



BALFES

BAR & RESTAURANT

BALFES

STARTERS

Soup du Jour & warm crusty baguette V €11
(1 wheat, 7)

French onion soup with Gruyère croute V €14
(1 wheat, 7, 12)

Salmon ceviche, avocado, soy & sesame, corn tortilla €18
(1 wheat, 4, 6, 11)

Squash three ways - maple glazed, pure & pickled,
pomegranate & pumpkin seeds VE (12) €17

Pan-fried gambas & crusty baguette,
garlic butter, smoked romesco (1 wheat, 2, 4, 7, 8 almonds, 12)
4 gambas €16 - 8 gambas €32

Buffalo milk burrata, Heritage tomatoes, pine nuts, basil pesto,
olives & red onion, toasted baguette V €18
(1 wheat, 6, 7, 8 almond, pine nut, 12)

Irish Angus beef carpaccio & grissini, rocket,
crispy capers & parmesan €17 (1 wheat, 6, 7, 12)

Crispy goats cheese croquettes & fig salad, pecan nuts V €16
(1 wheat, 3, 6, 7, 8 pecan, 10, 12)

Carlingford oysters, lemon & Japanese dipping sauce
3 oysters €13 - 6 oysters €24 (1 wheat, 4, 6, 11, 14)
Add a glass of Charles Heidsieck NV Brut €28

BODYBYRNE

Balfe's creative, health conscious dishes are carefully
put together by Siobhán & Paul Byrne of BodyByrne Fitness
with over 30 years experience of keeping the country
fit & healthy.

Free-range chicken wrap €23 (1 wheat, 7, 10, 12)
Avocado, tomato, mozzarella & honey mustard
45g - Carbs | 37g - Protein | 27g - Fat | 490 Calories
Available until 4pm daily

Homemade turkey burger €27 (1 wheat, 3, 6, 7, 10, 12)
Guacamole, paprika sweet potato wedges,
tomato salsa & slaw
31g - Carbs | 35g - Protein | 19g - Fat | 420 Calories

Poke Bowl €32 Jasmine rice, radish, pickled cucumber &
carrot, black beans & mushroom with
roasted sticky soy & ginger salmon (1 wheat, 4, 6, 11, 12)
60g - Carbs | 52g - Protein | 38g - Fat | 580 Calories

SALADS & SANDWICHES

Balfes classic Caesar salad, rosemary croutons,
aged parmesan & anchovy dressing €17 (1 wheat, 3, 4, 7, 10)

Superfood salad, quinoa, baby spinach, golden beetroot,
pomegranate & feta V/GF €18 (7, 10, 11, 12)

Add to your choice of salad:
grilled chicken €7 / gambas €9 (2, 7, 12) / avocado €4

Parisian-style croque monsieur with baked ham, Gruyère,
Béchamel, mixed salad & crispy hand-cut frites €27 (1 wheat, 3, 6, 7)

Butternut squash & spinach focaccia open sandwich, vegan feta
cream, chestnut & sweet potato crisps VE €18 (1 wheat, 8, 12)

Available until 4pm

MAINS

Chicken Milanese, rocket, aged parmesan,
lemon & caper sauce €28 (1 wheat, 3, 7, 12)

Balfes seafood skillet & creamy bisque,
warm crusty baguette €36 (1 wheat, 2, 4, 7, 12, 14)

Pan-fried gnocchi, creamy pumpkin sauce, baby spinach, soft
goats cheese, pine nuts & parmesan €27 (1 wheat, 3, 6, 7, 8 pine nut)

Dexter beef burger, brioche bun, Hegarty cheddar,
beef tomato, crispy onion, pickles, club sauce & fries €26
Add crispy pancetta €2 (1 wheat, 3, 6, 7, 10, 12)

Slow cooked Beef Bourguignon with mashed potato
& vegetables €36 (7, 9, 10, 12)

Spicy pasta Arrabiata, cherry tomato, basil & vegan parmesan V €25
(1 wheat, 3, 4, 9, 12)

Balfes vegan burger, pickle, tomato, pesto, spinach,
vegan mayonnaise & fries VE €23 (1 wheat, 6, 8 cashew, 10, 12)

Seafood linguini & roasted cherry tomato,
white wine sauce €34 (1 wheat, 2, 3, 7, 12, 14)

Beer-battered haddock & chips,
mushy peas & tartare sauce €27 (1 wheat, 3, 4, 6, 10, 12)

Steak frites 6oz & green salad, peppercorn sauce €34 (1 wheat, 6, 7, 12)
Add melted Wicklow brie cheese €4 (7) / caramelised onions €4 (12)

28-day dry-aged Hereford Prime 10oz ribeye steak & fries,
caramelised onions, confit tomato €51 (1 wheat, 6, 7, 12)
with choice of peppercorn (7, 12) or béarnaise sauce (3, 7, 12)
Add grilled gambas €10 (2, 7, 12)

SIDES

French fries V €6 (1 wheat, 6)

Buttered heritage potatoes V/GF €6 (7)

Cauliflower gratin V €8 (7)

Truffle & parmesan fries V €8 (1 wheat, 6, 7)

Heritage tomato salad, red onion & rocket salad VE/GF €8 (8, 12)

Tenderstem broccoli & flaked almonds VE/GF €8 (8 almond)

V - Vegetarian | VE - Vegan | GF - Gluten free | We strive to source all of our fish and seafood from sustainable sources.
All our Meat and Poultry is 100% Irish and is traceable from farm to fork. Our teas and coffees are sustainably certified.

List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs