

DINNER

TO SHARE

Bread & dips, hummus, dukkah & olive oil	€6
Charcuterie plate, selection of cured meats, ham hock terrine, pâté, olives, pickles & crusty sourdough	€20.5
Burrata, roast cherry vine tomatoes, semi sundried tomato crème, olive oil & country loaf	€18

TO START

Today's soup	€8.5
Duck liver pâté, pear & vanilla chutney, crusty sourdough	€10
Castletownbere crab salad, peppered pineapple salsa & Guinness bread crisp	€14.5
Classic Caesar salad, aged parmesan, anchovies & croûtes	€15 €19
Add grilled chicken	€5
Carpaccio of Irish Angus beef, rocket, parmesan, extra virgin olive oil & Maldon salt	€13.5
6 Carlingford oysters, lemon & Japanese dipping sauce	€18
Tuna tartare, pickled watermelon, wakame seaweed & soy dressing	€14
Josper grilled gambas, harissa aioli & lime	€18

MAINS

Baked black cod, pak choi, fermented chilli, sea lettuce & ponzu dressing	€25
Seafood skillet, salmon, cod, gambas, mussels & white wine cream sauce	€25
Fish & chips, crushed peas, tartare sauce	€19.5
Vegan bulgur wheat, broccoli, fresh peas, pak choi, courgettes, cashew nuts, baby kale, chilli & sesame oil	€19.5
Baked salmon, braised leeks, gnocchi, samphire & prawn sauce	€23

FROM JOSPER GRILL

10oz aged Rib eye steak, caramelised onions, grilled flat cap mushroom, roast cherry tomatoes, fries, béarnaise or pepper sauce	€31
8oz Fillet steak, caramelised onions, grilled flat cap mushroom, roast cherry tomatoes, fries, béarnaise or pepper sauce	€34
Grilled chicken breast, pumpkin purée, wild mushrooms, hazelnuts & kale	€25
Prime beef burger, brioche bun, smoked paprika mayo, tomato, gruyère cheese, bacon & fries	€19.5

SIDES €6

Sautéed greens	Lyonnais potatoes	Rocket & parmesan salad
Sweet potato wedges	Fries	Cauliflower & tahini dressing

Balfes takes pride in sourcing the very best of quality Irish artisan produce. All our beef is 100% Irish and grass fed. Our steaks are 28 day dry aged. All our eggs from Happy Hens on free range farms. Our food could contain nut traces. Allergen booklet available upon request.

DESSERTS

Mixed berries, Champagne sabayon	€8.5
Pecan torte, salted caramel	€8.5
Praline parfait, poppy seed croquant, poached pear, Baileys ice cream	€8.5
Chocolate fondant, cocoa nibs, stout ice cream	€8.5
Selection of ice cream	€8.5
Classic crème brulee, lemon sable biscuits	€8.5
Cheese selection	€13

LIQUEUR COFFEES & HOT TODDIES

Irish Coffee	€8.5	French Coffee	€8.5
Baileys Coffee	€8.5	Hot Port	€6.5
Calypso Coffee	€8.5	Hot Whiskey	€6.5

CHAMPAGNE, PROSECCO, DESSERT WINE & PORT

Dow's White Port	€7	Alasia Moscato Passito "Palazzina"	€8
Dow's late bottled vintage Port	€7	Casa Gheller, Prosecco Superiore	€9.8
Dow's Nirvana Chocolate Reserve Port	€8	Perrier-Jouet Grand Brut NV	€20

TEA & COFFEE

Barry's loose leaf breakfast tea	€4	Hot chocolate	€4
Earl Grey tea	€4.5	Hot chocolate with orange or chilli	€4.5
Mint tea	€4.5	Americano	€3.5
Green tea	€4.5	Espresso Macchiato	€3
Camomile tea	€4.5	Cappuccino Latte Chai Latte	€4

Turmeric, ginger & lemon shot €3

BREAKFAST

Monday - Friday 8am - 11.30am

BRUNCH

Saturday 9am - 3pm | Sunday 9am - 4pm

ALL DAY DINING MENU

Monday - Thursday 12pm - 10pm | Friday 12pm - 10.30pm | Saturday 5pm - 10.30pm | Sunday 5pm - 10pm

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balfes



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