



DRINKS MENU

TEL: 00353 1 557 0111

OPEN WEDNESDAY TO MONDAY 5PM TO 9PM

streetrestaurant.ie

BEER

COBRA 330ml €4.75
600ml €8.50

KING COBRA TWICE FERMENTED 750ml €11.00
Only beer in the world which is fermented TWICE

FIVE LAMP LAGER 500ml €6.25

GALWAY HOOKER IPA 500ml €6.25

INDIAN KING FISHER 330ml €5.75

NON ALCOHOLIC

MANGO LASSI 8 €4.99

MINERALS €2.75
Coke, Diet Coke, Zero Coke, 7up, Fizzy Mango

SAN PELLEGRINO SPARKLING 500 ml €3.00

AQUA PANNA STILL 500 ml €3.00

ALLERGENS

- | | | |
|------------------|--------------|-------------------|
| 1 Gluten-Wheat | 6 Soybeans | 11 Mustard |
| 2 Crustaceans | 7 Lupins | 12 Sesame Seeds |
| 3 Eggs | 8 Dairy | 13 Sulphites |
| 4 Fish | 9 Nuts | 14 Molluscs |
| 5 Peanuts | 10 Celery | v Vegetarian |



WINES

SPARKLING - ROSÉ

VALDO PROSECCO SUPERIOR  ITALY 750ml €42.00
snipe €11.00

Fruity aromas with scents of wild apple, golden apple, acacia flowers and honey. Sleek and mild taste, mildly-bodied with a slightly sweet aftertaste and extra fine persistent perlage.

CHATEAU DE BARNE OR ROSE  FRANCE € 29.00

Fresh notes of grapefruit, peach & zest

HOUSE WHITE & RED WINE

MERLOT ¼ bottle € 7.50
SAUVIGNON BLANC ¼ bottle € 7.50

WHITE

WOOLY SHEEP SAUVIGNON BLANC  NEW ZEALAND €31.00
Aromas of citrus and limes with elderflower and grapefruit notes. The wine finishes crisp, clean and dry.

PINOT GRIGIO  ITALY €27.00
green cardamom apple and zesty lemon, followed by floral notes and even more citrus.

SERRA DA ESTRELLA ALBARINO  SPAIN €31.00
Fresh hint of apricot, pear & ripe exotic fruits complemented by lime

RED

DE MARTINO ESTATE MERLOT  CHILE €24.00
Spice plum & black berry

MARQUES DE CACERES, RIOJA EXCELLENCE CRIANZA  SPAIN €31.00
Raspberries, strawberry & spice

A MINIMUM CHARGE OF €20 PER PERSON APPLIES ON DINE IN BOOKINGS

We use mustard oil, desi ghee, vegetable oil, coconut oil. All our lamb & chicken is Halal Certified from Irish Country Meats and traceable.

Some of our dishes may contain or have been in contact with nuts. Fish may contain small bones. We work closely with our supplier to keep traceability and seasonality and we import some of our spices directly from approved growers across India.

Chicken Supplier: Carton Brothers / Manor farm. Farmer: Paddy O'Reilly, Shercock County Cavan
Lamb Supplier: Gahan Meats, Irish Country Meats Navan County Meath. Farmer: JP O'Connor, Tullyard Trim County Meath
Pork Supplier: Lislin Meats Cavan. Farmer: Martin Flanagan, Mullagh County Cavan
Venison Supplier: Wild Irish Game & Ballymooney Meats. Source: Sourced by trained & licensed hunters on the mountains of Wicklow and Leinster
Goat Farmer: HH Boer Goats. Our goats are free range. They graze outside all year around
Scallops & Crab: Kilkee Harbour, produced by Harold Henning
Stonebass: Greece
Vegetables: Keelings Farm

Our food suppliers have given assurances that none of our ingredients are genetically modified.

We've got Indian spices, chutneys and Sunil's homemade pickles available to purchase at Street Spice bazaar



STREET  Pure Indian flavours at home

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