

DARWINS TAVERN

TRADITIONAL IRISH STEAKHOUSE • 80 AUNGIER ST, DUBLIN, D02 E286

@darwinstavern

ALL DAY
TAVERN
SUNDAY
LUNCH
SERVED
2-8pm



THE DARWINS TAVERN STORY: A CHEF AND A BUTCHER

This building, at 80 Aungier Street, has for generations helped shape Dublin's food heritage. The story begins in 1969 when Michael Smith's father opened a butchery here, serving the local community for almost forty years.

In 2004, Michael continued his father's legacy opening Darwin's. The principle was to offer the Irish meats, now synonymous with the family name, in a restaurant setting alongside the traditional charm of Irish hospitality from Delores and daughter Amy.

Fast forward to today, Darwin's Tavern, a collaboration between Butcher, Michael and Chef, Geoff Nordell, who have been friends and colleagues for over a decade, proudly continues the legacy of the building's past.

We are a traditional Irish steakhouse, with grass-fed Irish beef at our core and a passion for sourcing the finest fish, seafood, meat, dairy, fruit and veg from across the island.

Our Suppliers & Partners;

Meat Sourcing: **Courtney Food Services**

Organic Pedigree Dexter Beef: **Keadeen Mountain Farms, Co. Wicklow**

Organic Pork: **Salter's Farm**

Family Fishmonger: **Wrights of Marino, Dublin 6**

Shellfish: **Shellfish de la Mer, Co. Cork**

Dublin Bay Prawns: **Clogherhead, Co. Louth**

Dairy: **Butter Mountain**

Japanese Milk Bread: **Proper Order**

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DRINKS

GLASS OF CHAMPAGNE €18

TAVERN MARTINI €15

dingle vodka, dill, tomato, pickle

RHUBARB SOUR €13

dingle gin, rhubarb, lemon

DARWINS NEGRONI €13

dingle gin, valentia island
vermouth, campari

TWINKLE €15

boatyard vodka, st germain,
champagne

SNACKS

Marinated Olives (12)	€6
Garlic Butter Parmesan Flatbread - reggiano, wild garlic (1,7,3,6)	€8
Steak Tartare - gilda, crostini (1, 3, 4, 12)	€9
Tuna Carpaccio strawberry ponzu (4,6,11,12)	€11
Gubbeen Chorizo Croquettes paprika aioli (1,3,7,10,12)	€9
Carlingford Oysters - mead, apple mignonette or poitin, lime	3 for €12 6 for €24

STARTERS

Surf’n’ Turf Skewer - dublin bay prawn, strip steak, all-ireland sauce (2, 7, 12)	€15
Wedge Salad - iceberg, toonsbridege feta, pearl onion, tomato, radish (3, 10, 12)	€13
Bloody Mary Prawn Cocktail - boatyard irish vodka, tomato chutney, dublin hot sauce, ice berg, cucumber (2,3,9,10,12)	€14
Wild Mushroom Parfait - port glaze, guinness bread (1, 7, 9, 12)	€13
Crab Soufflé - bisque, lovage (1, 2, 3, 7, 12)	€15
Truffalo Chicken Wings - blue cheese ranch (1, 3, 7, 9)	€15

MAINS

Steak Burger - house blend patty, short-rib burnt ends, burger cheese, milk bun, chips (1, 3, 7, 12)	€26
Salters Farm Pork Chop - colcannon, truffle mustard sauce 14oz / 400g (11, 7, 12)	€28
Lamb Mixed Grill - pea puree, mint sauce - see server for cut selection & allergens (1, 9, 12)	€34
Market Fish - jerusalem artichoke, tender stem broccoli, sauce vierge (see server for price and allergens)	
Roasted Breast of Chicken - black pudding terrine, leek fondue, girolles (1, 7, 9, 12)	€28

SAUCES €3.50

All Ireland Butter Sauce (our homemade steak butter sauce) (7, 14)
Béarnaise Sauce (3, 7)
Blue Cheese (7)
Brandy & Green Peppercorn (7)
Red Wine Sauce (12)
Garlic Butter (7)

SIDES €6

Colcannon (7)
Skin On Chips (1,6,9,7,10)
Tender Stem Broccoli & Rainbow Carrots - lemon & caper butter (1, 2)
Sage Onion Rings (6,7)
Mushroom & Onion - miso butter (6, 7)
BBQ Hispi Cabbage - caesar, pancetta crumb, parmesan (1,3,4,7,19)
Buttery Mash (7)

100% IRISH | GRASS FED | 28 DAY | DRY AGED

DARWINS SIGNATURE CUTS

RIB ON THE BONE "THE AMBASSADOR"

Our Single-Serve Signature 510g/18oz	€48
irish angus rib on the bone served with a choice of 1 sauce and a choice of mash, chips or side salad	

DOLLY'S VEGAN STEAK

chickpea & lentils, herbs & spices served with sweet potato & stem broccoli (8, 10)	€28
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PRIME CUTS

FILLET 283g/10oz	€45
RIB EYE 283g/10oz	€39
STRIPLOIN 283g/10oz	€37

prime cuts are served with a choice of 1 sauce and a choice of mash, skin on chips or side salad.

FOR SHARING

PORTERHOUSE 1,077g/38oz	€120
best of both worlds, fillet & striploin	
CÔTE DE BOEUF 907g/32oz	€110
rib on the bone	

both sharing steaks are served with a choice of 2 sauce and a choice of 2 mash, skin on chips or side salad

EXTRAS

bone marrow €6.50
half lobster tail €14
two fried eggs €4

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO TABLES OF 6 OR MORE

ALLERGENS: 1: CEREAL GLUTEN | 2: CRUSTACEANS | 3: EGGS | 4: FISH | 5: PEANUTS | 6: SOY BEANS | 7: MILK | 8: NUTS
9: CELERY | 10: MUSTARD | 11: SESAME SEEDS | 12: SULPHUR DIOXIDE AND SULPHITES | 13: LUPIN | 14: MOLLUSCS