

# Valentine's at THE MARTELLO

W: THEMARTELLO.IE  
I: @THEMARTELLOBRAY  
F: /THEMARTELLOBRAY



## STARTERS

### HOMEMADE SOUP OF THE DAY

Served with homemade seeded brown bread

### PAN-FRIED PRAWNS & CHORIZO PIL PIL

Cooked in chilli and garlic oil, topped with fresh coriander, served with crusty bread

### HOMEMADE CHICKEN LIVER AND SMOKED BACON PATE

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

### KOREAN FRIED CHICKEN

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

### DEEP FRIED BRIE

Melted brie wrapped in golden crisp wonton pastry, served with a baby leaf salad with a cranberry and orange coulis

## MAINS

### GOAT'S CHEESE TARTLET

Puff pastry tartlet filled with caramelised red onion, creamed leeks and spinach, topped with warm whipped goat's cheese, finished with a balsamic glaze

### ROAST STUFFED SUPREME OF CHICKEN

Wrapped in bacon, stuffed with mozzarella, roasted peppers and spinach, served with potato fondant, grilled asparagus and rosemary jus

### GRILLED SEABASS FILLET

Served with crushed baby potatoes, buttered asparagus and samphire topped with salsa verde

### SLOW BRAISED SHORT RIB OF BEEF

Served with creamed herb mash, glazed carrots, rich roast jus, topped with parsnip crisps

### 100Z RIBEYE STEAK

Served with a dressed watercress salad, crispy onions, chunky chips and pepper sauce  
*Supplement €8*

## DESSERTS

### TOBLERONE CHEESECAKE

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

### WARM CHOCOLATE FUDGE CAKE

Indulgent chocolate cake served with Belgian chocolate sauce and Chantilly cream

### MERINGUE WITH MIXED BERRIES & CREAM

Mixed berries, meringue and Chantilly cream

### TEA / COFFEE

**3 COURSE - €39.50 PP**

**INCLUDES A VALENTINE COCKTAIL**

*Cupid's Kiss*

Allergen menu available – please ask your server