

# Fitzers

## EARLY BIRD

### MENU

2 COURSE €35 • 3 COURSE €40  
+ 12.5% SERVICE CHARGE

MONDAY - THURSDAY  
5PM - 6:30PM



## STARTERS

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### TODAY'S SOUP

HOMEMADE SAVOURY SCONE

### BURRATA

WILD GARLIC TOAST, AGED PARMESAN,  
EXTRA VIRGIN OLIVE OIL

### GRILLED NDUJA & GARLIC PRAWNS

HOUSEMADE FOCACCIA

## MAINS

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### CRISP CHICKEN PARMIGIANA

CRISP IRISH CHICKEN,  
WILD GARLIC, TOMATOES,  
FRESH MOZZARELLA, PARMA HAM

### FRANK FITZ'S BACON & CABBAGE

### SMOKED MOZZARELLA & AUBERGINE TORTELLONI

TOMATO FONDUE CRISPY SAGE,  
AGED PARMESAN

### STEAK DIANE

BRANDY, CREAM AND SHALLOTS  
SUPPLEMENT €7

ALL ABOVE SERVED WITH  
A CHOICE OF SIDE

## DESSERTS

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### SEASONAL BERRY AND APPLE CRUMBLE

SCOOP IRISH ICE CREAM

OR

### SELECTION OF ICE CREAM

PRICES IN EUROS, OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO TABLES OF 6+. SERVICE CHARGES ARE SHARED AMONGST THE TEAM WHO PREPARE & SERVE YOUR FOOD DURING YOUR VISIT. PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS. INCLUDING INTOLERANCES & ALLERGIES, WHERE POSSIBLE WE'LL ADVISE ON ALTERNATIVE DISHES. WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION BUT CANNOT GUARANTEE THAT ANY DISHES ARE ALLERGEN-FREE. OUR OLIVES CONTAIN STONES. ALL OUR BEEF IS OF IRISH ORIGIN.