

THE MARKET BAR CHRISTMAS MENU









per person + gratuity For breads & dips, small and large tapas plus still or sparking water. Dessert is €7 supplement. All beverages are additional. LUNCH IS AVAILABLE EVERY DAY FROM 12 NOON



per person + gratuity For breads & dips, small and large tapas, dessert platter and still or sparking water. Coffee or tea and all drinks are additional.

DINNER IS AVAILABLE EVERY EVENING FROM 4PM.

Lunch and Dinner are available in our main Market Bar Restaurant and on busy days, in The Black Market, Idlewild Bar and The Chelsea Drugstore, so please let us know if you have a preference.

LEVEL THREE REGULATIONS

Under the Level 3 regulations food must be purchased by everyone at a table.



Nº1 TO BEGIN

STILL AND SPARKLING WATER unlimited filtered and chilled

BREAD & DIPS (V)

black olive tapenade, romesco sauce, fennel dip (1,4,6,9,10,13)

Nº2 SMALL TAPAS

PADRON PEPPERS (vg) smoked salt (13)

CALAMARES FRITOS

lemon, marinara sauce (1,5,9,13)

MOZZARELLA AND TOMATO SALAD

Buffalo Mozzarella and Tomatoes, Basil Pesto (6 (Pine Nuts), 9, 13)

CROQUETAS DE JAMÓN

serrano ham croquettes, garlic aioli (1,3,9,11,13)

CROQUETAS DE SETAS (V)

creamy mushroom croquettes. garlic aioli (1,3,9,11,13)

CRISPY CAULIFLOWER FLORETS (V)

cauliflower florets coated in a light saffron-infused tempura batter with blue cheese dip (1.9.13)



Nº3 LARGE TAPAS

Large Tapas for the table to share (please choose a selection, your waiter will guide you if you're not full, ask for more, it's on us!

BROCHETTAS

(SKEWERS)

LAMB KOFTA

with cucumber riata (9,13)

PINCHO CHICKEN

with red chimichurri sauce (13)

FISH

salmon, coolie and cod, skewered and grilled (4,13)

FALAFEL

with cucumber riata (v) (9.13)

VEGETABLE (vg)

aubergine, peppers, red onions and courgettes (13)

HOT POTS

GAMBAS PIL PIL

sautéed prawns, extra virain olive oil, red chillies, garlic, parsley (2,13)

ALBONDIGAS

Pork, beef & lamb meat balls coated and deep fried, fiery tomato sauce (1.3.9.10.13)

FISH HOT POT

a tasty selection of seafood and seasonal vegetables topped with lemon and dill crumb (1,4,9,10,13)

VEGETABLE CURRY (vg)

mild vegetable curry with seasonal vegetables, bamboo shoots and peppers in a rich sauce with crispy tofu. (8,11,13)

SALADS

ENSALADA DE SUPERALIMENTOS (V)

mixed leaves, auinoa, beetroot, sugar snaps, feta cheese, pickled onions, roasted mix seeds (9,11,12,13)

CHORIZO & FETA SALAD

chorizo, feta cheese, baby spinach, roasted butternut sauash, mixed roasted seeds and chickpeas. (9,11,12,13)

PIRI PIRI CHICKEN SALAD

mixed leaves salad, tomatoes, red onions, roast red peppers (11.13)

Nº4 SIDES & DIPS

Patatas Bravas (3,9,10,11,13) Vegetarian Paella (13) Rice (13)

Fiery Sauce (9,10,11,13) Garlic Aioli (3.11.13)



Nº5 DESSERT PLATTER

(7 supplement for lunch)

Selection of desserts to share



CHRISTMAS EVE 24TH DECEMBER

CHRISTMAS EVE LUNCH

45 per person + gratuity

We will be serving a Christmas Lunch from 12 to 5pm on Thursday 24th December in The Market Bar and Black Market only. The Menu will be a glass of Cava upon arrival, breads & dips, small tapa, large tapa, dessert platter including mince pies, still or sparking water and filter coffee or tea. Side Orders. A la Carte menu items and drinks are additional.









ALLERGENS:

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Molluscs 6.Tree Nuts 7.Peanuts 8.Soybean 9.Dairy 10.Celery 11.Mustard 12.Sesame Seeds 13.Sulphites 14.Lupin GF-Gluten Free V-vegetarian VG-Vegan



14a Fade Street, Dublin | 01 613 9094 | bookings@marketbar.ie | www.marketbar.ie



OPEN 7 DAYS 12 'TILL LATE!

