

Welcome to Darwins Award Winning Family Run Restaurant

Like us on Facebook: darwinsrestaurant or Twitter: @darwinsdotie

Darwins private dining room is available to book for parties and corporate events,
please ask a member of our staff for more details

Our name 'Darwins' was inspired by the book Charles Darwin wrote called 'Origin of Species'
All our meats are fully traceable & personally selected through our in house butcher's at the
rear of Darwins. We really do know the 'origin of our species' and we only use the freshest
ingredients to try and produce the best dining experience for you.

Entrees

Cèpe mushroom & truffle risotto,
pecorino cheese €9.50 (GI)(CY)(MK)(SP)

Four spiced baby calamari rings, garlic & smoked chilli aioli,
organic mesculin salad, citrus dressing €9 (GI)(SP)

Crispy shallot & goats cheese tart,
Red grape & smoked rosemary chutney, sautéed baby spinach €9 (MK)(V)(GI)(E)(MD)(SP)

Quinoa, roasted red pepper & chilli feta Wellington,
coriander hummus, chia seed vinaigrette
€8.50 (V)(CY)(G)(MK)(GI)(SP)(E)

Lamb rilette with sobrasada & coco beans cossoulet,
kalamata olive tapenade €9.50 (SP)(MK)(CY)

Smoked mackerel pate, avocado tartare,
pickles & homemade brown bread €9.50 (MK)(MD)(GI)(E)(SP)

Fish soup infused with orange & cardamom, homemade breads
€9.00 (CY)(SP)(MK) (GF bread available)

Pan fried tiger prawns, Darwins piri piri sauce,
slow roasted cherry tomatoes, home-made bread €10 ((SP)(C)(MK) (GF bread available)

Today's fresh soup, bread & butter €6 (v) (GF bread available)

A selection of house breads with homemade pesto's €3.50 (v)(GI)(MK)(SP)
(GF bread available)

Please ask a staff member if you need more bread /gluten free bread with your entrée

Please see last page of menu for Allergens list

Darwins Main Courses-Black Angus Steak cuts

All of our steaks are sourced from our in house butchers. Before it's delivered to you it is hand selected, aged to perfection and hand trimmed. It is then seasoned, seared and cooked to order over a very hot grill to seal in the flavour.

All steaks served with buttered mashed potato (MK) & your choice of sauce

Dry-aged Strip loin

A more concentrated flavour, very tender aged up to several weeks 14oz €34.00

Black Angus New York Strip loin steak

A firm steak that is rich in flavour 14oz €27.50

Blade Strip loin steak on the bone

With lots more flavour from the bone 12oz €22.00

Rib eye steak on the bone

This steak has the most marbling from the prime rib 20oz €29.00

Rib eye off the bone

A smaller marbled cut 12oz €26.00

Premium eye Fillet steak

The most tender cut, mild in flavour 10oz €29.00

Centre cut T-bone steak

A cross section of sirloin & tenderloin 22oz €35.00

Choose to have surf & turf on any of our steaks for a €5 supplement

Our steak temperatures

Blue: slowly warmed through, takes the longest to prepare

Rare: 52 °C very red cool centre

Medium rare: 55 °C very red, warm centre

Medium: 60 °C middle of the steak red, pink surrounding the centre

Medium well: 65 °C pink in the centre of the meat, brown towards exterior

Well done: 71 °C cooked through tends to be without moisture

Steak a complements– all of our sauces are made fresh daily.

Pepper sauce (MK), blue cheese sauce (MK), garlic butter (MK), Sauce béarnaise (MK)(E),

Barolo jus(SP), mushroom sauce (SP)(MK)

Side orders €2.95

Sautéed onions (MK)

Deep fried onion rings (G)

Organic green salad (SP)

Sautéed onions & mushrooms (MK)

Tomato salad (SP)

Side orders €3.95

Buttered baby spinach (MK)

House Chips

Mushrooms with spinach (SP)(MK)

Seasonal vegetable- chef's choice (MK)

Garlic button mushrooms (MK)

Chips with pecorino & truffle mayo €4.95 (E)(MK)

Please see back page of menu for Allergens list

Here at Darwins to try to limit our waste but if you need more buttered mashed potato or sauces with your meal just ask!

