

Menu

NYX

HOTEL DUBLIN CHRISTCHURCH

by **LEONARDO** *Hotels*

Starters/ Small Plates

Roast Butternut Squash Soup

Madras Curry Oil, Toasted Pumpkin Seeds & Micro Herbs with
Toasted Sourdough (1a, 7, 9) €11.50

Organic Clare Island Salmon Ceviche

Passion Fruit, Aji Amarillo, & Coconut Tigers Milk, Radish
Cucumber & Red Onion, Harumaki Pastry Crisps (1a, 4, 9) €13.50

Tonkatsu Glazed Baby Back Pork Ribs

Spicy Miso Dressing, Crispy Onions, Coriander & Ume Sesame
(1a, 4, 6, 11, 14) €12.95

Chimichurri Irish Chicken Wings

Manor Farm Irish Chicken Wings, Tonkatsu BBQ Wings Finished
with Fresh Chimichurri, Crispy Onions & Coriander with
Grilled Lime (1a 4, 6, 12) €12.95

NYX Caesar Salad

Creamy Caesar Dressing, Baby Gem Lettuce, Crispy Chorizo,
Sourdough Croutons & Parmesan Shavings (1a, 3, 4, 10)

Small €11.50 **Large** €14.95

Enhance Your Salads with Our Nikkei Antichuchos,

Grilled Nikkei Peri-Peri Chicken (1a, 6, 7) €4.95

Grilled Aji Panca Chili Marinated Jumbo Black Tiger Prawns (2) €5.95

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

Main Course/ Large Plate

Grilled Dry Aged Irish Beef Burger

Artisan Brioche Bun, American Style Cheese, crispy bacon, Shredded Iceberg, Tomato & Mayo & Hand Cut Skinny Fries
(1a, 3, 6, 7, 10, 12) €18

Katsu Chicken Ciabatta

Panko Breaded Chicken Breast, Curried Aioli, Baby Gem, Pickled Red Onion & Mango Chutney (1a, 3, 7) €14.95

Beyond Meat Vegan Burger

Beyond Meat Vegan Burger Pattie, Toasted Bun, Shredded Iceberg, Tomato, Vegan Mayo & Vegan American Style Cheese & Skinny Fries
(1a, 5, 10) €16.95

Beer Battered Sustainable Fish & Chips

Pale Ale Battered Local Sustainable White Fish, French Fries, Wasabi Tartar, Pickled Radish Watercress & Black Sesame Salad
(1a, 1c, 1d, 3, 4, 10, 11) €21.95

We Are Proud to Serve John Stones Irish Beef, Sourced from Small Farms Grass Fed & Dry Aged to Perfection

280g Sirloin Steak

Served With Paris Brown Mushroom Ketchup, Roast Onion, Skinny Hand Cut Fries & Creamy Green Peppercorn Sauce (1a, 7, 9, 10, 12) €39.95

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Sides

Grilled Seasonal Broccoli

Sriracha Chili Sauce, Garlic Mayo, Roasted Peanuts & Crispy Onions (1a, 3, 5, 10) € 6.50

Grilled Corn Elotes

Char Grilled Corn on The Cob, Rolled in A Garlic & Sour Cream Mayo, Finished with Coriander, Smoked Paprika & Feta (3, 7, 10) €6.50

Hand Cut, Skinny Irish Potato Fries (1a) €5.50



For reservations or enquiries please email
ndt_restaurant@leonardohotels.com
Or call us on the 01 482 5017

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