

Maximilians Bistro À La Carte Menu

Starters

Market Soup of the Day €8.50

Asparagus Boudin Noir €12.50 (1,6,7,13)
Clonakilty black pudding wrapped in Parma Ham fresh Asparagus in a light creamy parmesan sauce.

Spicy Aromatic Duck Wings with Barbeque Glaze €13.50
(1,6,7,8,12,13)

Chicken Liver Mousse €12.50
Brioche bread, berry compote & caramelized walnuts. (1,3,6,7,13)

Pan-Seared Scallops €17.95
Smoky bacon crisps, Clonakilty Black Pudding, Creamy fish sauce and sourdough croutons. (1,7,9,10,11,13)

Crispy Oriental Chicken Wings €13.00
Toasted sesame seeds, spring onions, fresh chilli, lime & BBQ glaze. (1,8,12,13)

West Coast Mussels €13.50
Sautéed mussels, white wine, lemon cream and garlic butter sauce and toasted sourdough bread. (1,7,11,13)

Farmed Goats Cheese Croquettes €12.75
Combination of Goats cheese, caramelized red onions & pistachio golden fried, fennel gala apple and honey mustard dressing. (1,2,3,5,6,7)

Prawns and Chorizo Pil Pil €15.50
Sautéed with fresh chillies, garlic, white wine, cherry tomatoes with toasted sourdough garlic bread. (1,9,10,13)

Antipasto Misto Italiano €17.95
Italian fine cured meats, calamata olives, selection of cheese and toasted sourdough bread. (1,7,13)

Main Courses

8oz Irish Prime Beef Filet Mignon €42.50
Sautéed spinach, celeriac and carrot puree, crispy onions, hand cut chunky chips and choice of green peppercorn sauce or red wine jus. (1,7,13)

10oz Angus Dry Aged Sirloin Steak €39.50
Roast wild forest mushrooms ,grilled tomato, parsley puree, creamy parmesan mash, green peppercorn sauce or red wine jus. (1,7,13)

Braised Beef Cheek €32.00
Honey glazed carrots, broccolini, creamy parmigiano mash and reduced red wine jus. (7,13)

Corn-Fed Irish Chicken Supreme €29.50
Wrapped in parma ham, stuffed with red peppers and mozzarella cheese, served with parmesan mash, asparagus and creamy white wine sauce. (1,7,13)

Pan-fried Sea-Bass and Prawns €32.50
Marinated baby onions, asparagus, white wine sauce and roasted baby potatoes. (1,7,9,13)

Wild Atlantic Cod €29.95
Served with baby potatoes, creamy cauliflower bisque and sauteed green beans. (1,7,9,13)

Risotto alla Pescatora €28.00
Traditional Italian Seafood Risotto, clams, mussels, baby squid, prawns simmered in a light white wine tomato sauce. (4,7,9,10,11,13)

Wild Forest Mushrooms Risotto €24.50
Parmigiano shaves and drizzle of Black Truffle emulsion. (6,7,13)

Caesar Salad €16.00
Baby gem, Caesar dressing, croutons, parmigiano shavings and crispy bacon. (1,7,9) **Add Chicken €5 – Add Prawns €7**

Signature Pasta Dishes

Spaghetti Nero con Frutti di Mare €29.95
Black Spaghetti with fresh seafood mix, asparagus, ripped cherry tomatoes, hint of pesto, garlic & white wine sauce. (1,3,7,9,10,11,13)

Spaghetti alle Vongole €26.50
Highly recommended by food critic Paolo Tullio, fresh clams, garlic and fresh chillies in white wine sauce. A pure taste of Italy. (1,7,9,10,11,13)

Pappardelle Wild Game Ragu €26.00
Slowly cooked hand chopped wild game ragu and mixed veg finished in a rich red wine tomato sauce, black truffle oil, orange zest and Parmigiano Shaves. (1,4,6,13)

Linguine Gamberoni €25.50
Mouth Watering prawns, spinach, vine cherry tomatoes, fresh garlic and chillies, white wine sauce & king prawns. (1,7,9,10,13)

Tagliatelle Pollo e Funghi €19.50
Diced chicken breast, wild forest mushrooms, white wine creamy sauce and Parmigiano shaves. (1,6,7,13)

Vegetarian Pasta of The Day
Please ask your server for dish of the day and related allergens.

