

## RUSTIC HAPPY HOUR

Enjoy some of our signature cocktails from Bonsai Bar for €9.50 only

### BONSAI MULE

Infused rose petals vodka, lime, passion fruit pulp, ginger beer

### MAI TAI

White rum, especial rum, triple sec, lime, orgeat and coconut syrup

### NIWA SMASH

Dingle gin, Italicus, elderflower liqueur, lemon, rose water, basil

### UME SOUR

Ume Sake, Kraken rum, lemon, wild strawberry syrup, thyme, egg whites, angostura & plum bitters

## EARLY EVENING MENU €29.50 per person

A selection of dishes that arrive together, choose your option

Tuesday - Friday  
until 6pm

### MEAT

**GLAZED CHICKEN WINGS** Sticky soya, lime, sesame and pickled mooli

**PORK BELLY RAMEN** noodles, crispy fried egg, glazed cabbage, red chilli oil, truffle butter, spring onion crispy shallots

**PORK BAO** Fried pork belly, pickled cucumber, spring onion, pickled shiitake

**JAPANESE FRIED CHICKEN** Dressed in Korean dragon sauce, spice pepper, spring onion

**CHARRED BROCCOLI** With its own purée, fried batter & garlic, warm sesame & ponzu dressing

### FISH

**MISO CURED SALMON** Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe

**FISH RAMEN** spring onion, ramen noodles, chilli butter

**TUNA BAO** Fermented hot chilli sauce, spring onion

**PRESSED SPICED CUCUMBER** Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame

**CHARRED BROCCOLI** With its own purée, fried batter & garlic, warm sesame & ponzu dressing

### VEGETARIAN

**PRESSED SPICED CUCUMBER** Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame

**VEGETARIAN RAMEN** pak choi, roasted shitake, crispy soft fried egg, fresh coriander

**TOFU BAO** Fried in spiced flour, avocado purée, mint & coriander yoghurt

**AVOCADO TEMPURA** Pickled chilli, lime & curried aubergine walnut baba ganoush

**ROAST PUMPKIN CURRY** fried onion, bound in a coconut cream, natural yoghurt, toasted pumpkin seeds, lime jasmine rice

### VEGAN

**AVOCADO TEMPURA** Pickled chilli, lime & curried aubergine walnut baba ganoush

**VEGAN RAMEN** charred broccoli, pak choi, roasted shitake, fresh coriander

**TOFU BAO** Fried in spiced flour, avocado purée, mint & coriander yoghurt

**ROASTED AUBERGINE** Glazed in soya, lime, herbs, peanuts

**ROAST PUMPKIN CURRY** With fried onion, bound in a coconut cream, natural yoghurt, toasted pumpkin seeds, lime jasmine rice

## MAINS

These main courses can be ordered individually or shared

**RUMP OF BEEF** (Sliced 8oz, John Stone ) **29.50**  
Baby gem, black garlic, shallots and crispy garlic salad with a side of truffle ponzu sauce

**KATSUOBUSHI FRIED DUCK LEG** **29.50**  
fried in vodka and katsuobushi tempura with steamed bun, homemade hoisin sauce, lettuce and pickles

**SLOW COOKED SMOKED PORK BELLY** **29.50**  
homemade BBQ sauce, spicy shallot crumb, steamed bao bun, lettuce and homemade pickles

## EXTRAS

**CHILLED NATIVE OYSTERS** **3.95**  
(each)  
White soya, white balsamic dressing, chive oil, cucumber & shallot

**STEAMED BAO BUN** **2.50**  
1 piece

## DESSERT

**MATCHA ICE CREAM & YUZU CURD DOUGHNUT** **5.75**

**VANILLA ICE CREAM DOUGHNUT WITH SOYA SAUCE CARAMEL** **5.75**

**MATCHA WHISKEY MILKSHAKE** **9.00**

**GINGER YUZU WHISKEY MILKSHAKE** **9.00**



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