



## STARTERS & SALADS

- SLIDERS**  
Our special two mini burgers with Fries. \$8
- SHRIMP DYNAMITE**  
Crispy, fried shrimp with Sriracha sauce. \$11
- NACHOS & CHILI CHEDDAR CHEESE DIP**  
Crispy Nachos topped with quick and easy homemade chili, cheddar, emmental and mozzarella cheese served with guacamole sauce. \$7
- BUFFALO CHICKEN WINGS**  
Deep-fried chicken wings with BBQ Sauce. \$8
- MAC & CHEESE**  
Macaroni with Creamy Cheese and Herbs. \$7
- CLASSIC CAESAR SALAD**  
Lettuce romaine, creamy dressing, tender chicken and Parmigiana. \$10
- CHEF SALAD**  
Tuna with Cherry Tomato, lettuce, corn, onion, lemon mayo dressing, fresh mint. \$8
- ROCCA SALAD**  
Rocket leaves with tomatoes, fresh mushroom, Balsamic Dressing and shaved parmesan. \$5
- GREEK SALAD**  
Made with tomatoes, cucumbers, onion, feta, olives with olive oil. \$6
- TABBOULEH**  
Refreshing parsley with bulgur and tomatoes dressed with lemon. \$5
- DUBLINER MEZZA PLATTER**  
Mutabal, Hummus and Mohamara. \$9

**SOUP OF THE DAY** \$5



## SANDWICHES

- DUBLINERS CHEESE BURGER**  
A Special beef burger with cheese, tomato, and pickles, served with steak fries. \$10
- CRISPY CHICKEN BURGER**  
Fried chicken with melted cheese and coleslaw served with French fries. \$10
- CHICKEN SUBMARINE**  
Crispy bites of chicken, tomatoes and bell peppers covered with cheese. \$7
- BEEF SHAWARMA**  
Tender, juicy shreds of seasoned meat, pickles, and crunchy vegetables it gets topped off with tahini dressing that makes this sandwich unbelievably delicious. \$8
- CHICKEN SHAWARMA**  
Middle Eastern chicken shawarma is a delicious pita sandwich recipe made with thinly sliced seasoned chicken, veggies, garlic sauce wrapped in bread. \$7
- FRANKFURTER SANDWICH**  
With hot chili sauce and Coleslaw. \$7
- CHICKEN QUESADILLA**  
Traditional Tortilla Bread Stuffed with Chicken, Cheese, Sweet Pepper, jalapeno. \$12
- GRILLED HALLOUMI SANDWICH**  
Crispy grilled cheese with Panini bread and fresh vegies on pesto spread. \$6



## PIZZA

- PIZZA MARGHERITA**  
Made with tomato, mozzarellas and basil. \$9
- DUBLINER PIZZA**  
Chef Special Pizza with Rocca and Beef. \$10
- PICANTE**  
Tomato sauce, Cheese and Topped with Pepperoni. \$12



## MAINS

- STEAK & FRIES**  
Grilled Marinated Beef Tenderloin with béarnaise sauce. \$20
- GRILLED LAMB CHOPS**  
Marinated Lamb Chops Grilled served with Rosemary Sauce. \$18
- BEEF ESCALOPE**  
Thin Beef Slice Marinated, Deep Crumb Fried, Roasted Baby Potato and Dijon Mustard. \$18
- BAKED SALMON FILLET**  
Served with Lemon butter sauce with mashed Potato and Vegetables. \$24
- SALMON FISH & CHIPS**  
Deep-fried Salmon fish served with tartar sauce and fries. \$20
- SEABASS FISH (ONLY WEEKEND)**  
Marinated Baked Seabass with Vegetables. \$18
- PHOENICIA SHISH TAOUK**  
Served with French fries and garlic sauce. \$8
- SALUTE FETTUCCINE**  
Fettuccine pasta made with the classic Alfredo sauce. \$8



LOVE  
of  
FOOD



## DESSERT

- ICE CREAM**  
Three Scoops of Ice Cream. \$4
- APPLE CRUMBLE WITH VANILLA ICE CREAM**  
Rich apple filling cinnamon spiced with brown sugar stuffed in Shortcrust pastry and vanilla ice cream. \$5
- CHOCOLATE BROWNIE FUDGE**  
Rich and fudgy in the middle. \$5
- CHEESE CAKE**  
The classic one. \$5

All prices are subject to 10% sales tax.  
10% service charge will apply effective 1st January, 2022.

## CLASSIC COCKTAILS

<b>TOM COLLINS</b> Gin, Sour mix served over ice topped up with soda.	\$8
<b>MANHATTAN</b> Bourbon stirred with bitter and your choice of vermouth, sweet or dry.	\$8
<b>MOJITO</b> Cuban classic, white rum, white fresh mint leaves, lime and cane sugar served over crushed ice and topped with soda.	\$8
<b>PINA COLADA</b> Refreshing mix of rum, coconut cream and pineapple juice blended together.	\$8
<b>CLASSIC MARTINI</b> Gin and dry vermouth garnished with an olive or lemon Twist.	\$8
<b>MARGARITA</b> Tequila, triple sec with sweet and sour mix.	\$8
<b>LONG ISLAND</b> Vodka, gin, tequila, white rum, triple sec, sweet and sour mix topped with a splash of cola.	\$9
<b>COSMOPOLITAN</b> Vodka mixed with triple sec, lime and cranberry juice.	\$10

## COCKTAILS

<b>GOD FATHER</b> Whisky and Amaretto.	\$8
<b>TEQUILA SUNRISE</b> Tequila, Orange Juice and Grenadine syrup served unmixed over crushed ice.	\$8
<b>BLUE COSMOPOLITAN</b> Vodka, Blue Curacao, lime juice and sugar syrup.	\$8
<b>CUBA LIBRA</b> Dark Rum, topped with cola and a dash of lime.	\$8
<b>WHISKEY SOUR</b> Whisky, sweet and sour mix.	\$8
<b>WHITE RUSSIAN</b> Vodka, Kahlua and cream.	\$8
<b>BLUE LAGOON</b> White rum, blue curacao topped with lemonade.	\$8
<b>GIN FIZZ</b> Gin, lemon juice, sugar topped with soda.	\$8
<b>MAI-TAI</b> White rum, dark rum, amaretto, orange juice, pineapple juice and grenadine.	\$8
<b>BLOODY MARY</b> Vodka, tomato juice, Worcestershire sauce, salt and pepper, tabasco sauce.	\$8
<b>BULL FROG</b> Vodka, gin, tequila, rum and blue curacao topped with Red bull.	\$10

# THE DRINKS

## MENU

### SHOTS

<b>PURPLE RAIN</b> Blue Curacao and Dash of Cranberry Juice.	\$6
<b>DUBLIN DOUBLE</b> Combination of Kahlua and Baileys.	\$8
<b>KAMIKAZE</b> Vodka and Triple Sec.	\$8
<b>IRISH FROG</b> Crème De Menthe, Baileys and Grand Marnier.	\$9
<b>BMW</b> Baileys, Malibu, and Whisky.	\$9
<b>HOT SHOT</b> Sambuca, Tequila gold and dash of tabasco sauce.	\$9
<b>B52</b> Combination of Kahlua, Grand Marnier and Baileys.	\$9

## SPIRITS & LIQUEURS

### APERITIFS

<b>MARTINI (BIANCO, EXTRA DRY, ROSSO) PERNOD / RICARD</b>	\$4
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### ARAK

	<i>Glass</i>	<i>1/4 Bottle</i>	<i>Bottle</i>
<b>YANI RAKI</b>		\$16	\$52
<b>OUZO</b>		\$16	\$44
<b>TEKIRDAG</b>		\$18	\$57
<b>KSARA ARAK</b>		\$20	\$47

### LIQUERS

<b>GOLD SCALIGER</b>	\$5
<b>AMARETTO</b>	\$5
<b>SOUTHERN COMFORT</b>	\$5
<b>GRAND MARNIER</b>	\$5
<b>JÄGERMEISTER</b>	\$6

	<i>Glass</i>	<i>1/4 Bottle</i>	<i>Bottle</i>
<b>BAILEY'S IRISH CREAM</b>	\$6		
<b>KAHLUA</b>	\$6		
<b>SAMBUCCA</b>	\$6		

### IRISH WHISKEY

<b>JAMESON GOLD RESERVE</b>	\$8		\$115
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### WHISKIES OF THE WORLD

<b>JOHNNIE WALKER RED LABEL</b>	\$5		\$56
<b>GLENFIDDICH 12 YO</b>	\$5		\$97
<b>CHIVAS REGAL 12 YO</b>	\$7	\$22	\$81
<b>JOHNNIE WALKER BLACK LABEL</b>	\$7	\$24	\$75
<b>JOHNNIE WALKER DOUBLE BLACK</b>	\$7		\$96
<b>MACALLAN 12 YO</b>	\$9		\$135
<b>JOHNNIE WALKER GOLD LABEL</b>	\$10		\$120

### PREMIUM WHISKIES OF THE WORLD

<b>GLENFIDDICH 18 YO</b>	\$12		\$160
<b>CHIVAS REGAL 18 YO</b>	\$13	\$42	\$125
<b>JOHNNIE WALKER X.R. 21 YO</b>	\$17		\$205
<b>CHIVAS ROYAL SALUTE 21 YO</b>	\$22		\$250
<b>JOHNNIE WALKER BLUE LABEL</b>	\$31	\$90	\$335
<b>CHIVAS 25 YO</b>	\$45		\$475

### TEQUILA

	<i>Glass</i>	<i>1/4 Bottle</i>	<i>Bottle</i>
<b>CAMINO GOLD</b>	\$6		
<b>JOSE CUERVO SILVER</b>	\$6		\$120
<b>JOSE CUERVO GOLD</b>	\$6		\$130
<b>PATRON GOLD</b>	\$8		\$103

### VODKA

<b>ABSOLUT ONE</b>	\$5		\$45
<b>GREY GOOSE</b>	\$7	\$25	\$80
<b>BELVEDERE</b>	\$7	\$25	\$85

### GIN

<b>GORDONS</b>	\$5		\$44
<b>BOMBAY SAPPHIRE</b>	\$8		\$80

### RUM

<b>CAPTAIN MORGAN BLACK</b>	\$4
<b>BACARDI LIGHT</b>	\$5
<b>BACARDI GOLD</b>	\$5
<b>CAPTAIN MORGAN SPICED</b>	\$5
<b>RON ZACAPA 15 YO</b>	\$9

### COGNAC & BRANDY

<b>CAMUS VSOP</b>	\$6
<b>CAMUS VS</b>	\$8
<b>HENNESSY VS</b>	\$11
<b>CAMUS XO ILE DE RÉ</b>	\$17

### BEERS

<b>ALMAZA, HEINEKEN, CORONA</b>	\$5		
		<i>330ml</i>	<i>500ml</i>
<b>DRAUGHT BEER</b>	\$6	\$8	

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