

BELOW

500^{CAL}

All of these dishes contain less than 500 calories so you can enjoy a guilt-free meal!

Sesame Peanut Beef Noodles

12

(340cal)

Warm Quinoa, Grilled Chicken, Mango, Avocado, Kale, Citrus Dressing (430cal)

12

SOUP

Homemade Soup of the Day

5

Rustic bread

Seafood Chowder

8

Prawns, smoked haddock, salmon, mussels & brown bread

BITS & BOBS

McGettigan's Chicken Wings

8/12

Regular / Large

Choose: BBQ / Buffalo / Chunky blue cheese dressing

Chilli Beef Nachos

8/12

Regular / Large

Sour cream, guacamole, pico de gallo, aged cheddar

Pork Belly Popcorn

7

Soy, honey & sesame seeds

Orange Glazed Baby Back Ribs

7

Chilli honey BBQ sauce

Beef Sliders

8

Caramelised onion, aged cheddar, truffle aioli

GREENS

Caesar Salad

10

Chicken

14

Prawn

15

Garlic croutons, 5 min boiled egg, sun blushed tomatoes, parmesan & crispy bacon

Nut Crusted Goats Cheese

12

Toasted cashew nuts, wild rocket, beets, sundried tomato, olives, truffle dressing

DINNER

MENU

HANDHELDS

All served on a pretzel bun with funky slaw and stealth fries

Add Sweet Potato Fries

2

McGettigan's Beef Burger

14

8oz steak patty, bacon, aged cheddar, Ballymaloe relish, sweet pickles, tomato, lettuce

Chorizo Burger

15

8oz ground beef, lettuce, tomato, aged cheddar, grilled Spanish chorizo & crispy bacon

Portobello Mushroom

13

Goat's cheese, Ballymaloe relish, wild rocket, garlic aoli

Billy Goat

14

Flame grilled chicken breast, melted goat's cheese, avocado, tomato, lettuce, relish

IN HOUSE

Specialties

Fish & Chips

15

Mushy peas, tartar sauce, lemon wedge

Sage & Onion Stuffed Chicken Breast

13

Wrapped in streaky bacon, honey roasted vegetables, champ potatoes, Shiraz jus

Bangers & Mash

13

Colcannon mash, onion gravy, fried leeks

Fettuccine Fresco

12

Add Prawn / Chicken

16/15

Broccoli, sundried tomatoes, torn basil, parmesan, olives, truffle oil shallots & pine nuts

Grilled Salmon

19

Chorizo ratatouille vegetables, tomato & basil sauce

BUTCHER'S

BLOCK &

LAVA STONES

Choose from the finest cuts of Irish beef and opt to grill it yourself to perfection on our hot Lava Stones or have the chef prepare it for you. No oils or butters are used, ensuring every mouthful you eat is cooked just the way you like it.

All steaks served with portobello mushroom, overnight confit tomato, tobacco onions, triple cooked chips

Rib-eye 10oz

24

Sirloin 10oz

24

Beef Fillet 8oz

26

Choice of sauce;

Garlic butter / Peppercorn / Diane

SHARING

BOARDS

Boards serve 2

Pork Board

20

Spanish chorizo, pork belly popcorn, leek & stout sausage, orange glazed ribs, parmesan & garlic bacon fries

Charcuterie Board

20

Artisan meats, local & imported cheese, pickles, mustards, fruits, chutney, crackers.

Please ask your server for today's cheeses

All prices in (€) EUR

Please inform us of any allergies or dietary requirements prior to ordering or ask to view our full allergen menu.

FLATBREADS

Pepperoni & Pineapple

15

Red onion, mozzarella, chives

Buffalo Chicken

15

Cherry tomato, ranch, mozzarella, spring onions

Irish Brie Cheese

14

Roasted red pepper, olives, sun-dried tomato, spinach pesto

Something

on the

SIDE

Sweet Potato Fries

4

Colcannon

4

Triple Cooked Chips

4

Stealth Fries

4

Green Salad

4

Garlic Flatbread

4

Honey Roasted Vegetables

4

DESSERT

Sticky Toffee

6

Caramel sauce, vanilla ice cream

Molten Mess

7

Chopped nuts, double chocolate, caramel, white chocolate disc, honeycomb ice cream, hot chocolate sauce

Baileys & Salted

6

Caramel Cheesecake

Bread & Butter Pudding

6

Crème anglaise, vanilla ice cream

Selection of Gourmet Ice Creams

5

McG

DUBLIN 9

McGettigan's Dublin 9

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