



DINNER MENU

HYATT
CENTRIC™
THE LIBERTIES
DUBLIN

SMALL PLATES

TODAY'S SOUP Treacle Guinness Bread 1, 2, 8, 11A, 11B, 11C, 11D, 12, 13	9.50
HASH BROWN FRIES Garlic Aioli, 36 Month Aged Parmigiano 1, 2, 9, 11A, 12, 13	10
TOSSED CRISPY WINGS Korean BBQ & Garlic Aioli / Hot Sauce & Blue Cheese 1, 2, 6, 7, 8, 9, 11A, 12, 13 Make Vegan with Cauliflower Wings & Vegan Aioli 6, 7, 11A, 12, 13	15 / 24(large)
SMOKED SEAFOOD CHOWDER Poached Seafood, Creamy Dill Brith, House Guinness Bread 1, 2, 3, 4, 5, 8, 9, 11A, 11B, 11C, 11D, 12, 13	15
SWEETCORN RIBS Salt & Chilli Seasoning, Grilled Limes 7, 9, 11A, V	14

NATIVE OYSTERS

KELLY'S GIGAS OYSTER €12 (X3) / €22 (X6)
Pomegranate & Ginger Mignonette / Baked Rockefeller
3, 4, 5, 7, 8, 9 / 1, 2, 3, 4, 5, 8, 11A,

FLAT BREAD

PARMA HAM & TRUFFLE Baked Flatbread, Marinara Sauce, Parma Ham, Rocket, Shaved Truffle & Aged Parmigiano 1, 2, 9, 11A, 12, 13	24
CHEESE & PUDDING Baked Flatbread, St Tola Goats Cheese, Crumbled Whelan's Black Pudding, Caramelised Onions 1, 2, 9, 11A, 11D, 12, 13	24
BURRATA & BASIL Baked Flatbread, Marinara Sauce, Burrata & Fresh Basil 1, 2, 9, 11A, 12, 13	24

PASTA

RIGATONI Beef Cheek Ragu, Fresh Basil, 36 Month Aged Parmigiano 1, 2, 8, 9, 11A, 12, 13	21
PASTA LINGUINE Smoked Ham, Pecorino & Black Pepper Cream 1, 2, 9, 11A, 12	22
CAJUN AL FORNO Pappardelle Pasta, Grilled Cajun Chicken, Mushroom, Onions & Tomato Cream Sauce, Shaved Parmesan Cheese 1, 2, 9, 11A, 12	22

LARGE PLATES

CENTRIC SMASHED BURGER Two Beef Patties, Brioche Bun, American Cheese, Smoked Bacon, Crispy Onions, BBQ Sauce, Mayonnaise, Chunky Fries 1, 2, 8, 9, 11A, 12, 13	22
FISH TACOS Tempura Haddock, Flour Tortillas, Crushed Avocado, Hot Sauce, Tartare Sauce, Pico de Gallo, Pickle Onion, Sesame, Fries 1, 2, 5, 7, 11A, 12, 13	22
CHARRED SWEET POTATO STEAK Sweet Potato Risotto, Candied Nuts, Chimichurri, Sweet Potato Crisps 6, 8, 9, 10E, 11D, 12, 13, V	19
SEAFOOD PIE Poached Seafood, Cream & Vegetable Sauce, Mashed Potato Gratin, Butter Basted Norwegian Lobster 2, 3, 4, 5, 9, 12, 13	22
CHICKPEA & LENTIL DAHL Jasmine Rice, Avocado, Pitta Bread, Mixed Seeds 7, 8, 11A, 12, 13, V	19
HOUSE CURRY Prepared Fresh Daily - Please Ask Your Server for Today's Curry. Served with Steamed Jasmine Rice, Crushed Peanuts & Poppadom 1, 2, 6, 8, 10A, 11A, 12, 13	22
FISH 'N' CHIPS Tempura Haddock, Pea Purée, Tartare Sauce, Chunky Fries 1, 2, 5, 9, 11A, 12, 13	25
FLAME-GRILLED 10 OZ IRISH STRIPLOIN Triple Cooked Chunky Fries, Tempura Onion Rings, Brandy Peppercorn or Bearnaise Sauce 1, 2, 5, 8, 9, 11A, 11C, 12, 13	38

TO SHARE

FLAME-GRILLED 35 OZ TOMAHAWK STEAK Brandy Peppercorn or Bearnaise Sauce. Two Sides of Choice. Chef's Recommendation: Serve Medium. Cooked to Order - Please allow up to 40 Minutes	120
CHARCUTERIE BOARD Selection of Cured Meats & Irish Artisan Cheese, Grapes, Crackers & Chutney 1, 2, 9, 11A	40
PRAWNS & ROARING WATER BAY IRISH MUSSELS Smoked Butter Meunière, Sourdough, Fries 2, 3, 4, 8, 9, 11A, 12, 13	40

ON THE SIDE

TRIPLE COOKED FRIES 9, 11A	6
Upgrade to Parmesan & Garlic Fries 1, 2, 9, 11A, 13	8.50
BABY GEM SALAD Herb Croutons, Shaved Parmesan, Crispy Bacon, Caesar Dressing 1, 2, 5, 8, 9, 11A, 12, 13 Available as Mains with Grilled Chicken	9 20
TEMPURA ONION RINGS 2, 11A	7
WHIPPED CREAMED MASH 2, 9	7
HONEY GLAZED ROOT VEGETABLES 2, 9, 12	8

ALLERGENS: 1. Egg 2. Milk 3. Crustaceans 4. Molluscs 5. Fish 6. Peanut 7. Sesame 8. Soy 9. Sulphur Dioxide 10. Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia,
11. Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut, 12. Celery, 13. Mustard, 14. Lupin, V. Vegan