



# DAYTIME MENU BIACHLÁR

## SALADS ~ SAILÉID

### CAESAR SALAD €9.95

Grilled Irish Chicken on a bed of baby gem lettuce, grated parmesan, crispy bacon, herb crouton, and Caesar dressing. 1(w),3,7,12

### WARM GOATS CHEESE SALAD €9.95

Irish Mature goat's cheese, home pickled beetroot, candied walnuts, and crispy mixed leaf with balsamic dressing and caramelised red onion. 6,7,8,9

## SANDWICHES ~ CEAPAIRÍ

### 1520 TOASTED SPECIAL €9.95

Honey glazed ham, mature cheddar, red onion, and tomato on toasted ciabatta with mixed leaf salad 1(w),2,4,7

### TUNA MELT €9.95

Homemade Tuna spread served on ciabatta, topped with red cheddar cheese, scallions and garlic mayo. 1(w),3,7

### CHICKEN CAESAR WRAP €9.95

Grilled Irish chicken served with baby gem lettuce, grated parmesan, crispy bacon, Caesar dressing in a tortilla wrap. 1(w),3,7,12

### STEAK SANDWICH €13.95

Prime Irish rump of steak served on a rustic ciabatta, with sautéed onions, sautéed mushrooms, pepper sauce. 1(w),6,7

**all sandwiches are served with soup or chips**

**Allergens: 1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybean 7. Milk/Cream 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds. 12. Sulphur dioxide and sulphites 13. Lupin, 14. Molluscs**

## BIGGER BITES ~ MIASA MÓRA

### 1 520 DOUBLE CHEESEBURGER €14.95

Two Irish 4oz beef patties topped with white cheddar cheese, bacon jam, crispy bacon, homemade burger sauce in a beer glazed sourdough bun, lettuce, tomatoes, pickles, red onion served with salad and chips. 1(w),3,6,7,12

### FISH & CHIPS €14.95

Beer battered Atlantic cod served with chips, a side salad, mushy peas and tartar sauce. 1(w),3,4,6,7

### HOUSE CHICKEN CURRY €13.95 (Tofu €11.95) 6

Traditional mild curry, served with veggies, rice and poppadums with Chicken 1(w),7,8,9

### BUTTERMILK CAJUN CHICKEN BURGER €14.95

Served in a beer glazed sourdough bun, with lettuce, sundried tomato tapenade, Cajun mayo, chips and salad. 1(w),3,6

### 8OZ STEAK €18.95

Prime Irish sirloin steak served with sautéed mushrooms & onions, beer battered onion rings, choice of pepper sauce or garlic butter, chips or mash. 1(w),7

### PASTA OF THE DAY €11.95

Ask your server for details.

## LIGHT BITES ~ MIASA ÉADROMA

### 1 520 LOADED FRIES: PHILLY CHEESESTEAK FRIES €9.50

Chips topped with Irish prime rump of steak, cheese sauce, scallions and crispy bacon bits. 7,12

### TACO FRIES €9

Chips topped with chilli con carne, cheese, jalapenos, house burger sauce, scallions. 3,7,12

### CHEESE AND BACON FRIES €9

Chips topped with red and white cheddar, cheese sauce, tobacco onions and crispy bacon bits. 7,12

### PENNY BAR NACHOS Small €9 Large €11.95

Chilli beef nachos with cheese sauce, jalapenos, scallions served with sour cream, guacamole and salsa. 7

### STICKY FINGERS (WINGS) Small €9.95/ Large €11.95

Irish chicken wings coated in sauce of your choice: BBQ (12), Hot (7)



1520Bar



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# WHITE

## ANTONIO RUBINI PINOT GRIGIO (ITALY)

**Bottle: €25 / Glass: €6.50**

Shows apples and pear with a hint of white peach and Elderflower along with Lemon citrus. Light, rounded and easy drinking

## TERRANOBLE SAUVIGNON BLANC (CHILE)

**Bottle: €26 / Glass: €6.75**

Spring-time scents of hawthorn and elderflower with bright juicy flavours of nectarine and pink grapefruit.

## FOUNDSTONE CHARDONNAY (AUSTRALIA)

**Bottle: €27 / Glass: €7.00**

A fruit driven wine with a smooth, velvety mouthfeel and exotic flavours of peach, mango and mandarin, leading to a long, zesty finish.

