

Fitzers

A LA CARTE MENU



APERITIFS

BELLINI	12
PEACH PUREE AND PROSECCO FRIZZANTE	
ROSSINI	12
STRAWBERRY PURE AND PROSECCO FRIZZANTE	
FRENCH 75	22
DRY GIN, PIPER HEIDSIECK ESSENTIAL EXTRA BRUT	
CLASSIC CHAMPAGNE	23
HENNESSY VS, PIPER-HEIDSIECK ESSENTIAL EXTRA BRUT	
KIR	11.50
GIBAULT TOURAINE, FRANCE 2025	
KIR ROYALE	22
PIPER HEIDSIECK ESSENTIAL EXTRA BRUT	

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STARTERS

IRISH SEAFOOD CHOWDER
HOUSE MADE BROWN BREAD

14

**BRAISED IRISH BEEF
& CHEESE CROQUETTES**
CONFIT GARLIC & PARSLEY AIOLI

16

POTTED WEST CORK CRAB RYE TOAST

18

WHIPPED DUBLIN HILLS GOATS CHEESE 15
ROAST NORTH COUNTY DUBLIN BEETS,
TOASTED HAZELNUTS, EVO

SEARED IRISH KING SCALLOPS
CAULIFLOWER PUREE, CRISP PANCETTA,
JACK MC CARTHY'S BLACK PUDDING

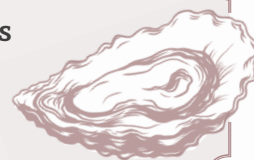
18

CARLINGFORD OYSTERS

3.50 (1) / 10.50 (3)

21 (6) / 42 (12)

NATURAL / SHALLOT VINEGAR



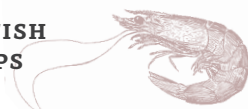
MAINS

CRISP CHICKEN PARMIGIANA
CRISP IRISH CHICKEN, BASIL AND PARSLEY PESTO,
TOMATOES, FRESH MOZZARELLA, PARMA HAM

26

**BREADED MONKFISH
SCAMPI AND CHIPS**
TARTARE SAUCE

30

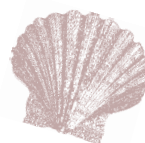


CHICKPEA AND PISTACHIO FALAFEL
RED LENTIL DAHL, SMOKED ALMONDS,
CORIANDER YOGURT, HOUSE MADE FENNEL
SEED FLATBREAD (V) (VG) M

26

PRAWN AND SCALLOP LINGUINE
GARLIC, PARSLEY, CHILLI, PANGRATTATO

29



ROAST FILLET OF HAKE
HERB AND CHEESE CRUST, TARRAGON,
CREAM, GIROLLE MUSHROOMS, CHAMP POTATO

27

FISH PIE
CREAMY FRESH AND SMOKED IRISH FISH,
SPINACH, MASHED POTATO, PARMESAN
AND HERB BREADCRUMBS

28

FITZERS PREMIUM IRISH BEEF SELECTION

PAT MCLOUGHLIN'S SLOW COOKED BEEF

DUCHESS POTATOES, BONE MARROW JUS,
GLACÉ CARROT

RECOMMENDED WITH

CHÂTEAU ROC DE LEVRAUT BORDEAUX

29

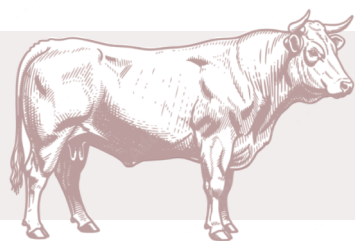
SURF AND TURF

PETIT IRISH FILLET BEEF, WHOLE ROAST
TIGER PRAWN, GARLIC BUTTER, HOUSE FRIES

RECOMMENDED WITH

CHÂTEAU LA COSTE ROSE PROVENCE

32



GRILLED 28 DAY DRY AGED IRISH ABERDEEN ANGUS STRIPLOIN

39
PEPPERCORN SAUCE,
CHOOSE A SIDE

RECOMMENDED WITH
ALTOS LAS HORMIGAS
MENDOZA, ARGENTINA
MALBEC



GRILLED IRISH BEEF FILLET MEDALLIONS

CHAMP POTATO, SAUCE BOURGUIGNON

RECOMMENDED WITH

DOMAINE PERRAUD PINOT NOIR BURGUNDY

34

DRY AGED IRISH RIBEYE BEEF BURGER

SMOKED GUBEEN CHEESE, SMOKED BACON,
RED ONION RELISH, LETTUCE, TOMATO, ONION

GREAT WITH OUR DADS

FITZERS IPA LOCALLY BREWED BEER

25

PLEASE SEE OUR EXTENSIVE WINE LIST FOR SOME FABULOUS FIZZ, REDS AND WHITES.
OUR BEEF SUPPLIERS ARE - PAT MCLOUGHLIN DUBLIN HENRY ROBINSON CHAPELIZOD.

SIDES 6.50 EACH

SEASONAL GREENS

VICHY CARROTS

WITH BUTTER & PARSLEY

FITZER'S HOUSE SALAD

APPLE CIDER VINAIGRETTE



CHAMP MASHED POTATO

POTATO DAUPHINOISE

HOUSE FRIES

BAKED CREAMED CAULIFLOWER

AND HEGARTY CHEDDAR CHEESE

ONION RINGS

CRISPY HOUSE MADE
ONION RINGS



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.
ALL OUR BEEF IS OF IRISH ORIGIN.

Fitzers



01 255 4499



info@fitzers.ie



@fitzersbistrodublin



33 Exchequer Street
D02 A620



www.fitzers.ie



We're on Open Table