Darwins Meat Selection

Our award winning lamb dish served with a Barolo & dark chocolate jus
It is served pink but if you would like to alter the temperature just let us know

Assiette of Wicklow lamb

Our famous lamb dish, half rack & eye fillet cuts, buttered mashed potato €29.50
(SP)(MK)

Corn fed, Co. Monaghan breast of Chicken

Mushroom & smoked pancetta sauce, buttered mashed potato €20.50 (MK)(SP)

Darwins Seafood selection

Our seafood is delivered fresh daily by Wrights of Marino & Kishfish

Mediterranean Bouillabaisse

An orange & cardamom seafood stew with a selection of white fish,
prawns, chorizo & baby potatoes €21.50 (MK)(SP)

Chef's creation market Fish of the Day,
Please ask you waiter for details Market Price

Vegetarian selection

Crispy shallot & goats cheese tart,
Red grape & smoked rosemary chutney, sautéed baby spinach
€19 (MK)(V)(GI)(E)(MD)(SP)

Quinoa, roasted red pepper & chilli feta Wellington,
coriander hummus, chia seed vinaigrette
€19 (V)(CY)(G)(MK)(GI)(SP)(E)

Cèpe mushroom & truffle risotto,
pecorino cheese
€18 (GI)(CY)(MK)(SP)

Trofie Liguri, creamy sundried tomato pesto,
baby spinach & pecorino
€15 (GI)(MK)(N)

Darwins Dessert Selection

Chocolate & peanut butter brownie, vanilla ice cream

€8.50 (MK)(E)(GI)(P)

Recommended with a glass of Muscat or a Superior Tawny port €7.50

Gooseberry & elderflower Eton mess

€9 (GI)(MK)(E)

Delicious with a glass of Muscat €6.50

Brioche bread & butter pudding, bailies caramel sauce, vanilla ice cream

€9 (E)(MK)(GI)

Recommended with a glass of Muscat €6.50

Deconstructed cheesecake, flavour of the day, chef's choice

€7.50(MK)(E)(GI)

Pair with a glass of Monbazillac €6

Selection of ice creams & hot caramel sauce

€7 (MK)(E)

Matches well with a glass of our Irish Boozeberry liqueur €8

Darwins dessert plate for 2

A mini selection of our desserts to share €14

Cheese board for 1 €8.50 / Cheese board for 2 €12.50

Selection of Irish cheeses, membrillo quince, and wafer biscuits (MK)(GI)(SP)

Dessert Wines

Monbazillac, Chateau Vari, 2005, €6

Noble-rot affected sweet wine, orange & apricot, liquid gold

Muscat de Beaumes-de-Venise, 2011 €6.50,

Rose petal aroma, honey, tropical fruit, sweet & light

Ruby Port, €6

Boozeberries, Irish Award winning classic liqueur €8

Naturally flavoured liqueur made with Irish grown blueberries and blackcurrants.

Late bottled vintage Porto Ramos Pinot, 2005 €9.20

Juicy, jammy with notes of very cherry & elderberry. Compact & all upfront.

Porto Ramos superior Tawny €7.50

Ripe dark red-berry aromas, spice with a mix of fresh & baked fruits.

Lagrima white port Adriano Ramos Pinto €6.50

Floral aromas of camomile and orange blossom, rich finish with pleasant touch of honey.

Hidalgo La Gitana Manzanilla, sherry €6

Incredibly fresh, with a salty, tangy character reminiscent of a sea breeze.

Ask a member of staff for our selection of teas & coffees or after dinner drinks to end your meal!

Wines contain Sulphites . Please see back page of menu for Allergens listo.