

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 (MK)(SP)

Four spiced baby calamari rings, garlic & smoked chilli aioli,
organic mesculin salad, citrus dressing €10.00 (G)(I)(SP)(MD)

Quinoa, roasted red pepper & goats cheese Wellington,
beetroot hummus, pumpkin seeds & pomegranate vinaigrette
€9.50 (V)(CY)(MK)(G)(I)(SP)(E)

Buffalo mozzarella marinated in a truffle crème fraiche,
slow roasted cherry tomatoes, Kalamata olive dressing
€9.00 (MK)(MD)

Succulent slow cooked pork belly
Parsnip & chestnut puree, Morello jus
€10.95 (MK)(MD)(SP)(N1)

Pan fried tiger prawns, Darwins piri-iri sauce,
slow roasted cherry tomatoes, home-made bread €10.95 (SP)(C)(MK)(G)(I)

Today's fresh soup, bread & butter €8.00 (V)(G)(I)

A selection of house breads with homemade pesto's €5.50 (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 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 & your choice of sauce

Tomahawk to share for 2 people

1.2kg well marbled cut on the bone, served with selection of 3 sides & 3 sauces €75

Dry-aged Strip loin

A more concentrated flavour, very tender aged up to several weeks 14oz €37.00

New York Strip loin steak

A firm steak that is rich in flavour 14oz €32.50

Rib eye off the bone

A smaller marbled cut 12oz €29.50

Premium eye Fillet steak

The most tender cut, mild in flavour 10oz €35.00

Centre cut T-bone steak

A cross section of sirloin & tenderloin 22oz €39.00

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 outside

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 a 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)

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

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)

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, beetroot humus, caramelised onion, baby potatoes
& pickled cauliflower florets €23.00 (MD)(G)(I)(VE)

Quinoa, roasted red pepper & goats cheese Wellington,
pumpkin seeds & pomegranate vinaigrette
€21.00 (V)(CY)(MK)(G)(I)(SP)(E)(V)

Lentil Shepards pie, parsnip & chesnut puree, Gruyere cheese €19.00
(N1)(CY)(SP)(V)

Cèpe mushroom & wild garlic risotto,
pecorino cheese €19.00 (CY)(MK)(SP)(V)

Trofie Liguri pasta, creamy sundried tomato pesto,
baby spinach & pecorino €16.00 (G)(I)(MK)(SP)(V)

Market Fish of the Day

Chef's creation (MK)(SP)

Please ask you waiter for details, Market Price

Darwins Meat Selection

Assiette of lamb
Half rack & eye fillet cuts, buttered mashed potato
€31.95 (SP)(MK)

Corn fed, Co. Monaghan breast of Chicken
Mushroom & smoked pancetta sauce, buttered mashed potato €22.00 (MK)(SP)

Please see last page of menu for Allergens list

Darwins Dessert Selection

Warm chocolate Brownie, raspberry & fresh cream

€8.50

(MK)(E)(G)(I)

Darwins Bread & butter pudding, sour cherries, caramel sauce

€9.00

(G)(E)(MK)(Y)

Selection of ice creams & hot caramel sauce

€7.00

(MK)(E)

Sicilian Lemon meringue roulade, fresh cream

€9.00

(E)(MK)(N)

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

Chateau Martillac, loupjac 2014, €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

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)

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!