



BITES

BBQ BEEF NACHOS € 13	GOAT CHEESE & NDUJA DIP € 9
<i>Nachos served with marinated beef, mixed peppers, red onions, jalapeño and guacamole (3, 7)</i>	<i>Goat cheese with crispy nduja served with sourdough bread (1a, 7, 8c, 12)</i>
TACOS (3pc): €13.5	CROQUETTES (3pc): €10
<i>Served as sets, mixing is not available</i>	<i>Served as sets, mixing is not available</i>

BEEF <i>Corn tortilla filled with white cabbage and salted beef, dressed with sour cream, avocado purée and beefjus, served with jalapeño (7)</i>	SEAFOOD <i>Corn tortilla filled with blanched fennel and fresh mixed seafood, dressed with sour cream and avocado purée (2, 4, 14, 7)</i>	VEGETARIAN <i>Corn tortilla filled with, pickled carrot and beetroot and guacamole, dressed with sour cream, served with jalapeño (7)</i>	PULLED PORK <i>Pulled pork and potato croquettes served with smoked chilli mayo (1a, 3, 7)</i>	BEEF <i>Pulled beef and potato croquettes served with smoked chilli mayo (1a, 3, 7)</i>	VEGETARIAN <i>Mixed vegetables and potato croquettes topped with avocado purée (1a, 3, 7)</i>
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MEAT

All our beef is of Irish origin

CHICKEN SKEWERS € 14
<i>Chicken breast marinated with Cajun spice and citrus, served with a saffron mayo (3, 10, 12)</i>

SLOW-COOKED PORKBELLY €14.5
<i>Slow-cooked porkbelly with honey garlic and rosemary glaze, served with mashed potatoes pickled peppers and crispy garlic (7)</i>

SPICY CHICKEN WINGS €14
<i>Crispy chicken wings coated in spicy sauce, served with blue cheese dip (7, 10, 11, 12)</i>

SIRLOIN STEAK €18
<i>6 Oz Sirloin steak served with mashed potatoes, caramelised onion, homemade chimichurri, dressed with beef Jus (7)</i>

CHORIZO AL VINO €14
<i>Confit chorizo with pork glaze and aioli, served with sourdough bread (1a, 3, 9, 10)</i>

MARKETBAR MEATBALLS €14
<i>Beef and pork house blend meatballs served in a homemade tomato sauce (1a, 3, 9, 10, 12)</i>

DUCK A LA NARANJA €20
<i>Seared duck breast with orange glaze, served with caramelised carrots sticks and steamed tenderstem broccoli</i>

SIDES

PATATAS BRAVAS €8.5 · €11
<i>Deep fried potatoes, topped with a spicy marinara sauce and garlic mayo (3, 10, 12) (V)</i>

SAFFRON SPANISH RICE €7
<i>Traditional flavoured spanish rice with carrots and green peas (Vn)</i>

TENDERSTEM BROCCOLI €8
<i>Tenderstem broccoli served with grated hazelnuts and umami mayo (3, 8b, 10)</i>

HOUSE SALAD €7
<i>Mixed fresh leafs with parmesan cheese and balsamic glaze (7, 10, 12) (V)</i>

BREAD €4.5
<i>Focaccia bread served with olive oil and Balsamic vinegar dip (1a, 5, 8, 12) (V)</i>

FISH

FRIED OCTOPUS €17
<i>Octopus slow-cooked, then fried served on chorizo cream with pickled peppers and chimichurri (3, 4, 7, 9, 12)</i>

SEAFOOD TEMPURA €15
<i>Prawns, squid and hake served with tartar sauce (2, 3, 4)</i>

GLAZED SALMON €18
<i>Orange glazed salmon served on quinoa salad with caramelized fennel wedges and tzatziki sauce (4, 7)</i>

CEVICHE €14
<i>Selection of fresh mixed seafood, peppers, red onion, coriander, tabasco, marinated in lime and lea perrins sauce, served with sourdough bread (2, 4, 14)</i>

GAMBAS PIL PIL WITH CRISPY NDUJA €16
<i>Atlantic prawns with chilli butter and crispy nduja, served with sourdough bread (1a, 2, 7, 12)</i>

ALL THE FOOD IS SERVED



TAPAS STYLE

So it comes when it's

HOT & READY

GROUP MENU	
<i>For groups of 8 or more.</i>	€32.95 pp
MARINATED MIXED OLIVES	
BBQ BEEF NACHOS	
MARKETBAR MEATBALLS	
PADRON PEPPERS	
ROASTED VEGETABLES	
PATATAS BRAVAS	
GAMBAS PIL PIL AND CRISPY NDUJA	
CHICKEN SKEWERS	
DESSERT OF CHOICE · € 5 pp	

VEGETARIAN

TROPICAL SALAD €12.5
<i>Mixed leaves, grilled mango and pineapple, orange wedges, pickled carrots and pomegranate, with mango dressing (Vn)</i>

GOAT CHEESE SALAD €12.5
<i>Goat cheese, fennel, orange wedges, pickled carrots and orange dressing on a bed of mixed leaves (7) (V)</i>

CAPRESE SALAD €14.5
<i>Beef heirloom tomatoes, mozzarella with classic pesto (5, 7) (V)</i>

VEGETABLE TEMPURA €12.5
<i>Cauliflower, sweet potato and courgette, served with chilli smoked mayo (3) (Vn)</i>

PADRON PEPPERS € 9.5
<i>Fried peppers with smoked sea salt (Vn)</i>

ROASTED VEGETABLES €12.5
<i>Roasted seasonal mixed vegetables with homemade hummus and romesco sauce (5, 8c, 11) (Vn)</i>

