOCOLATE BROWNIE With honeycomb ice cream
NUTELLA, BRANDY & HAZELNUT CHEESECAKE
APPLE & STRAWBERRY CRUMBLE With vanilla ice cream
PEAR & ALMOND TART Crème anglaise
SELECTION OF ICE CREAM Vanilla / Honeycomb / Salted Caramel
SELECTION OF SORBETS Raspberry / Mango / Champagne

CHEESE PLATE 8 FOR ONE PERSON 14 FOR TWO PEOPLE
Selection of artisan Irish cheese / Crackers / Grapes ADD GLASS OF PORT 5

COCKTAILS (12 EACH)

MARGARITA Tequila, Cointreau, lime
8A PORNSTAR Vodka, passion fruit, lime, Prosecco
COSMOPOLITAN Vodka, triple sec, cranberry, lime
WHISKEY SOUR Whiskey, lemon juice, egg white, Angostura, syrup
NEGRONI Vermouth, Campari, gin
MOJITO Bacardi, mint, syrup, soda
AMARETTO SOUR Amaretto, whiskey, lemon, egg white, syrup
SAILOR JERRY HURRICANE Rum, passion fruit, lemon, syrup
MIMOSA Prosecco, fresh orange juice
ESPRESSO MARTINI Vodka, Kahlua, espresso
BLOODY MARY Vodka, tomato juice, Worcestershire, tabasco, lime

AFTER DINNER DRINKS

RAMAZZOTTI SAMBUCA	5.5
RAMOS PINTO PORT	5.5
COINTREAU	5.5
ERRAZURIZ DESSERT WINE	8.5
IRISH COFFEE	8
BAILEY'S COFFEE	8
CALYPSO COFFEE	8

We cater for:

**Birthdays, Baptisms, Bar mitzvahs,
Communions, Confirmations,
Weddings, Divorces, Anniversaries,
Cocktail receptions,
Office Parties,
Private parties up to 60 people.**

Early bird 2 course menu available
from lunch till **7 pm** each evening
except Saturday **6.30 pm**

Brunch menu available from
12 am till 2 pm Wednesday to Friday
Saturday / Sunday from **11 am**

Special function menus available

OPENING HOURS:

Bank holiday Mondays 12 noon - late

Tuesday 5 pm - late

Wednesday 12 noon - late

Friday 12 noon - late

Thursday 12 noon - late

Friday 12 noon - late

Saturday 11 am - late

Sunday 11 am - late

website: www.8abrasserie.ie