



**MENU**



## APPETIZERS & PUB SPECIALS

<p><b>APERITIVO SPECIAL</b> ..... € 12  <b>Until 8 PM</b> Cocktail served with Chef's selection of tastings</p> <p><b>NACHOS ROYAL</b> 7 ..... € 8.5                  Nachos, guacamole, Jalapeños, Pico de Galo &amp; cream cheese</p> <p><b>CHICKEN WINGS</b> 7-9 ..... € 7.5                  Chicken wings marinated in paprika &amp; BBQ sauce</p> <p><b>CHICKEN FINGERS</b> 2-4-12 ..... € 8.5                  Deep fried Chicken fillets &amp; Wasabi mayo</p> <p><b>PANKO PRAWNS*</b> 3-4-12-14 ..... € 10                  Japanese Panko crumbed prawns* served with wasabi mayonnaise</p>	<p><b>CLUB SANDWICH</b> 1-7-10 ..... € 10                  Toast, lettuce, turkey, tomato, bacon, mayonnaise, served with French fries</p> <p><b>CROSTINI</b> 2-7 ..... € 7                  Mozzarella cheese, tomato &amp; oregan</p> <p><b>FISH &amp; CHIPS*</b> 1-2-4-5-9 ..... € 10                  Battered Cod bites, French fries &amp; Tartare sauce</p> <p><b>HUMMUS</b> 12 ..... € 7.5                  Chickpeas hummus &amp; warm tortilla</p> <p><b>TRINITY CRUNCHY MIX*</b> 2-9-12 ..... € 12                  Fried Mix of chili bites, onion rings, cheese bites, Mozzarella sticks &amp; French fries</p>
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## GOURMET BURGERS

<p><b>CLASSIC BURGER</b> 1-2-9 ..... € 12                  Burger 180g, iceberg, tomato, fresh cucumber &amp; Burger sauce</p> <p><b>CHEESEBURGER</b> 1-2-7-9 ..... € 12.5                  Burger 180g, iceberg, tomato, Cheddar, fresh cucumber &amp; Burger sauce</p> <p><b>AMERICAN SMOKED BURGER</b> 2-4-7 ..... € 13.5                  Burger 180g, bacon, iceberg, tomato, egg, smoked Provol cheese, onion ring &amp; BBQ sauce</p> <p><b>ITALIAN GOURMET BURGER</b> 2-4-7 ..... € 13.5                  Burger 180g, sundried tomatoes, Truffle cream, smoked Provol cheese, rocket &amp; mayo</p>	<p><b>VEGAN BURGER*</b> 2-6 ..... € 14                  Green peas &amp; beetroot <b>Beyond Meat</b> Burger, guacamole, tomato &amp; rocket salad</p> <p><b>CHICKEN WRAP</b> 1-2-4-6-7-12 ..... € 12                  Fried chicken breast, iceberg, tomato, croutons, Parmesan cheese &amp; Caesar dressing</p> <p><b>CHICKEN PITA*</b> 2-7 ..... € 11                  Grilled chicken fillets, iceberg, tomato &amp; Tzatziki</p> <p><b>JUMBO HOT DOG</b> 2-4-12 ..... € 12                  X-Large Wurstel, sauerkrauts &amp; crispy onion</p>
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## TRINITY LOW & SLOW

This particular cooking technique with **low temperatures** for a long time, preceded by **marinating** with **selected spices**, gives our meat **intense flavours** and unique **tenderness**.

<p><b>BRISKET</b> 9 ..... € 14.5                  Tender Beef Brisket, sauerkraut &amp; roasted potatoes</p> <p><b>PULLED PORK</b> 2-7-9 ..... € 14.5                  Soft bun filled with pulled pork, Cheddar, crispy onion, tomato &amp; roasted potatoes</p> <p><b>TENNESSEE BBQ RIBS</b> 1-2-9 ..... € 14.5                  Tender pork ribs marinated with spices &amp; French fries</p>	
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## WOK - ASIAN CORNER

