

DINNER

STARTERS

Soup of the Day (GF) 5.95 (Please ask your server)
Served with homemade brown bread
(Contains: *1, 5a, 5b, 6, 10, 13, 15)

Seafood Chowder (GF) 9.95
Topped with crispy bacon bits and fennel herb, served with homemade brown bread (Contains: *1, 2, 3, 4, 10, 13, 15)
(Contains: *1, 5b, 5e, 6, 12, 13 - brown bread)

Chicken Satay (GFIA) 11.00/13.00
Lightly seasoned strips of chicken, aromatic peanut sauce, served on a bed of soya noodles (Contains: *1, 5a, 7, 9, 10, 11, 13, 15)

Deep Fried St. Brendan's Brie (V) 10.50/12.50
Melted brie wrapped in golden crisp wonton pastry, served with a dressed baby leaf salad and a cranberry & orange COULIS (Contains *1, 5a, 6, 11, 13)

Homemade Chicken Liver & Smoked Bacon Pâté 10.50
Served with mixed leaves salad, mixed berry compote and mini crostini
(Contains *1, 5a, 6, 10, 11, 13, 15)

Golden Crisp Salt 'n' Chilli Calamari Strips (GF) 11.50/14.50
Served with freshly sliced chillies, sea salt, lime zest, coriander and harissa mayonnaise (Contains: *1, 4, 6, 11, 13, 15)

Loaded Nachos (V) (GF) 12.50
Served with jalapeño, guacamole and sour cream, topped with cheese sauce and tomato salsa garnish (Contains: *1, 6, 11, 13, 15)
Add Chilli Mince +2.50 (Contains: *10, 13, 15)
Add BBQ Pulled Pork +3.50 (Contains: *13, 15)

Breaded Chicken Tenders 11.50/13.00
Crispy free-range breaded chicken strips on a bed of baby leaf salad with duo of garlic and chilli sauces (Contains: *1, 5a, 6, 10, 11, 13, 15)

Pan-Fried Prawns & Chorizo Pil Pil (GFIA) 12.95
Cooked in a chilli & garlic oil, topped with fresh coriander, served with crusty bread
(Contains *1, 3, 5a, 13, 15)

Martello Spice Bag Fries (GF) 13.50
Lightly seasoned strips of chicken fried with peppers, spring onion, garlic and chilli, tossed in our own spice bag seasoning (Contains *10, 11, 13, 15)

Vegan Wings (VE) 11.50/13.50
Southern fried and tossed in BBQ or hot 'n' spicy sauce, served with vegan garlic mayonnaise (Contains: *5a, 9, 10, 11, 13, 15)

Glazed Chicken Wings (GF) 11.50/13.50
(Contains: *10, 13)
Served with blue cheese mayonnaise (Contains: *1, 6, 11, 13, 15)
Tossed in one of the following sauces:
- BBQ (Contains: *10, 11, 13, 15)
- Sweet Chilli 'n' Lime (Contains: *13, 15)
- Salt 'n' Chilli
- Hot 'n' Spicy (Contains: *1, 13, 15)
Order wings plain with a selection of sauces
2.00 per additional sauce

SIGNATURES

Martello Chicken Curry (GF) 16.50
Seasoned chicken strips sautéed with red onion, pak choy, mixed peppers, carrots and courgettes, served in a mild curry sauce with steamed rice and crisp poppadoms (Contains *1, 10, 11, 13, 15)

BBQ Pork Ribs (GF) 17.00
Pork ribs marinated in a spiced rub, slow cooked for five hours, glazed with BBQ sauce, served with crunchy coleslaw and fries (Contains *1, 10, 11, 13, 15)

Chargrilled Cajun Chicken Sandwich 16.50
Cajun spiced chicken breast served in a toasted baguette, baby leaf salad, Cajun mayonnaise and fries
(Contains *1, 5a, 6, 10, 11, 13, 15)
Add cheese +0.50 (Contains: *1)
Add streaky bacon +1.00

Steak Sandwich 18.50
Chargrilled 6oz sirloin steak served on toasted ciabatta with mixed leaves, topped with crispy onions and a choice of pepper sauce or garlic butter, with fries (Contains *1, 5a, 6, 10, 13, 15)

Dry Aged 10oz Ribeye Steak (GFIA) 28.00
Served with crispy onions, dressed watercress, choice of black pepper sauce or garlic butter, with fries
(Contains *1, 5a, 6, 10, 13, 15)
Surf 'n' Turf Add pan fried garlic prawns +8.00
(Contains: *1, 3, 15)

Slow Braised Lamb Shank (GF) 19.75
Slow cooked in garlic, rosemary, thyme and red wine with savoury mashed potato, rich roast gravy, served with choice of vegetables or fries
(Contains *1, 10, 11, 13, 15)

SALADS

Grilled Chicken Caesar Salad (GFIA) 15.50
Served with baby gem lettuce, herb croutons, crispy pancetta, aged Parmesan, anchovy Caesar dressing, pine nuts (Contains *1, 2, 5a, 5h, 6, 8h, 11, 13, 15)
Available vegetarian 10.50

Warmed Goats Cheese & Beetroot Salad (GF) (V) 13.50
Fivemiletown goats cheese, served with mixed greens, pine nuts, roasted beets and a roasted red pepper dressing
(Contains *1, 6, 8h, 11, 13, 15)
Add Chicken +4.00

Superfood Salad (GF) (V) 13.50
Seasonal leaves served with roasted sweet potato chunks, quinoa, avocado, feta cheese, coriander, kale, toasted pine nuts, pickled raisins, spinach leaves, shredded beetroot, carrots and red cabbage, topped with pumpkin seeds
(Contains *1, 5a, 8h, 11, 15)
Add Chicken +4.00

