



SEAGRASS

FOOD, WINE & TASTING PLATES

30 South Richmond St
Portobello Dublin 2

01-4789595
info@seagrassdublin.ie
www.seagrassdublin.com

Lunch Tuesday-Saturday 12-2.30
Brunch Sunday 12-4
Dinner Everyday 5.30 till late
Early Bird 5.30-7

Free Parking after 6

Seagrass Restaurant



FULL MENU LIST 2009

Updated for February 2009

30 South Richmond St
Portobello Dublin 2
P: 01-4789595
E: info at seagrassdublin.com

The Collection

Tapas/Tasting Plates

Farce of Pork
Rosemary & caramelized onions braised with cinnamon
apple, baby onions & black olives with cider
€6.00

Seared Lambs Liver
With spiced pear, crispy speck, balsamic
& toffee jus
€7.00

Wasabi Rice Balls
With smoked salmon & mint mascarpone
€6.50

Braised Lamb Mini Casserole
With carrot & roasted baby onions
€6.50

Seared Spiced Loin of Tuna
With Pernod & soy reduction, caramelized orange
zest & beetroot balls
€7.50

Goats Cheese Parcels
Wrapped in poached courgette with sunflower
seed & carrot salad, tomato fondant & black
olive tapenade
€6.00

Button Mushroom & Blue Cheese Hot Pot
€6.00

Risotto of Squid & Chilli
€6.50

Brunch

Homemade juice & lemonade
€3.50

Soup of the day
€5.50

Rocket salad with marinated sun dried tomatoes, black Greek olives & shaved parmesan
€6.00

Eggs Benedict, poached eggs on toasted muffin with grilled bacon & hollandaise sauce
€9.00

Three egg omelette with white onion ragout & mixed leaves
€8.50

Full Irish breakfast
€8.50

The no bread burger
Grilled 100% Irish beef burger, fried egg, caramelized onions
& smoked cheddar, crispy bacon, sautéed mushrooms,
slow roasted tomatoes & real fries
€11.00

French toast with crispy American bacon & slow roasted cherry tomatoes
€9.00

Smoked salmon salad with baby spinach, goats cheese, tomatoes,
green beans & marinated anchovies
€11.50

Crepes with mixed berries, sour cream & honey
€8.00

Slow cooked porridge with berries, honey, cream & strawberry ice cream
€7.50

Lunch

Market Soup
€5.50

Clam & Mackerel Chowder
Coriander Croutons, Basil & Lime
€8.00

Goats Cheese & Red Pepper Tart
€8.00 | As Main with salad €10.00

Chicken Liver Parfait
Pineapple Puree, Crispy Bread
€7.00

Speck & Slow Cooked Aubergine
Capers, Black Olives, Courgette & Tomato
€7.50 | As Main €12.00

Steamed Mussels
Lime, Coconut, Chilli & Coriander
€8.50 | As Main with fries €11.00

Baked Lamb
Carrot & Onion & Parmesan Mashed Potatoes
€12.00

Lambs Liver
Somked Cheddar Glazed Potatoes, Maple Syrup,
Carrot Puree, Onion Jus
€13.00

Mushroom & Spinach Risotto
Truffle Oil, Glazed with Parmesan
€11.50

Smoked Fish Plate
Baby Leaf Salad, Boiled Egg, Roast Tomatoes
€13.00

Smoked Mackerel Omelette
Cheese Sauce
€11.00

Blackened Chicken
Baby Leaf Salad, Cherry Tomatoes,
Smoked Cheddar, Lemon Dressing
€13.50

Roast Chive & Garlic Sausage
Yellow Squash & Bacon Risotto,
Basil Oil
€12.50

Grilled Organic Salmon
Sesame Seed Crust, Carrot & Herb Salad
Soy & Ginger Dressing
€15.00

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Side Orders

Real Fries
€4.50

Puree of Carrot & Honey
€4.00

Baby Potatoes with Truffle Oil
€4.00

Green Peas, Baby Onions & Bacon
€3.50

Mizuna Salad
€5.00

Early Dinner

Starters

Market Soup

Chicken liver parfait, pineapple puree

Steamed mussels in white wine, garlic & parsley

Speck with sweet & sour vegetables

Baby leaf salad, balsamic dressing, cherry tomatoes, shaved parmesan & black olives

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Main Course

Roast supreme of chicken, smoked cheddar mash, carrot puree & chilli onion sauce

Pan fried fillet of salmon, turmeric, pea & red pepper risotto, mussel sauce

Pork meatballs, mushroom & onion stew, mash potatoes

Pan fried lambs liver, mustard & white bean casserole, flat leaf parsley & bacon

Baked penne, black olives, capers & chilli, roasted pistachios

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Deserts

Apple & raisin pancake, vanilla sauce

Carpaccio of pineapple, pineapple jelly & poached pear

2 courses €20 served from 5.30-7pm Monday - Sunday

A la Carte

Starters

Market Soup
€5.50

Crab & Clam Soup
with coriander croutons, basil & lime
€9.00

Chicken Liver Parfait
black sesame seed & pineapple, bacon & cabbage
roulade, pepper relish
€8.50