**STIR FRIED RICE** 2-12-13 ..... € 10

**Chinese Style** Stir fried Basmati rice with mixed vegetables, egg, soy sauce & sesame seeds

Add Grilled Chicken ..... + € 2

Add Shrimp ..... + € 2

**STIR FRY NOODLES** 2-13 ..... € 11.5

**Japanese Style** Udon noodles stir fried with mixed vegetables & soy sauce

Add Grilled Chicken ..... + € 2

## SALAD BAR

**SALMON POKE** 2-5 ..... € 12.5

Salmon, avocado, cucumber, carrot & fresh tomato, rice

**CAESAR SALAD** 2-4-7 ..... € 12.5

Grilled chicken, lettuce, egg, croutons, baby spinach, Parmesan cheese & Caesar dressing

**QUINOA SALAD** ..... € 11

Quinoa, edamame, tomato, courgettes, carrots, pinenuts, mint leaves, lime

**SUPERFOOD SALAD** 10 ..... € 12.5

Avocado, broccoli, baby spinach, rocket salad, beetroot, almond, pumpkin seeds

Add Grilled Chicken ..... + € 2

**GARDEN SALAD** ..... € 8.5

Rocket, iceberg, tomato, cucumber, carrot, olives, & pumpkin seeds

## SIDES

**ROASTED POTATOES** ..... € 5

**FRENCH FRIES\*** ..... SMALL ..... € 4

MEDIUM ..... € 6.5

X-LARGE ..... € 11

## DESSERTS

**CHOCOLATE BROWNIE**

2-4-7-10

Served with 2 scoops of Vanilla Ice Cream

€ 6

**CHEESECAKE**

2-4-7-10

Red berries or Nutella & pistachio

€ 5

**CHURROS**

2-7-13

Nutella or Honey (add Vanilla Ice Cream + € 2)

€ 5



## SIGNATURE COCKTAILS

<b>THE B EFFECT</b> 7 .....	€ 10	<b>IRISH GOODBYE</b> .....	€ 10
Blended Rum, pineapple, strawberry, orgeat, lime & sambuca		Jameson Original, Italicus, ginger, lemon & orange bitter	
<b>GRANDMA'S SECRET</b> .....	€ 10	<b>PIECE OF CAKE</b> .....	€ 10
Smirnoff Vodka, Laphroaig, Bailey's, banana & caramel		D'argent Gin, Triple sec, cherry, salted caramel & egg white	
<b>MEXICO CALLING</b> .....	€ 11	<b>FROZEN ZUTTHO-RONNO</b> .....	€ 12
Vida Mezcal, Tequila, lime, agave, passion fruit & strawberry		Pampero special, Disaronno, Cream, cinnamon, Choco bitter	
<b>TRINITY OLD FASHION</b> .....	€ 10	<b>MAMMA MIA!</b> .....	€ 11
Jameson Whiskey, Rum Pampero Especial, cinnamon & bitters		Tanqueray Gin, Green chartreuse, tomato, olives, lime, basil	
<b>THE FRENCH ROYALE</b> .....	€ 10	<b>TRINHATTAN</b> .....	€ 10
D'argent Pink Gin, mango, pineapple & raspberry foam		Bulleit Rye, Cognac, vermouth, cherry heering & bitters	
<b>LADY SUMMER</b> .....	€ 10		
D'argent blue Gin, Dry vermouth, basil, lemon & jalapenos			

## WE RECOMMEND

<b>PORNSTAR MARTINI</b> .....	€ 10
Smirnoff Vodka, vanilla, passion fruit & sparkling wine	
<b>AMORE MIO</b> .....	€ 10
Vanilla Vodka, mango puree & cream	
<b>FROZEN STRAWBERRY DAIQUIRI</b> .....	€ 12
Rum Pampero Blanco, strawberry, lemon juice & sugar	
<b>STRAWBERRY FIELDS</b> .....	€ 10
D'argent pink Gin, vanilla, strawberry & grapefruit tonic	