Add on any extra sauce for €1

MARKET MENU	
<i>One menu per person</i>	€32.95 pp
TWO TAPAS · ONE SIDE	
DESSERT OF CHOICE · € 5 pp	
<i>Sirloin steak, Duck a la naranja and Glazed salmon are not included in the dinner menu</i>	

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- Molluses

PRE-DINNER

	NEGRONI €14.5 <i>Campari, red vermouth and gin (12)</i>
	OLD FASHIONED €14.5 <i>Irish whiskey, simple syrup & angostura</i>
	MANHATTAN €14.5 <i>Bourbon, red vermouth and angostura (12)</i>
	COCKTAIL MARTINI €14.5 <i>Gin or vodka, dry vermouth and lemon skin (12)</i>

RED WINES

PORCUPINE CABERNET SAUVIGNON €9.5 · €36 <i>South Africa • Bold-structured with dark fruits, mocha and fine French oak nuances (12)</i>
PORRAIS DOURO TINTO €11 · €43 <i>Portugal • Red fruit & spice notes, Oak (12)</i>
FUEGO TEMPRANILLO €8.3 · €29.5 <i>Spain • Berries, plums, vanilla, herbs (12)</i>
ALEGRO RIOJA RESERVA €14 · €49 <i>Spain • soft & fresh with an elegant structure and flavours of red fruit compote, vanilla & cinnamon (12)</i>
MARQUES DE VERDELLANO TEMPRANILLO €9.5 · €36 <i>Spain • Medium-bodied, red fruit notes (12)</i>
SAINT MARC MERLOT €8.5 · €33 <i>France • Fruity and easy to drink, black cherry, soft tannins and a chocolate aftertaste (12)</i>
ARTESANO DE ARGENTO MALBEC ORGANIC €45 <i>Argentina • Lively red with notes of plums, tobacco & oak (12)</i>
CASTELLANI CHIANTI CLASSICO €46 <i>Italy • Bodied & fruity with a final touch of cherries & black pepper (12)</i>

SANGRIA

Red & White Sangria, made with seasonal fruits



Glass €8.5
Jug €25

BOTTLES (1b, 12)

HEINEKEN €6.5
CORONA €6.7
HEINEKEN 0.0 €6.2
CORONA 0.0 €6.2

DRAFT (1b, 12)

5 LAMPS IPA €7
5 LAMPS LAGER €7
5 LAMPS RED ALE €7
SAN MIGUEL €7.3
BULMERS €8

FIZZY COCKTAILS

	APEROL SPRITZ €14.5 <i>Aperol, frizzante and soda (12)</i>
	HUGO SPRITZ €14.5 <i>Elderflower liqueur, frizzante, mint and soda (12)</i>
	LIMONCELLO SPRITZ €14.5 <i>Limoncello, frizzante and tonic</i>
	MOJITO €14.5 <i>Rum, mint, lime, sugar and soda</i>



CLASSIC

	PORNSTAR MARTINI €14.5 <i>Vanilla vodka, pineapple juice, passion fruit puree, vanilla syrup & frizzante (12)</i>
	COSMOPOLITAN €14.5 <i>Vodka, triple sec, cranberry juice and lime juice</i>
	ESPRESSO MARTINI €14.5 <i>Vodka, espresso, vanilla syrup and coffee liqueur (12)</i>
	MARGARITA €14.5 <i>Tequila, triple sec, simple syrup and lime juice</i> Spicy Margarita Available 🌶️



WHITE WINES

STONELEIGH SAUVIGNON BLANC €11.5 · €44.5 <i>New Zealand • Punchy, grapefruit notes, tropical (12)</i>
GABRIELLA PINOT GRIGIO €10.5 · €40 <i>Italy • Vibrant and punchy, white peach and passionfruit with a scattering of tropical stone fruits (12)</i>
BELLAFONTAINE CHARDONNAY €9.5 · €36 <i>France • Unoaked Chardonnay, crisp, citrus & full of flavour (12)</i>
FUEGO VERDEJO €8.3 · €29.5 <i>Spain • Crisp, lemon notes, fresh (12)</i>
PORRAIS DOURO BRANCO €9.5 · €36 <i>Portugal • Fruity & crisp, delicate colour & citrus acidity (12)</i>
PAZO CILLEIRO ALBARINO €45 <i>Spain • Lively pale gold colour, citric and white fruit notes, and white flower aromas (12)</i>
AUTENTICO BOBAL • ROSÉ €9.5 · €35 <i>Spain • Intense pink colour with sweet confectionery and strawberry aromas (12)</i>
LIA ROSE TEMPRANILLO • ROSÉ €40 <i>Spain • Light rose colour with strawberry & cherry aromas, ripe fruit (12)</i>

BUBBLES

RIALTO PROSECCO €10 · €47 <i>Italy • Crisp, lemon, fresh notes (12)</i>
TORRE ORIO CAVA €11 · €52 <i>Spain • Dry, light, and fresh (12)</i>
MISTINGUETT CAVA BRUT €55 <i>Spain • Creamy, fruity, well-structured (12)</i>
MISTINGUETT CAVA BRUT ROSE €55 <i>Spain • Soft, fresh creamy fruit (12)</i>
PANNIER SÉLECTION BRUT CHAMPAGNE €90 <i>France • Bold, citrus, acidic (12)</i>

On every bill is added a discretionary 12.5% gratuity, of which goes to all the staff. If you wish to have it removed, please ask our staff or the duty manager.

Icewater two-stage filtered €1 per pp • Unlimited refill of still & sparkling