



MENU

APPETIZERS & PUB SPECIALS

APERITIVO SPECIAL (2)(4)(7)(11)(13) € 13

Until 8 PM Cocktail served with Chef's selection of tastings

NACHOS ROYAL (7)(10)(11) € 9.5

Nachos, guacamole, Jalapeños, Pico de Galo & cream cheese

CHICKEN WINGS (2)(7)(9) € 8.5

Chicken wings marinated in paprika & BBQ sauce

CHICKEN FINGERS (2)(4)(12) € 9

Deep fried Chicken fillets & Wasabi mayo

PANKO PRAWNS* (2)(3)(4)(12)(14) € 12

Japanese Panko crumbed prawns* served with wasabi mayonnaise

CLUB SANDWICH (2)(7)(9) € 11

Toast, lettuce, turkey, tomato, bacon, mayonnaise, served with French fries

CROSTINI (2)(7) € 7.5

Mozzarella cheese, tomato & oregan

FISH & CHIPS* (2)(4)(5)(7)(9) € 12

Battered Cod bites, French fries & Tartare sauce

HUMMUS (2)(12) € 8

Chickpeas hummus & warm tortilla

TRINITY CRUNCHY MIX* (2)(5)(7)(9)(12) € 12

Fried Mix of chili bites, onion rings, cheese bites, Mozzarella sticks & French fries

GOURMET BURGERS

CLASSIC BURGER (1)(2)(9)(12) € 12

Burger 180g, iceberg, tomato, fresh cucumber & Burger sauce

CHEESEBURGER (1)(2)(7)(9)(12) € 12.5

Burger 180g, iceberg, tomato, Cheddar, fresh cucumber & Burger sauce

AMERICAN SMOKED BURGER (2)(4)(7)(9)(12) € 13.5

Burger 180g, bacon, iceberg, tomato, egg, smoked Provol cheese, onion ring & BBQ sauce

ITALIAN GOURMET BURGER (2)(4)(7)(9)(12) € 13.5

Burger 180g, sundried tomatoes, Truffle cream, smoked Provol cheese, rocket & mayo

VEGAN BURGER* (2)(8)(12) € 14

Green peas & beetroot **Beyond Meat** Burger, guacamole, tomato & rocket salad

CHICKEN WRAP (1)(2)(4)(6)(7)(12) € 12

Fried chicken breast, iceberg, tomato, croutons, Parmesan cheese & Caesar dressing

CHICKEN PITA* (2)(7) € 12

Grilled chicken fillets, iceberg, tomato & Tzatziki

JUMBO HOT DOG (2)(4)(12)(14) € 12

X-Large Wurstel, sauerkrauts & crispy onion



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**.

BRISKET (9)(13) € 15

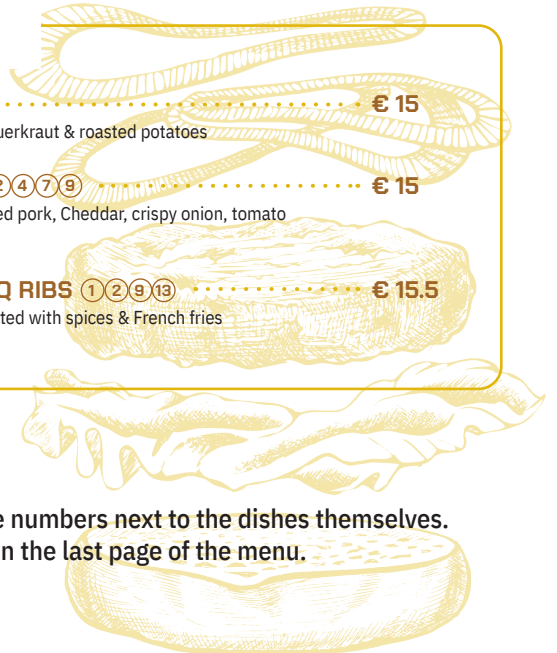
Tender Beef Brisket, sauerkraut & roasted potatoes

PULLED PORK (2)(4)(7)(9) € 15

Soft bun filled with pulled pork, Cheddar, crispy onion, tomato & roasted potatoes

TENNESSEE BBQ RIBS (1)(2)(9)(13) € 15.5

Tender pork ribs marinated with spices & French fries



*Frozen Product. | The allergens present in each dish are represented by the numbers next to the dishes themselves. The allergen table corresponding to the numbers can be found on the last page of the menu.



WOK - ASIAN CORNER

STIR FRIED RICE (2)(4)(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)(12)(13) € 11.5

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

Add Grilled Chicken + € 2

SALAD BAR

SALMON POKE (1)(5)(13) € 12.5

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

CAESAR SALAD (2)(4)(7)(10) € 12.5

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

QUINOA SALAD (10) € 11

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

SUPERFOOD SALAD (10)(11)(13) € 12.5

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

Add Grilled Chicken + € 2

GARDEN SALAD € 9

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

SIDES

ROASTED POTATOES (11) € 5

FRENCH FRIES* (11) SMALL € 4.5

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

€ 6

CHURROS

(2)(7)(10)(13)

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

€ 5

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SIGNATURE COCKTAILS

THE B EFFECT ⑦	€ 10
Blended Rum, pineapple, strawberry, orgeat, lime & sambuca	
GRANDMA'S SECRET	€ 10
Smirnoff Vodka, Laphroaig, Bailey's, banana & caramel	
MEXICO CALLING	€ 11
Vida Mezcal, Tequila, lime, agave, passion fruit & strawberry	
TRINITY OLD FASHION	€ 10
Jameson Whiskey, Rum Pampero Especial, cinnamon & bitters	
THE FRENCH ROYALE	€ 10
D'argent Pink Gin, mango, pineapple & raspberry foam	
LADY SUMMER	€ 10
D'argent blue Gin, Dry vermouth, basil, lemon & jalapenos	

IRISH GOODBYE	€ 10
Jameson Original, Italicus, ginger, lemon & orange bitter	
PIECE OF CAKE	€ 10
D'argent Gin, Triple sec, cherry, salted caramel & egg white	
FROZEN ZUTTHO-RONNO	€ 12
Pampero special, Disaronno, Cream, cinnamon, Choco bitter	
MAMMA MIA!	€ 11
Tanqueray Gin, Green chartreuse, tomato, olives, lime, basil	
TRINHATTAN	€ 10
Bulliet Rye, Cognac, vermouth, cherry heering & bitters	

WE RECOMMEND

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



INTERNATIONAL COCKTAILS

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

COCKTAILS NO ALCOHOL

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



DRAUGHT BEER (2) (14)

SMALL MEDIUM

GRIMBERGEN NOEL Winter beer	€ 4.5	€ 8
Belgium 6,5% Limited edition		
PORETTI 4 LUPPOLI LAGER	€ 4	€ 6
Italy 5.0%		
CARLSBERG PILS	€ 4	€ 6.5
Denmark 5.0%		
HARP LAGER	€ 4	€ 7
Ireland 5.0%		
BLANC 1664 KRONENBOURG	€ 5.5	€ 7.5
France 5,0% Special summer citrus beer		
GRIMBERGEN DOUBLE AMBRÉE	€ 4	€ 8
Belgium 6.5%		
CARLSBERG ELEPHANT	€ 4	€ 7
Denmark 7.2%		
CARLSBERG SPECIAL BREW	€ 4	€ 7.5
Denmark 9.0%		
KILKENNY CREAM ALE	€ 4	€ 7.5
Ireland 4.3%		
HOP HOUSE 13 LAGER	€ 4	€ 7.5
Ireland 5.5%		
BROOKLYN EAST IPA	€ 4.5	€ 8
USA 6.7%		
JACOBSEN YAKIMA IPA	€ 6	30cl
Denmark 6,5% Special citrus IPA		
GUINNESS	€ 4.5	€ 8
Ireland 4.2%		
MAGNERS APPLE CIDER	€ 5	€ 8
Ireland 4.5%		

BOTTLED BEER & CIDER

ESTRELLA GALICIA ESPECIAL	33cl	€ 5
Spain 5.5%		
ESTRELLA GALICIA GLUTEN FREE	33cl	€ 6
Spain 5.5%		
PERONI NASTRO AZZURRO	33cl	€ 6
Italy 5.1%		
TUCHER HEFEWEIZEN	50cl	€ 7.5
Germany 5.2%		
CORONA	33cl	€ 6
Mexico 4.5%		
MAGNERS PEAR CIDER	50cl	€ 7.5
Ireland 4%		
HEINEKEN 0.0%	33cl	€ 4.5
Netherlands alcohol free		
ESTRELLA GALICIA 0.0%	33cl	€ 4.5
Spain alcohol free		

WINE (14)

