

RUSTIC HAPPY HOUR

Enjoy some of our signature cocktails from Bonsai Bar for €9 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 €28.50 per person

A selection of dishes that arrive together, choose your option

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) 28.50
Baby gem, black garlic, shallots and crispy garlic salad with a side of truffle ponzu sauce

KATSUOBUSHI FRIED DUCK LEG 28.50
fried in vodka and katsuobushi tempura with steamed bun, homemade hoisin sauce, lettuce and pickles

SLOW COOKED SMOKED PORK BELLY 28.50
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 2.00
1 piece

DESSERT

MATCHA ICE CREAM & YUZU CURD DOUGHNUT 5.50

VANILLA ICE CREAM DOUGHNUT WITH SOYA SAUCE CARAMEL 5.50

MATCHA WHISKEY MILKSHAKE 9.00

GINGER YUZU WHISKEY MILKSHAKE 9.00



Scan here to discover our group and events offers.