Smoked Fish Plate
mackerel, salmon & haddock
€9.00

Squid Risotto
roasted red pepper & spicy mascarpone.
€8.50

Steamed Mussels
coconut, lime, chilli & coriander
€8.50

Pan Fried Lambs Kidney
black pudding, apple puree & red onion marmalade
€8.95

Carpaccio of Beef
lemon dressed rocket, chilli, parmesan
shavings & organic sea salt
€8.00

Mushroom, Spinach & Gorgonzola Tart
€8.00

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The Colection
Tapas/Tasting Plates

Farce of Pork
Rosemary & caramelized onions braised with cinnamon
apple, baby onions & black olives with cider
€6.00

Seared Lambs Liver
spiced pear, crispy speck, balsamic
& toffee jus
€7.00

Baked Mackerel omelette
smoked cheddar sauce
€7.00

Braised Lamb Mini Casserole
With carrot & roasted baby onions
€6.50

Two Way Crab
With Pernod & soy reduction, caramelized orange
zest & beetroot balls
€7.50

Goats Cheese Parcels
Wrapped in poached courgette with sunflower
seed & carrot salad, tomato fondant & black
olive tapenade
€6.00

Button Mushroom & Blue Cheese Hot Pot
€6.00

Risotto of Squid & Chilli
€6.50

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Main Courses

Supreme of chicken
filled with almond, caramelised onion & sage sausage,
with mange tout, blond garlic & baby potatoes
€19.50

Risotto of Seafood
made with seafood stock, turmeric & basil
€17.50

Lamb Plate
chump, liver & kidney of lamb, with vegetables,
mint & roasting juices
€20.00

Farce of Pork in Pastry
baked with mushroom, basil, red pepper,
& buffalo mozzarella, tomato jus
€18.00

Roast Loin of Beef
caramelized onions, blue cheese cream,
root vegetables
€23.50

Grilled Organic Salmon
red pepper, spinach & ricotta gnocchi,
saffron & pistachio sauce
€22.00

White Wine & Garlic Sausage
pure mushroom sauce, cabbage, cured ham
& almonds, mustard mash
€17.00

Pan Fried Pollock
black sesame seeds, wasabi rice balls, clam sauce
€20.00

Pan fried Skate
pastis, dill & lime sauce, lemon pepper,
steamed greens
€19.50

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Side orders

Honey puree of Carrot
€4.00

Baby Potatoes
€4.00

Green Beans, Onions & Bacon
€3.50

Real Fries
€4.50

Green Beans, Sunflower Seeds & Coriander Oil
€3.50

Mizu Salad
Balsamic dressing, sun dried tomatoes & olives
€5.00

Wine List

Vintages are subject to change

White Wine

House Wines:

Trebbiano D'Abruzzo Castellani <i>Italy- Crisp, light & dry, hints of apple</i>	€22.50 ½ Carafe €12.90 Glass €5.00
Paso Del Sol Sauvignon Blanc <i>Chile-Crisp & refreshing, citrus flavours</i>	€23.90 ½ Carafe €13.90 Glass €5.25
Bowman's Crossing Semillion Sauvignon <i>Australia-Full of zest, lemons & pineapple</i>	€24.50 ½ Carafe €14.90 Glass €5.50

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Colinele Dobrogei Chardonnay 2004 <i>Romania- Fruity aroma, notes of vanilla, long & clean</i>	€25.50
Pinot Grigio Santa Chiara 2007 <i>Italy-Lean bodied fruity wine, clear aromas, dry finish</i>	€28.50
Boschendale Chenin Blanc 2007 <i>South Africa- Rich flavours of melon & guava, aromas of pear & apricots</i>	€28.90
Los Robles Fairtrade Sauvignon Blanc 2007 <i>Chile- Crisp & dry, green apple fruits, fresh acidity</i>	€27.50

Rose Wine

Rose D'Abruzzo Cerasuola €26.90
Italy-Crisp, fruity & fresh rose from Montepulciano

Sparkling wine, Champagne & Dessert Wine

Prosecco Santa Chiara €31.50 | Glass €6.95
Prosecco Cocktails Glass €7.50
Pannier Comte de Noiron NV €68.00
Moscato D'Asti Marchesi di Barolo €40.00 | Glass €6.95

Red Wine

House Wines:

Montepulciano D'Abruzzo Castellani <i>Italy-Medium bodied, ripe bramble fruits</i>	€22.50 ½ Carafe €12.90 Glass €5.00
Paso Del Sol Cabernet Sauvignon <i>Chile-Dark fruit aromas, soft dry finish</i>	€23.90 ½ Carafe €13.90 Glass €5.25
Bowman's Crossing Shiraz Cabernet <i>Australia-Full bodied, ripe berries, touch of spice</i>	€24.50 ½ Carafe €14.90 Glass €5.50

