

BAR RESTAURANT
THE
MARKET
BAR
FADE STREET, DUBLIN 2

BITES

BBQ BEEF NACHOS €13

Nachos served with marinated beef, mixed peppers, red onions, jalapeño and guacamole · vegetarian option available (v, 10)

TACOS (3pc): €13.5

Served as sets, mixing is not available

BEEF

Corn tortilla filled with white cabbage and salted beef, dressed with sour cream, avocado purée and beef jus (7)

SEAFOOD

Corn tortilla filled with blanched fennel and fresh mixed seafood, dressed with sour cream and avocado purée (2, 4, 7, 14)

VEGETARIAN

Corn tortilla filled with, pickled carrot and beetroot, guacamole and jalapeño, dressed with sour cream (7)

GOAT CHEESE & NDUJA DIP €9

Goat cheese with crispy nduja served with sourdough bread (1a, 7)

CROQUETTES (3pc): €10

Served as sets, mixing is not available

PULLED PORK

Pulled pork and potato croquettes served with smoked chili mayo (1a, 3, 7)

BEEF

Pulled beef and potato croquettes served with smoked chilli mayo (1a, 3, 7)

VEGETARIAN

Mixed vegetables and potato croquettes served with wasakaka (1a, 3, 7)

MEAT

All our beef is of Irish origin

CHICKEN SKEWERS €14

Chicken breast marinated with Cajun spice and citrus, served with a saffron mayo (3, 10)

SLOW COOKED PORKBELLY €14.5

Slow-cooked porkbelly with honey garlic and rosemary glaze, served with mashed potatoes pickled peppers and crispy garlic (7)

SPICY CHICKEN WINGS €14

Crispy chicken wings coated in spicy sauce, served with blue cheese dip (3, 7, 10, 12)

SIRLOIN STEAK €18

6 Oz Sirloin steak served with mashed potatoes, caramelised onion, homemade chimichurri, dressed with beef Jus (7)

CHORIZO AL VINO €14

Confit chorizo with pork glaze and aioli, served with sourdough bread (1a, 3, 10, 12)

MARKETBAR MEATBALLS €14

Beef and pork house blend meatballs served in a homemade tomato sauce (1a, 3, 7)

DUCK A LA NARANJA €20

Seared duck breast with orange glaze, served with caramelised carrots sticks and steamed tenderstem broccoli

FISH

FRIED OCTOPUS €17

Octopus slow-cooked, then fried served on chorizo cream with pickled peppers and chimichurri (4, 7, 12)

SEAFOOD TEMPURA €15

Prawns, squid and hake served with tartar sauce (2, 3, 4)

GLAZED SALMON €18

Orange glazed salmon served on quinoa salad with calamelized fennel wedges and tzatziki sauce (4, 7)

CEVICHE €14

Selection of fresh mixed seafood, peppers, red onion, coriander, marinated in lime and lea perrins sauce, served with sourdough bread (1a, 2, 4, 14)

GAMBAS PIL PIL WITH NDUJA €16

Atlantic prawns with chilli butter and crispy nduja, served with sourdough bread (1a, 2, 7)

ALL THE FOOD IS SERVED
TAPAS STYLE

So it comes when it's

HOT & READY

GROUP MENU

For groups of 8 or more.

€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

MARKET MENU

One menu per person

€32.95 pp

TWO TAPAS · ONE SIDE

DESSERT OF CHOICE €5 pp

Sirloin steak, Duck a la naranja and Glazed salmon are not included in the dinner menu

ALLERGENS

(V) Vegetarian (Vn) Vegan

1- Cereals containing gluten (1a) Wheat

(1b) Barley

2- Crustaceans

3- Eggs

4- Fish

5- Peanuts

6- Soy

7- Milk

8- Nuts

8a - Walnuts

8b - Hazlenuts

8c - Almonds

9- Celery

10- Mustard

11- Sesame Seed

12- Sulphur Dioxide

13- Lupin

14- Molluscs

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