

# DEMO BISTRO

MODERN EUROPEAN CUISINE

+353 1 234 5678 • 12 Main Street, Dublin • demobistro.ie

## DINNER MENU

*Modern European cuisine, seasonal ingredients*

### STARTERS

<b>BURRATA &amp; HEIRLOOM TOMATO</b>	<b>\$14.00</b>
Fresh burrata, heirloom tomatoes, basil oil, flaked sea salt	
<b>CRISPY CALAMARI</b>	<b>\$16.00</b>
Lightly fried calamari, lemon aioli, marinara	
<b>SOUP OF THE DAY</b>	<b>\$10.00</b>
Ask your server for today's selection	

### MAINS

<b>PAN-SEARED SALMON</b>	<b>\$28.00</b>
Atlantic salmon, roasted vegetables, lemon butter sauce	
<b>MUSHROOM RISOTTO</b>	<b>\$24.00</b>
Wild mushroom risotto, truffle oil, aged parmesan	
<b>8OZ FILET MIGNON</b>	<b>\$48.00</b>
Grass-fed filet, truffle butter, seasonal vegetables	

### DESSERTS

<b>CRÈME BRÛLÉE</b>	<b>\$10.00</b>
Classic vanilla custard with caramelised sugar	
<b>DARK CHOCOLATE TART</b>	<b>\$12.00</b>
70% dark chocolate, salted caramel, vanilla ice cream	

## ON TAP

## BEERS ON TAP

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### HAZY LITTLE THING

Sierra Nevada. New England IPA. Juicy and hazy with tropical fruit aromas.

**\$7.00**

### ALLAGASH WHITE

Allagash Brewing. Witbier. Refreshing with coriander and orange peel.

**\$7.00**

### GUINNESS DRAUGHT

Guinness. Irish Dry Stout. Smooth, creamy, roasted.

**\$8.00**

### MODELO ESPECIAL

Grupo Modelo. Mexican Lager. Crisp and refreshing pilsner-style lager.

**\$6.00**

## ROTATING TAPS

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### HEADY TOPPER

The Alchemist. American Double IPA. Tropical, dank, unfiltered.

**\$10.00**

### PLINY THE ELDER

Russian River Brewing. American Double IPA. Floral, piney, balanced bitterness.

**\$10.00**

## SQUARE

## GENERAL

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