DINNER

BURGERS

Martello Burger 16.50

Two Irish beef burger patties with crunchy iceberg lettuce, gherkin, red onion, Martello burger sauce, ketchup served in a brioche bun with fries (Contains *1, 5a, 6, 9, 10, 11, 13)
Add cheese +0.50 (Contains *1)
Add streaky bacon +1.00

Slow Cooked Pulled Pork Brioche Bap 15.50

Slow braised pulled pork, BBQ sauce, mixed leaves, crunchy slaw, served with fries (Contains *1, 5a, 6, 9, 10, 11, 12, 13, 15)

Chicken Fillet Burger 16.50

Chargrilled chicken fillet, chopped iceberg lettuce, red onion, crunchy slaw, buffalo mayo, served in a brioche bap with fries (Contains *1, 5a, 6, 10, 11, 13)
Add cheese +0.50 (Contains *1)
Add streaky bacon +1.00

Vegan Burger (ve) 16.00

Plant based Moving Mountains meaty patty with chopped iceberg lettuce, red onion, crunchy slaw, beef tomato, vegan garlic mayo served in a vegan bun with fries (Contains *5a, 9, 10, 11, 13, 15)

PASTA

Vegetarian Lasagne (v) 16.00

Topped with feta and cheddar cheese, pesto drizzle and rocket leaves, served with garlic ciabatta and fries (Contains *1, 5a, 6, 10, 13, 15)

Italian Baked Lasagne 17.00

Topped with mozzarella and cheddar cheese, pesto drizzle, Parmesan and rocket leaves, served with garlic ciabatta and fries (Contains *1, 5a, 6, 10, 13, 15)

Cajun Chicken & Smoked Bacon Pasta 17.00

Cajun marinated chicken fillet pieces and smoked bacon cooked in a lemon and basil herb cream sauce, tossed in fresh linguine pasta, topped with aged Parmesan flakes and served with garlic ciabatta (Contains *1, 5a, 6, 13, 15)

THE SEA

Steamed Wild Irish Mussels 16.50

Cooked in a creamy leek, white wine garlic and lemon sauce, topped with fresh parsley, garlic ciabatta and fries (Contains * 1, 3, 5a, 5b, 6, 13, 15)

Grilled Seabass Fillets (GFI) 18.50

Served with crushed baby potatoes, buttered asparagus and samphire topped with salsa verde (Contains * 1, 2, 13, 15)

Wicklow Wolf Craft Beer Battered

Cod 16.50

Crispy battered cod served with mushy peas, homemade tartar sauce and fries (Contains *1, 2, 5a, 5f, 5g, 6, 10, 11, 13, 15)

SIDES

Taco Fries (GFI) 7.50

Topped with chilli mince, cheddar cheese and Cajun mayo (Contains *1, 6, 10, 11, 13, 15)

Garlic & Cheese Fries 5.50

(Contains *1, 11, 13, 15)

Curry Fries 5.50 (Contains * 1, 11, 13, 15)

Satay Fries 5.50 (Contains *1, 7, 10, 11, 13, 15)

Skinny Fries 4.00 (Contains *13)

Chunky Fries 4.00

Tossed in Rosemary, Sea Salt and Parmesan + 0.50 (Contains *1, 13)

Sweet Potato Fries 4.75

Tossed in smoked paprika (Contains *13)

Battered Onion Rings 4.75 (Contains *1, 5a, 6, 13)

Garlic & Cheese Potatoes 5.25

(Contains *1, 13, 15)

Crispy Onions 4.75 (Contains *5, 13)

Seasonal Vegetables 4.00 (Contains *1, 13)

Side Salad 4.00 (Contains *11, 13)

Garlic Bread 5.20 (Contains *1, 5a, 6, 13, 15)

Add cheese +0.50c (Contains *1)

SAUCES & DIPS

Garlic Mayo (Contains *6, 11, 13, 15)

BBQ (Contains *10, 11, 13, 15)

Sweet Chilli 'n' Lime (Contains *13, 15)

Hot 'n' Spicy (Contains *1, 13, 15)

Pepper Sauce (Contains *1, 13, 15)

Garlic Butter (Contains *1, 13, 15)

Cajun Mayo (Contains *6, 11, 10, 13, 15)

Vegan Garlic Mayo (Contains *9, 11, 13, 15)

Buffalo Mayo (Contains *1, 6, 11, 13, 15)

Blue Cheese (Contains *1, 6, 11, 13, 15)

Hot Sauce (Contains *1, 13, 15)

Tomato & Chilli Relish (Contains *13, 15)

Martello Burger Sauce (Contains *1, 6, 10, 11, 13)

(GFI) Made using Gluten Free Ingredients (GFIA) Gluten Free Ingredients Available (removal of allergenic ingredient) (V) Suitable for Vegetarians

(VE) Suitable for Vegans (15) Contains Garlic

*Allergen List

1 Milk & milk products
2 Fish
3 Crustaceans
4 Molluscs
5 Gluten containing

cereals
5a Wheat
5b Wholemeal
5c Spelt
5d Khorason
5e Rye
5f Barley

5g Oats
5h Malt
6 Egg
7 Peanuts
8 Other Nuts
8a Almonds
8b Hazelnuts

8c Cashews
8d Pecans
8e Brazil
8f Pistachio
8g Macademia
8h Pine nuts
8i Walnuts

9 Soy inc. soya
10 Celery
11 Mustard
12 Sesame
13 Sulphur Dioxide
14 Lupin

Please note that our dishes are prepared in a kitchen that contains gluten, dairy, nuts, eggs and soy; therefore we cannot guarantee that our dishes are safe to consume for people with these allergies.

THE MARTELLO

w: themartello.ie i: [@themartellobray](https://www.instagram.com/themartellobray) f: [/themartellobray](http://themartellobray)