COCKTAILS 11.50

MARGARITA

Olmeca Tequila, Cointreau, Lime, Agave

NEGRONI

Beefeater 24, Antica Formula, Campari

ESPRESSO MARTINI

Absolut Vanilla Vodka, Kahlua, Espresso, Sugar

MOJITO

Havana White Rum, Lime, Sugar, Mint, Soda

APEROL SPRITZ

Aperol, Cava, Soda Water (13)

PORNSTAR MARTINI

Absolut Vanilla Vodka, Passionfruit, Lime, Pineapple, Sugar

WHISKEY SOUR

Powers Gold Label, Lemon, Egg Whites*, Sugar, Angostura Bitters (3)

COSMOPOLITAN

Absolut Vodka, Cointreau, Lime, Cranberry, Sugar

SPARKLING

PANNIER SÉLECTION BRUT CHAMPAGNE

Bottle 88 Bold, Citrus, Acidic (13)

CAVA

MISTINGUETT CAVA BRUT

150ml 9 - Btl 45 Creamy, Fruity, Well-structured (13)

MISTINGUETT CAVA BRUT ROSÉ

150ml 12 - Btl 50 Soft, Fresh, Creamy Fruit (13)

VALFORMOSA BRUT RESERVA

150ml 13 - Btl 52 Zesty, Citrus, Toasty (13)

VALFORMOSA BRUT PINOT NOIR

150ml 14 - Btl 54 Raspberry, Tropical, Light (13)

GRAN CAMPO VIEJO BRUT RESERVA

Btl 40 Dry, Light, Fresh (13)



WHITE WINE

HOUSE SELECT

17ML 8.50 (13)

MARQUES MACABEO

175ml 7.50 - Btl 28 Light and fresh (13)

PORRAIS DUORO BRANCO, PORTUGAL

175ml 8.50 - Btl 32 Floral, Citrus, Tropical (13)

PRADOREY EL CUENTISTA BARRIQUE, TEMPRANILLO RIBERA DEL DUERO, SPAIN

175ml 13 - Btl 50 Elegant, stone fruit, vanilla nose, balanced (13)

AUTENTICO MACABEO. SPAIN

175ml 8 - Btl 29 Light, Fresh, Balanced (13)

MASIA LA SALA MACEBO CHARDONNAY, SPAIN

175ml 9.25 - Btl 35 Powerful, Well Structured, Acidic (13)

CAMPO VIEJO

175ml 8.75 - Btl 35 Refreshing, Light, Fruity (13)

GABRIELLA PINOT GRIGIO VENETO, ITALY

175ml 9 - Btl 34 Vivacious, Fruity, Lively (13)

OLD COACH ROAD SAUVIGNON BLANC, NEW ZEALAND

175ml 10 - Btl 38 Punchy, Tropical, Grapefruit (13)

PAZO CILLEIRO ALBARIÑO GALICIA, SPAIN

175ml 11 - Btl 42 Fresh, Round, Elegant (13)

RED WINE

HOUSE SELECT

17ML 8.50 (13)

MARQUES DE VERDELLANO TEMPRANILLO BOBAL, SPAIN

175ml 7.50 - Btl 28 Rounded, Well-structured, Appealing (13)

SANTALBA RIOJA, SPAIN

175ml 10 - Btl 36 Elegant, Smooth, Fruity (13)

DON DAVID MALBEC. ARGENTINA

175ml 10 - Btl 36 Lively, Plum, Oakey (13)

SR NINO TEMPRANILLO, SPAIN

175ml 11.75 - Btl 44 Fresh, Balanced, Elegant (13)

PORRAIS DUORO TINTO, PORTUGAL

175ml 8.50 - Btl 32 Red fruits, Spices, Oaky (13)

CAMPO VIEJO

175ml 8.75 - Btl 35 Strawberry, Vanilla, Smooth (13)

ALVARO PALACIOUS CAMINS DE PRIORAT - FROM PRIORAT REGION

175ml 13 - Btl 50 powerful nose yet refined, dark fruits, beautifully smooth (13)

MASA LA.SALA PENEDÈS, SPAIN TEMPRANILLO/CABERNET SAUVIGNON/GARNATXA

175ml 9.25 - Btl 35 Spicy, Full Bodied, Structured (13)



ROSÉ

AUTENTICO BOBAL SPAIN

175ml 7.50 – Btl 30 Strawberry, Fresh Cream, Sweets (13)

LIA ROSÉ TEMPRANILLO SPAIN

175ml 9 – Btl 34 Strawberry, Fresh Cream, Sweets (13)

ESTRELLA BEERS

ESTRELLA GALICIA

330ml: 6.30 (1)

ESTRELLA GALICIA 0,0

Pint: 6 (1)

ESTRELLA 1906 RESERVA – ESPECIAL 330ml: 6.80 (1)

OPEN SEVEN DAYS AND NIGHTS EVERY WEEK

CHRISTMAS LUNCH

Every day from 12 noon with last sitting 3:45pm

CHRISTMAS DINNER

Every evening from 4pm in The Market Bar and Black Market and on busy nights in Idlewild and The Chelsea Drugstore

CHRISTMAS SUPPER CLUB

Every evening From 9:30pm in The Market Bar and The Black Market

CHRISTMAS TAPAS PLATTERS

All day in Idlewild and The Chelsea Drugstore

Our Venues: The Market Bar Group's venues are available for private hire and group enquiries.

The Market Bar: one of the largest dining and event spaces in Dublin city centre.

The Black Market: our upstairs dining and party venue available for private hire

The Chelsea Drugstore: our smart, funky cocktail bar and basement night club

Idlewild: our neighbourhood bar on Fade Street

The Market Bar Group - The Heart of Social Dublin



chel*s*ea drugstore







For more details and to make an enquiry visit www.marketbar.ie

