

# FRIDAY BRUNCH

EVERY FRIDAY 3-6PM

## SHARING STARTERS

Irish Spice Bag Chicken Wings (GF)  
Curry aioli

Black Angus Beef Sliders  
Dublin cheddar, caramelised onion jam & Ballymaloe relish

Traditional Chicken & Mushroom Vol Au Vents  
Rocket

Spinach & Mushroom Arancini (V)

## DRINKS

DRAUGHT BEER  
Amstel

BOTTLED BEERS  
Heineken | Sol | Stella Artois

SPIRITS  
Vodka | Gin | Pink Gin  
Sailor Jerry | Bacardi | Whiskey

BUBBLES & WINE  
Sparkling | Shiraz | Sauvignon Blanc | Rosé

### COCKTAILS

Margarita  
Tequila, triple sec & lemon juice

Whiskey Sour  
Whiskey, lemon juice & egg white

Stormy Sailor  
Sailor Jerry, angostura & ginger beer

Pink Gin Spritz  
Pink gin, sugar syrup, soda & fresh raspberries

Cosmopolitan  
Vodka, triple sec & cranberry

Mojito  
Bacardi, fresh mint & soda

Aperol Spritz  
Aperol, sparkling wine & soda

Strawberry Daiquiri

## PREMIUM DRINKS

DRAUGHT BEERS  
Heineken | Stella Artois | Magners Irish Cider  
Guinness | Strongbow | Kilkenny | Birra Moretti

## PICK YOUR MAIN COURSE

Proper Fish & Chips  
Sourdough battered fresh cod, dill tartar,  
mint crushed peas, lemon & proper chips

McCafferty's Signature Burger  
John Stone beef, bone marrow, aged Dublin cheddar,  
lettuce, tomato, smoked veal bacon, sesame brioche,  
house sauce & proper chips

Chicken Fillet Roll  
Spicy or non-spicy, baguette, iceberg lettuce, sliced tomato,  
Dublin red cheddar, mayo, side of slaw & proper chips  
*Now available as a wrap*

Wild Mushroom Risotto (V)  
Ceps, truffle oil, parmesan crisp & pea shoots

McCafferty's Irish Chicken Curry  
McDonnell's traditional curry sauce, basmati rice,  
skinny chips & poppadum

Irish Beef Pie  
Slow cooked beef stew, root veggies  
& fluffy puff pastry lid

Seared Salmon  
Sweet potato mash, broccolini, braised red cabbage,  
roast cherry tomatoes & hollandaise

## SIGNATURE ROASTS

*Choose From*

Pepper Crusted Sirloin of Beef  
Horseradish crème fraîche

Garlic & Herb Butter Rotisserie Chicken  
Rich chicken gravy

IMPOSSIBLE™ Roast (V)(N)  
Veggie gravy

Roast Turkey  
Cranberry sauce

*Garlic & thyme roasties, Yorkshire pudding, cauliflower  
cheese gratin, mash, carrot & parsnips, broccoli,  
sage & onion stuffing, proper gravy*

## DESSERTS

Homemade Dessert Platter with Fresh Fruit

(VG) Vegan (V) Vegetarian (N) Nuts (S) Shellfish (GF) Gluten Free

Please inform us of any allergies or dietary requirements prior to ordering. Prices are in UAE dirham & are inclusive of 7% municipality fee & 5% VAT.