## INTERNATIONAL COCKTAILS

<b>NEGRONI</b> .....	€ 10
Blue D'argent Gin, Campari, Red Vermouth	
<b>MANHATTAN</b> .....	€ 10
Bulleit Rye Whisky, Red Vermouth, Angostura Bitter	
<b>MARGARITA</b> .....	€ 10
Ranchitos Silver Tequila, Cointreau, lemon juice	
<b>COSMOPOLITAN</b> .....	€ 10
Smirnoff Red Vodka, Cointreau, cranberry juice & lemon juice	
<b>OLD FASHIONED</b> .....	€ 10
Makers Mark Whisky, Angostura bitter	
<b>MOSCOW MULE</b> .....	€ 9
Smirnoff Red Vodka, lime splash, Ginger beer	
<b>MARTINI COCKTAIL</b> .....	€ 10
Ketel One Vodka or Tanqueray Gin, essence of white Vermouth	
<b>MOJITO</b> .....	€ 10
Rum Pampero Blanco, lime juice, mint leaves & soda	
<b>APEROL SPRITZ</b> .....	€ 9
Aperol, Cava Sparkling Wine, soda	
<b>DAIQUIRI</b> .....	€ 9
Rum Pampero Blanco, lemon juice & sugar syrup	
<b>FROZEN PIÑA COLADA</b> .....	€ 12
Dark rum, pineapple juice & coconut cream	

## COCKTAILS NO ALCOHOL

<b>MAYBE GIN FIZZ</b> .....	€ 8
Tanqueray 0.0%, lemon juice & soda	
<b>CRAY-CRAY</b> .....	€ 8
Seedlip spice, cranberry juice, pineapple juice	
<b>FRUIT PUNCH</b> .....	€ 8



## DRAUGHT BEER

SMALL MEDIUM

<b>PORETTI 4 LUPPOLI LAGER</b> .....	€ 4	€ 5.5
Italy 5.0%		
<b>CARLSBERG PILS</b> .....	€ 4	€ 6
Denmark 5.0%		
<b>HARP LAGER</b> .....	€ 4	€ 7
Ireland 5.0%		
<b>BLANC 1664 KRONENBOURG</b> .....	€ 5.5	€ 7.5
France 5.0% Special summer citrus beer		
<b>GRIMBERGEN DOUBLE AMBRÉE</b> .....	€ 4	€ 7.5
Belgium 6.5%		
<b>CARLSBERG ELEPHANT</b> .....	€ 4	€ 7
Denmark 7.2%		
<b>CARLSBERG SPECIAL BREW</b> .....	€ 4	€ 7
Denmark 9.0%		
<b>KILKENNY CREAM ALE</b> .....	€ 4	€ 7.5
Ireland 4.3%		
<b>HOP HOUSE 13 LAGER</b> .....	€ 4	€ 7.5
Ireland 5.5%		
<b>BROOKLYN EAST IPA</b> .....	€ 4.5	€ 8
USA 6.7%		
<b>JACOBSEN YAKIMA IPA</b> .....	€ 6	30cl
Denmark 6,5% Special citrus IPA		
<b>GUINNESS</b> .....	€ 4.5	€ 8
Ireland 4.2%		
<b>MAGNERS APPLE CIDER</b> .....	€ 5	€ 8
Ireland 4.5%		

## BOTTLED BEER & CIDER

<b>ESTRELLA GALICIA ESPECIAL</b> .....	33cl	€ 5
Spain 5.5%		
<b>ESTRELLA GALICIA GLUTEN FREE</b> .....	33cl	€ 5
Spain 5.5%		
<b>PERONI NASTRO AZZURRO</b> .....	33cl	€ 5
Italy 5.1%		
<b>TUCHER HEFEWEIZEN</b> .....	50cl	€ 7
Germany 5.2%		
<b>CORONA</b> .....	33cl	€ 5
Mexico 4.5%		
<b>MAGNERS PEAR CIDER</b> .....	50cl	€ 7
Ireland 4%		
<b>HEINEKEN 0.0%</b> .....	33cl	€ 4
Netherlands alcohol free		
<b>ESTRELLA GALICIA 0.0%</b> .....	33cl	€ 4
Spain alcohol free		

## WINE

### BUBBLES

GLASS BOTT

<b>CAVA CORDONIU BRUT CLASICO</b> .....	€ 5	€ 20
Catalonia, Spain		
<b>PROSECCO SIMPHONIE VALDOBBIADENE</b> .....	€ 25	
Veneto, Italy		
<b>CHAMPAGNE BOLLINGER SPECIAL CUVÉE BRUT</b> ..	€ 150	
Champagne, France		
<b>CHAMPAGNE LAURENT PERRIER CUVÉE ROSÉ</b> ..	€ 180	
Tours Sur Marne, France		

### ROSÉ

GLASS BOTT

<b>'VIÑA ESMERALDA' TORRES GRENACHE</b> ..	€ 6	€ 25
Catalonia, Spain		

### WHITE

GLASS BOTT

<b>CHARDONNAY KARLU KARLU</b> .....	€ 5	€ 20
Hunter Valley, Australia		
<b>SAUVIGNON BLANC SAVAIN ISONZO DOC</b>	€ 6	€ 28
Collio, Italy		
<b>PINOT GRIGIO CÀ MORAIO</b> .....	€ 25	
Friuli Venezia Giulia, Italy		
<b>VERMENTINO ZANATTA DI GALLURA DOCG</b> .....	€ 30	
Sardinia, Italy		

### RED

GLASS BOTT

<b>SANGRE DE TORO SPECIAL ED. TORRES</b> ..	€ 5	€ 20
Catalonia, Spain		
<b>MONTEPULCIANO VIGNA MADRE 'IAVA'</b> ....	€ 6	€ 28
Abruzzo, Italy		
<b>MERLOT CA'MORAJO DOC</b> .....	€ 25	
Friuli Venezia Giulia, Italy		

## AMARI

<b>MONTENEGRO</b> .....	€ 5	<b>JEFFERSON</b> .....	€ 6
Italy		Italy	
<b>AMARO DEL CAPO</b> .....	€ 5	<b>JÄGERMEISTER</b> .....	€ 6
Italy		Germany	
<b>FERNET BRANCA</b> .....	€ 5		
Italy			

## AGGIUNGI IL TUO MIXER PREFERITO

Tonic, Soda, Ginger Ale, Limone + € 2

## GIN

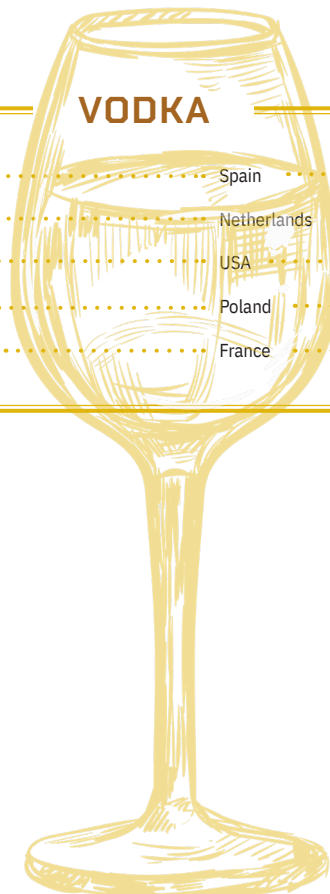
<b>TANQUERAY LONDON DRY</b> .....	U.K.	€ 8	<b>MARTIN MILLERS</b> .....	U.K.	€ 9
<b>SIDERIT LONDON DRY</b> .....	Spain	€ 7	<b>ROKU</b> .....	Japan	€ 9
<b>SIDERIT HIBISCUS</b> .....	Spain	€ 7	<b>TANQUERAY N.10</b> .....	U.K.	€ 10
<b>BULLDOG</b> .....	U.K.	€ 7	<b>GUNPOWDER</b> .....	Ireland	€ 9
<b>DINGLE</b> .....	Ireland	€ 8	<b>CITADELLE</b> .....	France	€ 10
<b>MALFY</b> .....	Italy	€ 8	<b>MONKEY 47</b> .....	Germany	€ 13
<b>NORDÉS ATLANTIC</b> .....	Spain	€ 8	<b>MARE</b> .....	Spain	€ 13
			<b>GVINE</b> .....	France	€ 10