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Albali Arium Crianza 2004 <i>Spain- Deep aromas of wood, fruit & spices, pleasant & soft on the palate</i>	€25.50
Valpolicella Sartori 2006 <i>Italy- Light to Medium bodied, appealing soft & easy drinking</i>	€26.50
35° South Merlot 2006/07 <i>Chile- Ripe tannins, flavours of plum & vanilla, hint of chocolate,</i>	€25.50
Salice Salentino Riserva 'Il Barco' 2004 <i>Italy- Full of flavour, slightly oaky, plump fruit flavours</i>	€26.50
Argento Malbec Reserva 2007 <i>Argentina – Powerful aromas of black stone fruit, long finish, sweet tannins</i>	€28.90
Bulls Blood Szekszardi 2005 <i>Hungary- medium bodied, raspberry & plum flavours, dry finish</i>	€25.50
Classic Pinot Noir Nic Dumitru 1997 <i>Romania- Light to medium, earthy flavours, hint of raisins</i>	€25.50
Jean Louis Denois G.S.M 2004 <i>France- Medium bodied Bordeaux, earthy with ripe summer fruits</i>	€31.50
TerraMater Cabernet Sauvignon Reserva 2006 <i>Chile-Powerful intense wine with an abundance of black ripe fruit</i>	€35.50

Desserts

Trio of dark chocolate 7.00

Chocolate mousse, chocolate pot, chocolate berries

Poached pear with chocolate sauce and vanilla rice pudding 7.00

Tiramisu 7.00

Banana Mousse, Biscuit Crumble, Fresh Strawberries 7.00

Apple & Icelandic berry pie with vanilla sauce 7.00

Bread, butter & raisin pudding 7.00

Selection of Ice cream or Sorbet 6.50

All our desserts, Ice creams & Sorbets are produced on the premises

Tea & Coffee

Cappuccino 3.00 Caffe Latte 3.20 Espresso 2.60 Coffee 2.40 Tea 2.20

Eary Grey Tea 3.20 Herbal Teas 2.60 Hot Chocolate 3.20

Christmas Menu

Christmas Lunch Menu

€29 + 12.5% service charge

Roasted red pepper & tomato soup
basil croutons

Mushroom hotpot, blue cheese & spinach

Smoked haddock crepe, dill sauce

Mini meatballs, pepper puree, almonds, herb crust

Chicken liver parfait, orange onions, mascarpone toast

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Roast supreme of chicken, ragout of vegetables, herb sauce

Risotto of baby spinach, green peas & red pepper

Pork, sage & onion meatballs, bacon & mushroom sauté
mash potato

Grilled organic salmon, coriander, coconut and chili
rice cake, red pepper relish

Baked lamb pie

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Tiramisu

Pineapple carpaccio, pineapple jelly, poached pear

Christmas Dinner Menu

€42 + 12.5% service charge

Roasted red pepper and tomato soup, basil rice balls

Smoked salmon, wasabi yoghurt, sweet potato salad

Squid risotto, red pepper & spicy mascarpone

Bacon & cabbage roulade, Cajun mascarpone, cabbage puree

Carpaccio of beef with chilli, lemon dressed rocket,
parmesan shavings & organic sea salt

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Roast supreme of chicken filled with almond, caramelized onion
& sage sausage, vegetable ragout sauce

Risotto of basil, pea, mushroom & rocket, truffle oil

Slow cooked lamb shank, star anise carrots, and sweet onion jus

Fillet of organic salmon with black sesame seed,
goats cheese & red pepper crust, scallion mash

Farce of pork baked in pastry with mushroom,
buffalo mozzarella, basil & tomato, trio of sauces

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Tiramisu

Pineapple carpaccio, pineapple jelly, poached pear

Chocolate cake, ragout of fruits

RESTAURANT INFORMATION

Please, note:

If you have any food allergies or special dietary requirements, please inform our Manager. All our beef is of Irish origin. Our produce is delivered fresh daily, we thank you for your understanding if certain dishes are not available.

12.5% Optional gratuity will be added to tables of 5 or more.

Vintages are subject to change

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Function rooms

Seagrass offers a great room for weddings, parties, business functions, launches, etc. The Bar area downstairs at Seagrass function room, is also ideal for private parties. Please, contact the restaurant for bookings or for further information.

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Opening hours:

Brunch and Lunch

Lunch Monday-Saturday 12-2.30

Early Bird Tuesday-Sunday 5.30-7

Brunch Sunday 12-4

Dinner

Tuesday-Saturday 5.30-10

Sunday 5.30-9

Tapas/Tasting plate menu

Tuesday-Saturday 5.30-10

Sunday 5.30-9