BUBBLES

GLASS BOTT

CAVA CORDONIU BRUT CLASICO	€ 6	€ 22
Catalonia, Spain		
PROSECCO SIMPHONIE VALDOBBIADENE	€ 26	
Veneto, Italy		
CHAMPAGNE BOLLINGER SPECIAL CUVÉE BRUT	€ 150	
Champagne, France		
CHAMPAGNE LAURENT PERRIER CUVÉE ROSÉ	€ 180	
Tours Sur Marne, France		
CHAMPAGNE MUMM CORDON ROUGE	€ 90	
Reims, France		

ROSÉ

GLASS BOTT

'VIÑA ESMERALDA' TORRES GRENACHE	€ 6	€ 26
Catalonia, Spain		

WHITE

GLASS BOTT

CHARDONNAY KARLU KARLU	€ 6	€ 22
Hunter Valley, Australia		
SAUVIGNON BLANC SAVAIN ISONZO DOC	€ 6	€ 28
Collio, Italy		
PINOT GRIGIO CÀ MORAIO	€ 6	€ 25
Friuli Venezia Giulia, Italy		
VERMENTINO ZANATTA DI GALLURA DOCG	€ 30	
Sardinia, Italy		

RED

GLASS BOTT

SANGRE DE TORO SPECIAL ED. TORRES	€ 6	€ 22
Catalonia, Spain		
MONTEPULCIANO VIGNA MADRE 'IAVA'	€ 6	€ 28
Abruzzo, Italy		
MERLOT CA'MORAJO DOC	€ 25	
Friuli Venezia Giulia, Italy		

AMARI

MONTENEGRO	€ 6	JEFFERSON	€ 6
Italy		Italy	
AMARO DEL CAPO	€ 6	JÄGERMEISTER	€ 6
Italy		Germany	
FERNET BRANCA	€ 6		
Italy			

AGGIUNGI IL TUO MIXER PREFERITO

Tonic, Soda, Ginger Ale, Limone + € 2

GIN

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



RUM

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

VODKA

SIDERIT	Spain	€ 7
KETEL ONE	Netherlands	€ 7
TITO'S	USA	€ 8
BELVEDERE	Poland	€ 10
GREY GOOSE	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

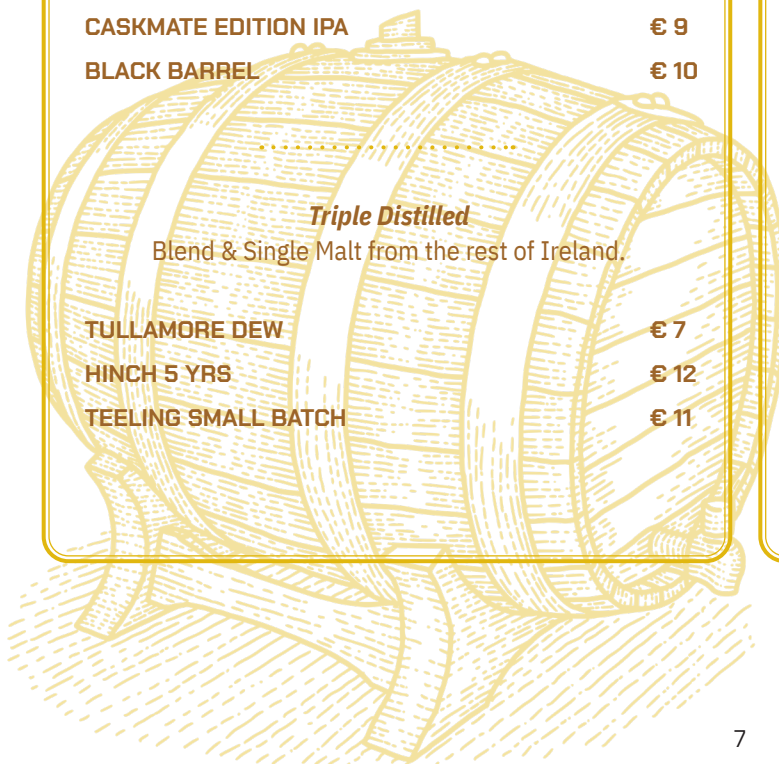
PEATED & SMOKY

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	CELERY 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	CEREALS CONTAINING GLUTEN 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	CRUSTACEANS 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	EGGS Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.
5	FISH You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.
6	LUPIN 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	MILK 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	MOLLUSCS 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	MUSTARD 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	NUTS 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	PEANUTS 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	SESAME SEEDS 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	SOYA 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	SULPHUR DIOXIDE (SOMETIMES KNOWN AS SULPHITES) 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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