



**OUR 'NOT SO EARLY' EARLY BIRD**

*runs all night every night*

2 courses for €20.00 or 3 courses for €25.00 per person

Soup C V  
Goat's Cheese Salad V  
Salmon Cake

Risotto CV See your server  
Market Fish C See your server  
Roast Supreme of Chicken  
250g Rib-Eye Steak C (supplementary €5)

Vanilla Crème Brûlée C  
Banoffee Pie  
Bread & Butter Pudding

**STARTERS**

- Soup of the Day C V ..... 4.50  
See your server.
- Chicken Liver Pâté ..... 7.50  
With onion marmalade & baguette.
- Hake Tempura ..... 7.50  
With pea & mint purée & homemade tartar.
- Ryefield Goat's Cheese C V ..... 8.50  
Ryefield Goat's cheese rolled in toasted hazelnuts with mixed leaves, pomegranate seeds, beetroot, seeds and a balsamic glaze.
- BBQ Pork Rib C ..... 8.50  
House-smoked barbecue pork belly ribs, cooked in the Jospers and served with our own barbecue sauce and slaw.
- Salmon Cake ..... 7.50  
Salmon fillet & creamed potato covered in a crispy breadcrumb. Served with homemade tartar and mixed leaves.

**MAINS**

- VEGETARIAN**
- Risotto C V See your server ..... 13.50
  - Truffled Mac & Cheese V ..... 14.50  
Macaroni with gruyère & parmesan cheese. Topped with Panko breadcrumbs & truffle oil.
- POULTRY**
- Confit Duck Leg C ..... 16.50  
With dauphinois potatoes, spiced red cabbage and a port jus.
  - Roast Supreme of Chicken ..... 16.50  
With stuffing, seasonal vegetables, creamed potatoes & mushroom sauce.

**SIDES**

- Garlic Bread ..... 4.00
- Creamed Spinach ..... 3.00
- Sautéed Mushrooms C ..... 3.00
- Sautéed Onions C ..... 3.00
- Dauphinois Potatoes C ..... 4.00
- Truffled Mac & Cheese ..... 4.50
- Onion Rings ..... 3.00
- Braised Baby Gem Lettuce C ..... 3.50
- Skinny Fries C ..... 3.00
- Risotto C ..... 4.50

**JOSPER**

We source the best, 28 day dry-aged Hereford beef, from Munster. Handcut everyday and cooked in our charcoal oven. See our boards for tonight's prime ribs to share.

- 250g Rib-Eye Steak C ..... 22.50  
Sautéed mushrooms & onions, skinny fries and béarnaise sauce.
- 350g Martine's Rib-Eye C ..... 29.50  
Sautéed mushrooms & onions, skinny fries and béarnaise sauce.

- Martine's Burger ..... 16.50  
On a homemade bun with Maryland cheddar cheese, pickle, tomato, lettuce & skinny fries

- Prime Ribs  
We cut our beef everyday so check our boards for tonight's cuts. Our prime ribs are big. Good if you're hungry or for two or more to share!  
Per 100g ..... 6.50  
*Please see our boards for tonight's cuts*

**DESSERTS**

- Apple Tart Fine ..... 7.50  
(Please allow 20 minutes)  
Puff pastry topped with glazed apples.  
Served with homemade salted caramel ice cream.
- Banoffee Pie ..... 6.00  
Biscuit base topped with delicious ripe banana, caramel sauce & fresh cream.

- Vanilla Crème Brûlée C ..... 6.50  
The elegant dessert, crème brûlée, has a thick pudding base of cream and eggs topped by a delicate layer of caramelised sugar.

- Chocolate & Baileys Delice ..... 7.50  
Rich chocolate mousse with praline base & a homemade kirsch ice cream.

- Bread & Butter Pudding ..... 6.00  
Traditional bread & butter pudding with custard & cream.

- Selection of Mövenpick Ice Cream C ..... 6.50  
A delicious Swiss ice cream. Swiss chocolate, strawberry and vanilla.

- Cheese Plate ..... 10.50  
A selection of four cheeses:  
Brie de Meaux, a creamy French brie  
Knockanore Smoked, a semi-soft oakwood smoked cheese  
Roquefort, a classic sheep's milk French blue cheese  
Maryland, a delicious creamy white cheddar.

Lunch Mon - Sat 12.00pm - 3:00pm | Dinner 7 days 5:00pm - 10:30pm | Sundays Brunch 12pm - 3pm

Our 'Not so Early Early Bird' - ALL NIGHT EVERY NIGHT

Martines Restaurant, 21 Quay Street, Galway, Ireland | 091 565662 | www.martines.ie

C - COELIAC FRIENDLY | V - VEGETARIAN | SOME DISHES CONTAIN NUTS, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES