

-1900-

Nineteen Hundred

Bar & Restaurant

PRE-DINNER COCKTAILS

€13

KETEL ONE DRY MARTINI FRENCH MARTINI 1900 SOUR LAVENDER FRENCH

STARTERS

SOUP

€7.50

Home Made Fresh Soup of the day
Please ask your Server
Served With Brown Bread |1a|7|

WILD MUSHROOM ARANCINI (V)(VE)

€12

Mozzarella, Cream Spinach, White Wine
Cream, Parmesan Tuille |1a|3|7|

DUBLIN BAY PRAWN TORTELLINI

€15

Celeriac Cream, Chives, Prawns Butter
Sauce |1a|2|7|

IRISH CRAB SALAD

€14

Lump Caviar, Pickled Shallots &
Radishes, Lemon Balm, Radish Broth
|3|10|

KILMORE QUAYS SEARED SCALLOPS

€16

Jerusalem Artichokes, Ceps Mushroom,
Beurre Blanc, Lovage Oil |1a|7|

CHICKEN LIVER PARFAIT

€12

Rhubarb & Strawberry Compote,
Toasted Sourdough |1a|3|7|

STEAKS

ALL OUR STEAKS ARE OF IRISH 'GRASS FED' HERITAGE AND DRY AGED FOR 28 DAYS

Sirloin Steak 10 oz

€35

Fillet Steak 8 oz

€38.50

Tomahawk 31 oz

(Sharing for two)

€80

All steaks are served with, Sauté Mushroom & Spinach, Onion Strings, &
Chunky Fries |1a|7|

Surf & Turf Add Prawns €6

Choice of Sauces

| Black Peppercorn | Garlic Butter | Bearnaise |
|1a|3|7|

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MAIN COURSE

ROASTED HALIBUT

€32

Lemon Gras, Ginger, Red Pepper Coulis,
Curry Cream, Basmati Rice, Burnt
Cashew nuts Served with Buttered
Green Beans |7|

ATLANTIC WILD HADDOCK

€24

Pan Roast Haddock, Tiger Prawns,
Creamy Tagliatelle Pasta |1a|7|

CHICKEN BALLOTINE

€26

Seared Chicken, Chicken & Ceps
Mushroom Duxelles, Fried Chicken
Beignets, Pomme Dauphinoise, Parsley
Oil Cream Served with Stem Broccoli
|1a|7|

SHORT GRAIN RISOTTO (V)

€21

Butternut Velouté, Mushroom
Chanterelle, Celeriac Chips, Parmesan
Cheese |7|

SIDES

€5

Mashed Potatoes |7|

Stem Broccoli |7|

Fried Onion Strings |1a|7|

Buttered Green Beans |7|

Green Salad |10|

Stealth Fries

ALLERGENS

1. Gluten: |a| Wheat| b| Ray| c| Barley| d| Oats| 2 Crustaceans: |a| Crab |b| Lobster |c| Cray
fish |d| Shrimps |e| Prawns |f| Krill |3 Eggs| 4 Fish|5 Peanuts| 6 Soybeans| 7 Milk| 8 Nuts:| a| Almonds| b|
Hazelnut| c| Walnuts |d| Cashew |e| Pecan| f| Brazil nuts| g| Pistachio| h| Macadamia |j|Queensland nut|
9 Celery|10 Mustard| 11 Sesame| 12 Sulphur dioxide| 13 Lupin| 14 Mollusks: |a| Snails b| Clams |c|
Oyster |d| Scallops |e| Mussels |f| Squid |g| Octopus| h| Cuttlefish.

All nut free dishes are prepared nut free, however not within a nut free environment.

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1900 Restaurant and Cocktail Bar is nestled in the heart of Harcourt Street.

Our poultry and fish are selected by our head chef from quality-assured Irish farms. Our signature steaks are matured for a minimum of 28 days to ensure maximum flavor and tenderness, chosen by our master butcher Harry Buckley.

Heighten your senses with a speciality cocktail created by our team of in house mixologists.