

NIBBLES WHILE YOU

MARINATED SPANISH OLIVES (VN) **SMOKED ALMONDS (VN)**

LUNCH MENU €17.50

Bread & dips, a choice of 1 tapas & 1 side and unlimited filtered still or sparkling water

EARLY BIRD €27

Available Monday - Thursday 4pm -7pm. Bread & dips, choice of 2 tapas, bottomless patatas bravas, unlimited filtered water & a glass of cava, beer or house wine

DINNER MENU €31,50

Bread & dips, a choice of 2 tapas, bottomless patatas bravas to share & unlimited still or sparkling water

SHARING MENU €31,50

(for groups of 8-18)

Bread & dips, Nachos, bottomless patatas bravas, a choice of 2 classic, 2 signature & 1 cold plate & unlimited still or sparkling water

GROUP MENU €31.50

(for groups of 18 or more)

CLASSIC PLATES

PADRON PEPPERS (vn) 13.5

Charred green peppers with Maldon smoked sea salt

ARANCINI (V)

Garden pea risotto arancini served with a parsley and lemon aioli (1,4,14,

HOT CHICKEN WINGS 13.5

Double dipped in honey & hot sauce served with garlic dip & celery (4,7,9,13,14)

SALT & PEPPER CALAMARI

Crispy deep-fried calamari served with our homemade chilli mayo (1a,6,7,14,8)

12 HOUR COOKED PORK BELLY

Crispy pork belly cooked in a cider & apple juice (9,14)

MARKET BAR NACHOS (V)

Topped with our very own black bean chili, cheese, fresh guacamole, sour cream & jalapenos (4,14)

ALLERGENS

1. Cereals containing gluten, 1a wheat, 1b barley, 1c oats, 2. peanuts, 3. tree nuts, 3a pine nuts, 3b almond, 3c cashews, 3d hazelnuts 4. milk, 5. crustaceans, 6. molluscs, 7. eggs, 8. fish, 9. celery & celeriac, 10. lupin, 11. mustard, 12. sesame seeds, 13. soya, 14. sulphur dioxide v-vegetarian vn-Vegan

SIGNATURE PLATES COLD PLATES

GAMBAS PIL PIL

Prawns with chilli & garlic butter served with focaccia bread (1a,4,5)

CRISPY FISH TACO

Beer battered market fresh fish, chipotle mayonnaise, avocado in a fresh corn taco (1,7,8,14,6)

13.5

LEMON & THYME CHICKEN SKEWERS

Served on a bed of fresh leafy greens with saffron aioli (7,14)

13.5 **MEDITERRANEAN VEGETABLE** SKEWERS (vn)

Seasonal mushrooms, onion, courgette, peppers, romesco sauce (3b,14)

13.5 **GALWAY BAY MUSSELLS**

cooked in a sweet pepper and saffron cream (4,6,14)

SPANISH STYLE SPINACH & CHICKPEAS (V)

Sauteed chickpeas, spinach & tomato topped with feta (4)

CHORIZO AL VINO

Spicy crispy Spanish sauce cooked with red port (14)

MARKET BAR MEATBALLS

Beef & Pork house blend meatballs served in a homemade spicy tomato sauce (1a,4,7,14)

All our food is cooked fresh to order and served tapas style so it arrives when it is ready

PERI PERI CHICKEN RICE SALAD 13.5

Red & Black Rice, cherry tomato, pickled red onion, charred corn, coriander & red pepper dressing (9,14)

QUINOA SALAD(vn)

Quinoa salad with roasted red peppers, tender stem broccoli, heirloom tomato, and citrus dressing (9,14)

WHIPPED GOAT'S CHEESE SALAD 13.5

Five-mile goat's cheese, golden beetroot, candied nuts, herb dressing (3,14,4)

13.5 **CAPRESE SALAD**

Serrano Ham, mozzarella balls, rocket, sun-dried tomatoes, pear & mustard dressing (4,11,14)

SIDES €5

PATATAS BRAVAS (V)

Deep fried potatoes topped with a spicy marinara tomato & garlic sauce (4,7,14)

HOUSE SALAD (V)

Mixed fresh leaf salad, balsamic reduction & Manchego cheese (4,14)

SAFFRON RICE (vn)

Traditional flavoured Spanish rice

DESSERTS

HOT CHOCOLATE POT

Served with pistachio ice cream (1, 4,7)

SPANISH CHURROS

Served with a caramel & warm chocolate sauce (1a,4)

MERINGUE CREMA

Fresh cream, meringue & fresh raspberry (4,7)

LEMON TART SLICE

Fresh lemon curd served in shortcrust pastry, raspberry sorbet (la,4,7,14)

SELECTION OF ICE-CREAM

Pistachio, Raspberry Sorbet or Boulaban Vanilla (1a,4,7,14)

CHEESECAKE SHARING DESSERT

WHOLE BANOFFEE CHEESECAKE, CARAMELISED WHITE CHOCOLATE, **CARAMEL SAUCE & BOULABAN VANILLA ICE** CREAM (1A, 4, 7)

The Market Bar Group - The Heart of Social Dublin



chel.sea







For more details or to make an enquiry visit www.marketbar.ie or visit our instagram @marketbardublin