

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.