

EVENING MENU

~ The Lobby Lounge ~

TO SHARE

CHEESE AND CURED MEAT PLATTER €42

Selection of Irish Cheeses and Cured Meat,
Crackers, Grapes, Fig Chutney
~ (1,2,5,18) ~

CARLINGFORD OYSTERS €23-€38

Lemon, Tabasco, Mignonette
6 or 12
~ (18,21) ~

FRITTO MISTO €25

Sardines, Calamary, Prawns, Courgette, Salsa Verde
~ (1,7,22) ~

FOCACCIA €16

Aubergine Caviar, Aioli, Tapenade
~ (1,6,7) ~

SEAFOOD PLATTER €60

Smoked Salmon, Oysters, Crab Salad, Prawns
Add Caviar €30
~ (6,7,21,22) ~

SNACKS

~ Perfect with Cocktails & Wine ~

PARMESAN CHURROS €7

Salsa Verde
~ (5) ~

WHIPPED SALTED COD €9

Potato Farl, Lemon Mayo
~ (6,7) ~

CACIO E PEPE FRITTERS €8

Broad Bean Pesto

CHORIZO POTATO CROQUETTE €8

Aioli

DESSERTS

MILK CHOCOLATE AND ORANGE FLAN €15

Sea Salt Ice Cream
~ (1,5,6,9) ~

PEACH GALETTE €14

Honey Chantilly
~ (1,5,6) ~

PEAR AND RASPBERRY CRUMBLE €13

Vanilla Ice Cream
~ (1,5,6) ~

LEMON OLIVE OIL SPONGE €15

Lemon Fool, Blueberry Compote
~ (1,5,6) ~

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Milk (5), Egg (6), Fish (7), Peanut (8), Soybean (9), Almond (10), Walnut (11), Hazelnut (12), Cashew (13), Pecan (14), Pistachio (15), Celery (16), Mustard (17), Sulphites (18), Sesame (19), Lupin (20), Shellfish (21), Crustaceous (22), Pinenut (23).

At InterContinental Dublin, we consciously purchase our food from sustainable sources, and we support local growers and producers where possible.

The best quality produce is handselected by our team of chefs from Irish farms and our growers.

For food allergies and intolerances please speak to a member of our team about your requirements before ordering.

Please note a discretionary service charge of 12.5% applies for groups of four or more.

Minimum of one dish per person is applied to all lunches.