## GRILLO GIOVINOTTO 2019 (ITALY)

**Bottle: €30 / Glass: €8.00**

Beautiful, smooth wine with hints of peach, apricot and white flowers on the palate. Refreshing mouthfeel with elegant length. Indigenous grape from Sicily. Ideal with all fish, poultry and a lovely aperitif.

## STONELEIGH SAUVIGNON BLANC (NEW ZEALAND)

**Bottle: €32 / Glass: €8.50**

This vibrant and lively wine is light straw in colour with subtle green highlights. It displays lifted tropical fruit aromas, with the dominance of passionfruit, citrus blossom, and grapefruit.

# RED

## FORTANT CABERNET SAUVIGNON

**Bottle: €25.00 / Glass: €6.50**

This wine is deep purplish red in color and features an intense nose with notes of blueberry and violet. Round and delectable on the palate with lovely flavors of freshly picked black fruit.

## LES GARRIGUES MERLOT

**Bottle: €26.00 / Glass: €6.75**

Bright red and purple reflections with a “nutty” aroma and a taste of raspberry and strawberry.

## ANNE DE JOYEUSE MALBEC

**Bottle: €27.00 / Glass: €7.00**

Intense purple and ruby color, blackberry and violet notes on the nose, fruity in the mouth with soft tannins and flavors of ripe black fruits, vanilla, cocoa and plum.

## MARIONETTE SYRAH

**Bottle: €30.00 / Glass: €8.00**

This wine is made from a delicate blend of selected Monastrell and Syrah grapes and it has a beautiful cherry-red colour. There are clean aromas, intense potent fruit with fine toasted notes. Smooth in mouth, vivid and fruity, with a mature and delicious tannins.

## OSTATU RIOJA

**Bottle: €32.00 / Glass: €8.50**

Extremely complex and very aromatic with black raspberry, cassis, sandalwood, and violets on the nose. Potpourri and wildflowers. The palate features dark fruit and baking spices with incredible balance; full bodied yet extremely elegant.



# COCKTAILS

## 1520 ESPRESSO MARTINI (7) €11

Absolut Vanilia, Kahlúa, Baileys, Salted Caramel & Espresso

## BOOZY FILOUS (7) €11

Tequila Rosé, Baileys, Strawberry & Pineapple Juice

## SWEET RHUBARB PIE €11

Tequila, Rhubarb Liqueur, Pineapple Juice & Lemon Juice

## WATERMELON SOUR (8) (3) €10

Bombay Sapphire, Watermelon, Lemon, Orgeat & Egg Whites

## BANANA COLADA (7) €11

Havana Club 7 Year Old, Lime, Banana, Coconut Cream & Pineapple Juice

## BOOZY ICE TEA €11

Bombay Sapphire, Absolut Citron, Kiwi, Passionfruit, Lemon & Earl Grey Tea

## PINK GINITO €11

Beefeater Pink, Lime, Mint, Strawberry & Soda

## CLADDAGH SUNSET €11

Micil Gin, Lime, Blackberry Liqueur, Rosemary Infused St. Germain & Soda Water

## SMOKED IRISH OLD FASHIONED (7) €10

Powers Gold Label, Chocolate Bitters, Orange Bitters & Honey Maple

## POMMESTAR MARTINI (3) (12) €11

Absolut Vanilia, Pomegranate, Lime, Pineapple Juice & Egg Whites

## BLUE BARREL SOUR (3) €11

Jameson Black Barrel, Lemon, Blueberry, Lemon Bitters & Egg Whites

## SMOKED IRISH MULE €10

Jameson Caskmates Stout Edition, Lime, Sugar Syrup & Ginger Beer

## YUMMY RUMMY €10

Bacardi, Cherry Liqueur, Lime, Passionfruit & Egg White

## ULTRA VIOLET LIGHT €11

Boe Violet Gin, Blueberry, Lemon, Violet, Orange Bitters & Light Tonic

## POPSCOTCH MARTINI (7) (8) €11

Absolut Vanilia, Frangellico, Vanilla, Bols Butterscotch Cream

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8. Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide & Sulphites
13. Lupin
14. Molluscs





Please be advised we do not split bills on tables of 4 or more.

Thank you for choosing to dine with us

We ask that if you see something we can improve on please say something...

*The 1520 Team*