

## SIDES

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MAPLE & SMOKED CHILI ROASTED ORGANIC CARROTS €6.50  
WHIPPED FETA, CRISPY QUINOA & SPRING ONION  
(7)

GRILLED SEASONAL BROCCOLI € 6.50  
SRIRACHA CHILI SAUCE, GARLIC MAYO, ROASTED PEANUTS & CRISPY ONIONS  
(1A, 3, 5, 10)

HAND CUT, SKINNY IRISH POTATO FRIES €5.50  
(1A)

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FOR RESERVATIONS OR ENQUIRIES PLEASE EMAIL [NDT\\_RESTAURANT@LEONARDOHOTELS.COM](mailto:NDT_RESTAURANT@LEONARDOHOTELS.COM)

Please ask a member of our team for more information on allergens contained in our dishes.

Please note we accept card payments only. A discretionary 12.5% service charge will be added to parties of six or more.

**Allergens:** 1 Gluten (A Wheat, B Rye, C Barley, D Oats) - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts  
6 Soyabeans - 7 Milk - 8 Nuts (A Almonds, B Hazelnuts, C Walnuts, D Cashews, E Pecans, F Pistachio, G Macadamia, H Pine Nuts)  
9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

## LUNCH MENU



# STARTERS/ SMALL PLATES

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ROAST GARLIC & AJI PANCA CHILI FOCACCIA €11.95

**ROCKET & AGED PARMESAN**

(1A, 7)

CHIMICHURRI IRISH CHICKEN WINGS €12.95

**TONKATSU BBQ WINGS FINISHED WITH FRESH CHIMICHURRI,  
CRISPY ONIONS & CORIANDER WITH GRILLED LIME**

(1A 4, 6, 14)

ROAST BUTTERNUT SQUASH SOUP €10.95

**MADRAS CURRY OIL, TOASTED PUMPKIN SEEDS & MICRO HERBS WITH TOASTED SOURDOUGH**

(1A, 7, 9, 10)

# SALADS

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NYX SOLTERITO SALAD **SMALL €11.50 LARGE €14.95**

**PERUVIAN CHOPPED SALAD, ICEBERG, KALAMATA OLIVES, CHERRY TOMATOES, NEW SEA-SON IRISH POTATOES,  
EDAMAME BEANS, GRILLED CORN, PICKLED RED ONION, FETA & CORIANDER, LIME & CHILI DRESSING**

(VEGETARIAN/ VEGAN ON REQUEST) (6, 7, 10)

NYX CAESAR SALAD **SMALL €11.50 LARGE €14.95**

**CREAMY CAESAR DRESSING, BABY GEM LETTUCE, CRISPY CHORIZO, SOURDOUGH CROUTONS & PARMESAN SHAVINGS**

(VEGETARIAN/ VEGAN ON REQUEST) (1A, 3, 4, 10)

**ENHANCE YOUR SALADS WITH OUR NIKKEI ANTICHUCHOS  
GO CITY GUESTS CAN CHOOSE ONE ANTICHUCHOS INCLUDED**

GRILLED NIKKEI PERI-PERI CHICKEN €4.95

(1A, 6, 7)

GRILLED AJI PANCA CHILI MARINATED JUMBO BLACK TIGER PRAWNS €5.95

(2)

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# MAINS

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GRILLED DRY AGED IRISH BEEF BURGER €18

**ARTISAN BRIOCHE BUN, AMERICAN STYLE CHEESE, CRISPY BACON,  
SHREDDED ICEBERG, TOMATO & MAYO & HAND CUT SKINNY FRIES**

(1A, 3, 6, 7, 10, 12)

BEER BATTERED SUSTAINABLE FISH & CHIPS €21.95

**PALE ALE BATTERED LOCAL SUSTAINABLE WHITE FISH, FRENCH FRIES, WASABI TARTAR,  
PICKLED RADISH WATERCRESS & BLACK SESAME SALAD**

(1A, 1C, 1D, 3, 4, 10, 11)

OPEN IRISH OAK SMOKED SALMON ON SODA BREAD €13.95

**GRILLED BLACK TIGER PRAWNS, MASCARPONE & HERBS, ROCKET & PICKLED RED ONION**

(1A, 2, 7)

KATSU CHICKEN CIABATTA €14.95

**PANKO BREADED CHICKEN BREAST, CURRIED AIOLI, BABY GEM,  
PICKLED RED ONION & MANGO CHUTNEY**

(1A, 3, 7)

BEYOND MEAT VEGAN BURGER €16.95

**BEYOND MEAT VEGAN BURGER PATTIE, TOASTED BUN, SHREDDED ICEBERG, TOMATO,  
VEGAN MAYO & VEGAN AMERICAN STYLE CHEESE & SKINNY FRIES**

(1A, 5, 10)

B. C. A. L. T. €13.50

**NYX STYLE CRISPY BACON, CHORIZO, AVOCADO, LETTUCE & TOMATO  
ON SLICED SOURDOUGH WITH A GARLIC & HERB MAYO**

(1A, B, 3, 10)

170g DRY AGED GRILLED IRISH SIRLOIN STEAK €22.95

**CREAMY PEPPER SAUCE, WATERCRESS & HAND CUT FRIES**

(7, 9, 10)

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