Our Stone Baked Pizza

Margherita €16.00
Tomato Sauce, mozzarella fior di latte cheese and basil leaves. (1,7)

Da Vinci €19.95
Tomato sauce, mozzarella fior di latte cheese, pepperoni sausage, goats cheese, caramelized red onion, parmigiano shaves and basil pesto. (1,2,3,7,13)

Pizza Tirolese €24.00
Tomato sauce, mozzarella fior di latte cheese, fresh rocket leaf, Parma Ham and parmigiano shavings. (1,7,13)

Vegetarian €19.95
Tomato sauce, mozzarella fior di latte cheese, vine cherry tomatoes, courgettes, roast red peppers, olives, fresh rocket leaves & parmigiano shaves (1,7,13)

Maximilians Gourmet €23.50
White creamy base (no tomato sauce), fior di latte mozzarella cheese topped with thin sliced mortadella sausage, creamy buffalo mozzarella, pistachio, basil pesto & drizzle of black truffle oil. (1,2,3,7,13)

Spicy Diavola Gourmet €22.50
Tomato sauce, fior di latte mozzarella cheese, Italian spicy pepperoni sausage, roast red peppers, spicy nduja paste finished with creamy buffalo cheese. (1,3,7,13)

Side Dishes

French Fries €4.95 (1) • **Chunky Chips €4.95** (1)

Creamy Herbed Mash €5.50 (7)

Truffle Parmesan Fries €6.50 (1,7)

Season Greens €5.00 (7) Tossed in garlic sorrel butter

Fried Baby Potatoes €5.00 (1) Roast garlic & rosemary

Green Beans & Crispy Pancetta sauteed in Garlic Butter €5.50 (7,13)

Please advise any member of staff if you have any food allergens.

Allergens: 1 Gluten/Wheat. 2 Peanuts. 3 Tree Nuts. 4 Celery.

5 Mustard. 6 Eggs. 7 Milk/Dairy. 8 Sesame seeds. 9 Fish.

10 Crustations. 11 Molluscs. 12 Soya. 13 Sulphites. 14 Lupin.

A service charge of 10% applies on groups of 5 or more • Gift Vouchers Available for all Occasions.

Maximilians *Bistro*

Drinks & Cocktail List

Soft Drinks

| | |
|-----------------------|-------|
| Coke | €4.00 |
| Fanta | €4.00 |
| 7up or Diet 7up | €4.00 |
| Coke Zero | €4.00 |
| San Pellegrino Orange | €4.50 |
| San Pellegrino Lemon | €4.50 |
| Still Water 500ml | €4.15 |
| Sparkling Water 500ml | €4.15 |

Juices

| | |
|----------------------------|-------|
| Pineapple, Orange or Apple | €3.20 |
|----------------------------|-------|

Spirits

| | |
|------------------|--------|
| Gin & Split | €10.50 |
| Whiskey & Split | €10.50 |
| Bacardi & Split | €10.50 |
| Vodka & Split | €10.50 |
| Pink Gin & Split | €10.50 |

Shots & Spirits

| | |
|------------------------|-------|
| Slippery Nipple | €6.50 |
| Baby Guinness | €6.50 |
| Sambuca | €6.50 |
| Five Farms Irish Cream | €7.50 |
| Jameson | €6.50 |
| Italian Brandy | €7.50 |
| Limoncello | €6.50 |
| Amaretto | €6.50 |
| Hennessy | €7.50 |
| Jack Daniels | €7.50 |

Beers by the Bottle

| | |
|-----------------------|-------|
| Peroni Nastro Azzurro | €6.00 |
| Birra Moretti | €6.00 |
| Corona | €5.50 |
| Erdinger | €6.80 |
| Bulmers Original | €6.20 |
| Coors Light | €5.50 |
| Heineken | €5.50 |

Alcohol Free Beers

| | |
|--------------|-------|
| Erdinger 0.0 | €5.95 |
| Heineken 0.0 | €5.00 |
| Guinness 0.0 | €5.50 |

Beers on Draught

| | | |
|------------------|--------------|-------|
| Krombacher Glass | €4.50 Pint | €7.80 |
| Peroni Glass | €4.50 Pint | €7.95 |

Prosecco Drinks

| | |
|--|--------|
| Aperol Spritz (13) | €12.50 |
| Aperol, Prosecco & Soda Water | |
| Malibu Bellini (13) | €11.50 |
| Malibu, Prosecco & mango | |
| Hugo (13) | €12.75 |
| Elderflower, Prosecco, fresh mint & soda | |
| Strawberry Twist (13) | €11.75 |
| Vodka, Prosecco strawberry & lemon | |

Maximilians Cocktails

| |
|--|
| Margarita (13) €13.75 |
| Silver Tequila, Cointreau , Lime |
| Whiskey Sour (6,13) €13.75 |
| Whiskey, Sweet Sour Mix, Egg White & Secret Ingredient |
| Espresso Martini (13) €13.75 |
| Vodka, Kahlua & Espresso |

| |
|--|
| Miss Sharon (13) €13.75 |
| Vodka, Passion Fruit Pure, Sweet Sour Mix, Pineapple Juice |
| Pornstar Martini (13) €13.75 |
| Vodka, prosecco, vanilla, sweet & sour mix, pineapple juice and passion fruit puree. |
| Pina Colada (7,13) €13.75 |
| Rum, Pineapple & Coconut Cream |
| Amaretto Sour (6,13) €13.75 |
| Amaretto, sweet & sour mix & egg white |

Allergens: 1 Gluten/Wheat. 2 Peanuts. 3 Tree Nuts. 4 Celery. 5 Mustard. 6 Eggs. 7 Milk/Dairy. 8 Sesame. 9 Fish. 10 Crustations. 11 Molluscs. 12 Soya. 13 Sulphites. 14 Lupin.