

CELEBRATIONS *at* THE MARTELLO ON YOUR SPECIAL DAY

W: THEMARTELLO.IE
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STARTERS

HOMEMADE SOUP OF THE DAY

Served with homemade brown bread

HOMEMADE CHICKEN LIVER AND SMOKED BACON PATE

Served with cranberry and mango coulis, mixed leaf salad and mini crostini bread

CLASSIC CAESAR SALAD

Served with baby gem lettuce, herb croutons, crispy pancetta, aged parmesan, anchovy Caesar dressing, pine nuts

KOREAN FRIED CHICKEN

Marinated crispy fried chicken strips, coated in a sticky and spicy sauce topped with toasted sesame seeds, served with Asian slaw

GLAZED CHICKEN WINGS

Tossed in one of the following sauces: BBQ / Sweet Chilli n' Lime / Salt n' Chilli / Hot n' Spicy
Served with blue cheese mayonnaise

MAINS

All main courses served with side of fries, side salad or vegetables

JOINT OF THE DAY

Ask server for details

CAJUN CHICKEN & SMOKED BACON PASTA

Cajun marinated chicken fillet pieces and smoked bacon cooked in a lemon and basil herb cream sauce, topped with aged parmesan flakes and served with garlic ciabatta

MARTELLO CHICKEN CURRY

Seasoned chicken strips sauteed with red onion, pak choi, mixed peppers, carrots and courgettes, served in a mild curry sauce with steamed rice and crisp poppadoms

ITALIAN BAKED LASAGNE

Topped with mozzarella and cheddar cheese, pesto drizzle, parmesan and rocket leaves, served with garlic ciabatta and fries

PAN-FRIED SEABASS FILLET

Served with potato gratin, celeriac purée, chargrilled asparagus topped with salsa verde

VEGAN BURGER

Plant based meaty patty with chopped iceberg lettuce, red onion, crunchy slaw, beef tomato, vegan garlic mayo served in a vegan bun with fries

DESSERTS

TOBLERONE CHEESECAKE

Rich Swiss chocolate with honey and almond nougat flavored cream cheese filling, on a biscuit base with caramel sauce and Chantilly cream

MERINGUE WITH MIXED BERRIES & CREAM

Mixed berries, meringue and Chantilly cream

WARM HOMEMADE APPLE PIE

Stewed Bramley apples oven baked with short crust pastry and served with homemade vanilla pod custard and Chantilly cream

TEA / COFFEE

€34- 3 COURSE / €29 - 2 COURSE

Allergen menu available – please ask your server