THE FOOD AWARDS IRELAND
STEAK RESTAURANT WINNER

1810 STEAKHOUSE

ARGENTINIAN INFLUENCED CUISINE

STARTERS

CONNEMARA ROCK OYSTERS (2 UNITS) | 8



Served with rhubarb vinegar mignonette, lime, Tabasco.

SCALLOPS TIRADITO | 14

PERUVIAN NIKKEI INSPIRED

Thinly sliced raw scallops | Peruvian yellow chilli (ají amarillo) & citrus dressing

CRISPY ARGENTINE RED PRAWNS | 16

crispy batter | tamarind ketchup | Nikkei slaw

UCHI KURI SQUASH & ROASTED CORN SOUP | 12

Smoked Bacon | Crispy Cancha Corn | Quiquirimichi dressing

ÁLVAREZ ASTURIAN CHORIZO | 12



Seared Asturian chorizo on crispy focaccia, white bean salad, silky white bean emulsion & black olive powder.

PROVOLETA GRILLED CHEESE | 16

GLUTEN-FREE OPTION AVAILABLE WITHOUT HOUSE BREAD) TRADITIONAL ARGENTINE ENTRÉE: GRILLED PROVOLONE CHEESE WITH SUN-DRIED TOMATOES.

EMPANADAS: TYPICAL ARGENTINE TURNOVER



CHICKEN EMPANADAS | 14

Pulled chicken | peppers | onions | salsa llajwa

BEEF EMPANADAS | 14

Hand-cut beef | peppers | onions salsa llajwa

CHEESE & ONION EMPANADAS | 14

Fontina cheese | onions | Torrontés wine | salsa llajwa

SWEETCORN HUMITA EMPANADAS | 14

Creamed sweetcorn | béchamel | Fontina cheese | salsa llajwa

STARTERS TO SHARE



CONNEMARA ROCK OYSTERS 6 (½ DOZEN) | 24

RHUBARB VINEGAR MIGNONETTE | LIME | TABASCO



CHORIZO & MORCILLA FOR 2 | 18

Known in Argentine parrilla tradition as "The Marriage": grilled chorizo criollo with morcilla, a soft Argentine black sausage | parrilla classic

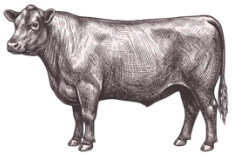


1810 EMPANADAS FOR 2 | 20

Pick any 4 from our empanadas selection | salsa llajwa

ARGENTINIAN-INFLUENCED CUISINE

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1810 STEAKHOUSE

ARGENTINIAN
INFLUENCED CUISINE
IRISH BEEF

ARGENTINE STYLE CHARGRILLED STEAK

IRISH BLACK ANGUS

DRY-AGED FOR 28 DAYS OR + PLUS

STRIPLOIN	350G	43
RIB-EYE	300G	48
T BONE	600G	55
FILLET	250G	55

JOHN STONE BEEF

PICANHA	300G	35
CHEF SECRET LOIN	400G	42

IRISH WAGYU

SKIRT STEAK	500G APROX	40

ENTRAÑA IS ONE OF ARGENTINA'S MOST PRIZED CUTS

CHOOSE ONE SIDE

1-HAND-CUT FRIES FROM MARIS PIPER POTATOES

2-BONE MARROW MASHED POTATOES

3-SEASONAL VEGETABLES

4-SEASONAL SALAD

ENHANCE YOUR STEAK WITH EXTRA SIDES AVAILABLE FROM THE SIDES SECTION.

CHOOSE YOUR SAUCE

1- CHIMICHURRI (ARGENTINA)
The perfect condiment for charcoal-grilled meats

2-SALSA CRIOLLA (ARGENTINA)
A fresh, vibrant accompaniment that balances the richness of charcoal-grilled meats.

3- MIXED PEPPERCORN & WHISKY BUTTER
aromatic butter that melts over your steak, releasing layers of pepper and whisky flavour.

4-GARLIC BUTTER (CLASSIC)
melts over your steak, adding a delicate smoky garlic flavour.

5-PAMPA'S BUTTER (SIGNATURE)
A blend of herbs and spices that includes parsley, garlic, oregano,black pepper,

ADD AN EXTRA SAUCE 3

EXTRAS SIDE

SAUTÉ MUSHROOMS | €6

BEER BATTERED ONION RINGS | €7

SAUTÉ ONIONS | €5

BRAZILIAN RICE | €5

CHARGRILLED TENDERSTEM| €8
Bearnaise Emulsion | Crispy Onions

PAÇOCA DE PILÃO| €4
Brazilian Dried Beef & Cassava Crumble

SURF & TURF

ADD A SELECTION OF ARGENTINE WILD RED PRAWNS + 8.5

ADD HALF LOBSTER, IDEAL TO PAIR WITH YOUR FAVORITE STEAK + 29.50

OUR BEEF

SELECTED FOR MARBLING AND FLAVOUR

ARGENTINIAN-INFLUENCED CUISINE

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SIGNATURE MAINS

BIFE A CABALLO | 42
A CLASSIC ARGENTINE DISH

John Stone Artisan Sirloin Cut- 200 gms | two fried eggs | crispy bacon | roasted peppers

STEAK AND LOBSTER | 55
JOHN STONE DRY-AGED LOIN STEAK & IRISH BLUE LOBSTER

180g steak cut from the rump end of the sirloin, | half Irish Blue Lobster| Lobster Américaine sauce

FREE RANGE ORGANIC CHICKEN | 29
Wood-fired supreme of chicken | charred chicken jus & lemon
Choice of hand cut-fried Maris Piper potatoes or bone marrow mash potatoes

FIRE-GRILLED PROVOLETA | 32
Charred Mediterranean Vegetables

FISH

JOHN DORY MOQUECA | 40
John Dory | Prawns | Scallops | Clams | Moqueca brazilian Sauce - Coconut, Tomato & Pepper | Coconut Rice | Lime Aioli

HALIBUTH | 42
halibut fillet | peruvian ají amarillo sauce | sautéed potatoes | criolla salad



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EXTRA SIDES

WARM SIDES

HAND CUT-FRIED MARIS PIPER POTATOES | 6

BONE MARROW MASH POTATOES | 7

SAUTÉ BABY POTATOES | 6

INCA PATATAS BRAVAS | 8

SEASONAL VEGETABLES | €6

SAUTÉ ONIONS | €5
SAUTÉ MUSHROOMS | €6
BEER BATTERED ONION RINGS | €7

COLD SIDES

HOUSE SALAD | | €6
mixed leaves | crisp seasonal salad | olive oil house dressing

SMOKED CAESAR SALAD | 8
crispy lettuce | smoked Caesar dressing | crispy bacon | rustic croutons | Parmigiano-Reggiano

1810 PORTEÑA SALAD | €14.50
Artichoke Hearts | Cherry Tomatoes | Red Peppers | Red Onion | Gr Olives | crispy Lettuce |



