

Welcome to Darwins Award Winning Family Run Restaurant

Like us on Facebook: darwinsrestaurant or Twitter: @darwinsdotie

Darwins private dining room is available to book for parties and corporate events,
please ask a member of our staff for more details

Our name 'Darwins' was inspired by the book Charles Darwin wrote called 'Origin of Species'
All our meats are fully traceable & personally selected through our in house butcher's at the
rear of Darwins. We really do know the 'origin of our species' and we only use the freshest
ingredients to try and produce the best dining experience for you.

Entrees

Cèpe mushroom & wild garlic risotto,
pecorino cheese €9.50 (CY)(MK)(SP)

Four spiced baby calamari rings, garlic & smoked chilli aioli,
organic mesculin salad, citrus dressing €9.00 (G)(I)(SP)(MD)

Quinoa, roasted red pepper & chilli feta Wellington,
beetroot hummus, pumpkin seeds & pomegranate vinaigrette
€8.50 (V)(CY)(MK)(G)(I)(SP)(E)

Buffalo mozzarella marinated in a truffle crème fraiche,
slow roasted cherry tomatoes, Kalamata olive dressing
€8.50 (MK)(MD)

Cider pork belly pomegranate & apple salsa,
aubergine & chick pea cake
€9.50 (MK)(MD)(SP)(N1)

Quinoa trio salad, aubergine & chickpea bites,
Sunflower seeds & pomegranate sauce €8.50.00 (G)(I)(VE)(SP)

Fish soup infused with orange & cardamom, homemade breads
€9.00 (CY)(SP)(MK) (G)(I)

Pan fried tiger prawns, Darwins piri-iri sauce,
slow roasted cherry tomatoes, home-made bread €10.00 (SP)(C)(MK)(G)(I)

Today's fresh soup, bread & butter €6.00 (V)(G)(I)

A selection of house breads with homemade pesto's €3.50 (V)(G)(I)(MK)(SP)

Please ask a staff member if you need more bread with your entrée
Please see last page of menu for Allergens list

Darwins Main Courses-Black Angus Steak cuts

All of our steaks are sourced from our in house butchers. Before it's delivered to you it is hand selected, aged to perfection and hand trimmed. It is then seasoned, seared and cooked to order over a very hot grill to seal in the flavour.

All steaks served with buttered mashed potato (MK) & your choice of sauce

Dry-aged Strip loin

A more concentrated flavour, very tender aged up to several weeks 14oz €34.00

Black Angus New York Strip loin steak

A firm steak that is rich in flavour 14oz €29.00

Rib eye steak on the bone

This steak has the most marbling from the prime rib 20oz €33.00

Rib eye off the bone

A smaller marbled cut 12oz €27.00

Premium eye Fillet steak

The most tender cut, mild in flavour 10oz €31.00

Centre cut T-bone steak

A cross section of sirloin & tenderloin 22oz €35.00

Choose to have surf & turf on any of our steaks for a €5 supplement

Our steak temperatures

Blue: slowly warmed through, takes the longest to prepare

Rare: 52 °C very red cool centre

Medium rare: 55 °C very red, warm centre

Medium: 60 °C middle of the steak red, pink surrounding the centre

Medium well: 65 °C pink in the centre of the meat, brown towards exterior

Well done: 71 °C cooked through tends to be without moisture

Steak complements– all of our sauces are made fresh daily.

Pepper sauce (MK)(SP), blue cheese sauce (MK)(SP), garlic butter (MK)(SP), Sauce béarnaise

(MK)(E)(SP), Barolo jus(SP), mushroom sauce (SP)(MK)

Side orders €3.50

Sautéed onions (MK)

Deep fried onion rings (G)(I)

Organic green salad (SP)(MD)

Sautéed onions & mushrooms (MK)(SP)

Tomato salad (SP)(MD)

Side orders €4.50

Buttered baby spinach (MK)(SP)

House Chips

Mushrooms with spinach (SP)(MK)

Seasonal vegetable- chef's choice (MK)(SP)

Garlic button mushrooms (MK)(SP)

Chips with pecorino & truffle mayo €5.00 (E)(MK)(SP)

Please see back page of menu for Allergens list

Here at Darwins to try to limit our waste but if you need more buttered mashed potato or sauces with your meal just ask!

