

BAR RESTAURANT
THE
MARKET
BAR
FADE STREET, DUBLIN 2

BITES

- MARINATED MIXED OLIVES** €5
Marinated with citric juice, rosemary, garlic and extra virgin olive oil (Vn)
- SMOKED ALMONDS** €5
Traditional Spanish smoked almonds (8c) (Vn)
- CROQUETTES (2pc)** €13.5
Fried croquettes with blue cheese and poached pears (1a, 3, 7, 8b, 12) (V)
- GOAT CHEESE & NDUJA DIP** €9
Goat cheese with crispy nduja served with sourdough bread (1a, 7, 8c, 12)

MEAT

All our beef is of Irish origin

- CHICKEN SKEWERS**
Marinated chicken breast with cajun spice, citrus and served with a saffron mayo (3, 10, 12)
- SLOW COOKED PORKBELLY**
Slow-cooked porkbelly with honey garlic and rosemary glaze, served on mashed potatoes with pickled peppers (7, 9, 12)
- SPICY CHICKEN WINGS**
Crispy chicken wings dipped in spicy sauce, served with blue cheese dip and celery (7, 9, 10, 11, 12)
- CHORIZO AL VINO**
Confit chorizo with pork glaze, aioli, served on a sourdough bread (1a, 3, 7, 9, 10)
- MARKETBAR MEATBALLS**
Beef & pork house blend meatballs served in a homemade tomato sauce (1a, 3, 9, 10, 12)

PERI PERI CHICKEN RICE SALAD

Red and black rice, chicken, cherry tomatoes, pickled red onions, charred corn, coriander and red pepper dressing (9, 12)

SIDES

- PATATAS BRAVAS**
Deep fried potatoes, topped with a spicy marinara and aioli sauce (3, 9, 12) (V)
- SAFFRON SPANISH RICE**
Traditional flavoured spanish rice with carrots (Vn)
- TENDERSTEM BROCCOLI**
Tenderstem broccoli served with hazlenuts and umami mayo (3, 8b, 10)
- HOUSE SALAD**
Mixed fresh leafs with manchego cheese and balsamic glaze (7, 10, 12) (V)
- BREAD**
Focaccia Bread served with olive oil and Balsamic vinegar dip (1a, 5, 8, 12) (V)

FISH

- FRIED OCTOPUS**
Slow-cooked fried octopus served on chorizo cream with pickle peppers and chimichurri (1a, 3, 4, 7, 9, 12)
- CRISPY FISH TACO**
Crispy fish taco with guacamole and tropical salad, with sour cream (1a, 3, 4, 7, 9, 12)
- TUNA NACHOS**
Marinated tuna with lemon juice, teriyaki and oyster sauce with diced cucumbers, shallots and avocado (1a, 3, 4, 6, 9, 11, 12)
- GAMBAS PIL PIL AND CRISPY NDUJA**
Atlantic prawns with chilli butter and crispy nduja, served with sourdough bread (1a, 2, 7, 9, 12)

VEGETARIAN

- PEAR & WALNUT SALAD**
Pear, blue cheese and walnut salad with lemon honey and mustard dressing (5, 7, 8a, 8b, 12) (V)
- GOAT CHEESE SALAD**
Goat cheese, beetroot and caramelized walnuts with lemon dressing (7, 8a, 8b, 12) (V)
- BRUSSELS SPROUTS**
Brussels Sprouts with pancetta, chestnut and chervil (7, 8)
- PADRON PEPPERS**
Panfried peppers with tajin and smoked sea salt (11) (Vn)
- SEASONED VEGETABLES SKEWERS**
Roast seasoned vegetables with romesco sauce (5, 8c, 9, 11) (Vn)
- STUFFED AUBERGINE**
Baked aubergine filled with quinoa, tomato fondue and pickled peppers (9, 12) (Vn)

For groups above 10 we require the Group Menu to be ordered

Thursday · Friday & Saturday night we require a minimum order of one Dinner Menu pp

DINNER MENU € 45 pp

TWO MAINS · ONE SIDE · DESSERT

GROUP MENU

Available for groups of 6 or more € 45 pp

- MARINATED MIXED OLIVES**
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PADRON PEPPERS
.....
MARKETBAR MEATBALLS
.....
BRUSSELS SPROUTS
.....
PERI PERI CHICKEN RICE SALAD
.....
PATATAS BRAVAS
.....
GAMBAS PIL PIL AND CRISPY NDUJA
.....
CHICKEN SKEWERS
.....
SHARING DESSERT

ALL THE FOOD IS SERVED
TAPAS STYLE

So it comes when it's

HOT & READY

ALLERGENS

- | | | |
|-----------------------------------|------------|---------------------|
| (V) Vegetarian | (Vn) Vegan | 8- Nuts |
| 1- Cereals containing gluten (1a) | Wheat | 8a - Walnuts |
| (1b) Barley | | 8b - Hazlenuts |
| 2- Crustaceans | | 8c - Almonds |
| 3- Eggs | | 9- Celery |
| 4- Fish | | 10 - Mustard |
| 5- Peanuts | | 11- Sesame Seed |
| 6- Soy | | 12- Sulphur Dioxide |
| 7- Milk | | 13- Lupin |
| | | 14- Molluscs |