## RUM

<b>HAVANA 7 AÑOS</b> .....	Cuba	€ 8
<b>PLANTATION OVERPROOF 69</b> .....	Jamaica	€ 8
<b>DIPLOMATICO RESERVA</b> .....	Venezuela	€ 11
<b>RON ZACAPA 23 GRAN RESERVA</b> .....	Guatemala	€ 12
<b>RON ZACAPA XO</b> .....	Guatemala	€ 20

## VODKA

<b>SIDERIT</b> .....	Spain	€ 7
<b>KETEL ONE</b> .....	Netherlands	€ 7
<b>TITO'S</b> .....	USA	€ 8
<b>BELVEDERE</b> .....	Poland	€ 10
<b>GREY GOOSE</b> .....	France	€ 10



## WHISKEY LIST

### IRISH WHISKEY

All Irish Whiskey are Triple Pot Still Distilled giving these products smoothness, richness & intensity from the late 18th Century.

#### *Hyde Distillery*

Hyde family has been in the Irish drink business since 1640s, all Whiskeys are made to honour Douglas Hyde, the first President of the Republic of Ireland.

N. 3 BOURBON CASK	€ 7
N. 4 RUM CASK	€ 8
N. 6 PRESIDENTIAL RESERVE	€ 10
N. 8 STOUT CASK	€ 8
N. 9 PORT CASK	€ 8
N. 11 THE PEAT CASK	€ 10

#### *Jameson Distillery*

Founded in 1780 in the heart of Dublin by John Jameson, home of Triple Distillation, fed by the Dungorney river & Irish grown Barley.

JAMESON IRISH WHISKEY	€ 7
CASKMATE EDITION IPA	€ 9
BLACK BARREL	€ 10

#### *Triple Distilled*

Blend & Single Malt from the rest of Ireland.

TULLAMORE DEW	€ 7
HINCH 5 YRS	€ 12
TEELING SMALL BATCH	€ 11

### SCOTCH WHISKY

Every Scotch is different by nature & flavour with its diversity in climate, barleys varieties and distilling techniques.

#### BLEND & SINGLE MALT

JOHNNY WALKER BLACK LABEL	€ 8
TALISKER SKYE	€ 9
TALISKER STORM	€ 11
ARDBERG 10 years	€ 11
GLENFIDDICH 12 years	€ 11
GLENLIVET 12 YEARS	€ 11
GLENMORANGIE 10 years	€ 12

#### PEATED & SMOKY

SMOKESTACK	€ 6
LAPHROAIG 10 years	€ 10
CAOL ILA 12 years	€ 12
OBAN 14 years	€ 10
LAGAVULIN 16 years	€ 18
CAOL ILA 18 years	€ 22

#### *American Whiskey*

Only American Corn & Rye for richness & brand new Oak barrels for intensity.

BULLEIT STRAIGHT BOURBON	€ 7
BULLEIT RYE BOURBON	€ 8
MAKER MARK	€ 8
KNOB CREEK RYE	€ 10
JACK DANIELS SINGLE BARREL	€ 10



## ALLERGENS LIST

The way allergens are labelled on prepacked foods is changing because of new regulations. The Food Information Regulation, which comes into force in December 2014, introduces a requirement that food businesses must provide information about the allergenic ingredients used in any food they sell or provide.

There are 14 major allergens which need to be mentioned (either on a label or through provided information such as menus) when they are used as ingredients in a food. Here are the allergens, and some examples of where they can be found:

1	<b>CELERY</b> This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.
2	<b>CEREALS CONTAINING GLUTEN</b> Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.
3	<b>CRUSTACEANS</b> Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.
4	<b>EGGS</b> Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.
5	<b>FISH</b> You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.
6	<b>LUPIN</b> Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.
7	<b>MILK</b> Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.
8	<b>MOLLUSCS</b> These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.
9	<b>MUSTARD</b> Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.
10	<b>NUTS</b> Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.
11	<b>PEANUTS</b> Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.
12	<b>SESAME SEEDS</b> These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.
13	<b>SOYA</b> Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.
14	<b>SULPHUR DIOXIDE (SOMETIMES KNOWN AS SULPHITES)</b> This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

WI-FI

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