Vegan & Vegetarian selection

Darwins Vegan steak, chips, beetroot humus, caramelised onion
& pickled cauliflower florets €22.00 (MD)(G)(I)(VE)

Vegan Ramen, buckwheat noodles, seaweed, & mushroom €19.00 (G)(VE)

Quinoa trio salad, aubergine & chickpea bites,
Sunflower seeds & pomegranate sauce €19.00 (G)(I)(VE)(SP)

Quinoa, roasted red pepper & chilli feta Wellington,
beetroot hummus, pumpkin seeds & pomegranate vinaigrette
€19.00 (V)(CY)(MK)(G)(I)(SP)(E)(V)

Cèpe mushroom & wild garlic risotto,
pecorino cheese €18.00 (CY)(MK)(SP)(V)

Trofie Liguri, creamy sundried tomato pesto,
baby spinach & pecorino €15.00 (G)(I)(MK)(SP)(V)

Darwins Seafood selection

Our seafood is delivered fresh daily by Wrights of Marino & Kishfish

Mediterranean Bouillabaisse
An orange & cardamom seafood stew with a selection of white fish,
prawns, chorizo & baby potatoes €21.50 (MK)(SP)(G)(I)

Chef's creation market Fish of the Day, (MK)(SP)
Please ask you waiter for details Market Price

Darwins Meat Selection

Assiette of Wicklow lamb
Our famous lamb dish, half rack & eye fillet cuts, buttered mashed potato
€29.50 (SP)(MK)

Corn fed, Co. Monaghan breast of Chicken
Mushroom & smoked pancetta sauce, buttered mashed potato €21.00 (MK)(SP)

Cider pork belly, pomegranate & apple salsa,
aubergine & chick pea cake €23.00 (G)(I)(SP)

Beef ramen, buckwheat noodles, seaweed & mushroom €23.00

Please see last page of menu for Allergens list

Darwins Dessert Selection

Brownie, raspberry & white chocolate, vanilla ice cream

€8.50 (MK)(E)(G)(I)

Recommended with a glass of Muscat or a Superior Tawny port €7.50 (SP)

Valencia orange and rhubarb fool & honeycomb

€9.00 (MK)

Delicious with a glass of Muscat €6.50 (MK)

Vegan Coconut panna cotta & mixed berries

€9.00

Recommended with a glass of Muscat €6.50 (SP)

Selection of ice creams & hot caramel sauce

€7.00 (MK)(E)

Matches well with a glass of our Irish Boozeberry liqueur €8.00 (SP)

Cheese board for 1 €8.50 / Cheese board for 2 €12.50

Selection of Irish cheeses, membrillo quince, and wafer biscuits (MK)(G)(I)(SP)

Dessert Wines

Monbazillac, Chateau Vari, 2005, €6.00

Noble-rot affected sweet wine, orange & apricot, liquid gold (SP)

Muscat de Beaumes-de-Venise, 2011 €6.50,

Rose petal aroma, honey, tropical fruit, sweet & light (SP)

Ruby Port, €6.00

Boozeberries, Irish Award winning classic liqueur €8.00

Naturally flavoured liqueur made with Irish grown blueberries and blackcurrants (SP)

Late bottled vintage Porto Ramos Pinot, 2005 €9.20

Juicy, jammy with notes of very cherry & elderberry. Compact & all upfront (SP)

Porto Ramos superior Tawny €7.50

Ripe dark red-berry aromas, spice with a mix of fresh & baked fruits (SP)

Lagrima white port Adriano Ramos Pinto €6.50

Floral aromas of camomile and orange blossom, rich finish with pleasant touch of honey (SP)

Fino Osborne, sherry €6.00

Dry on the palate and with a flavour of almonds (SP)

Ask a member of staff for our selection of teas & coffees or after dinner drinks to end your meal!

Wines contain Sulphites. Please see back page of menu for Allergens list.