

# SOPHIE'S

## LUNCH MENU

|                                                                                                                                    |       |
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| <b>Sweet Pea Soup</b> , Parmesan Foam, Sourdough Crouton (1a, 4, 9, 13)                                                            | 10.00 |
| <b>Cacio Pepe Arancini</b> , Truffle Mayonnaise, Rocket & Parmesan (1a, 4, 7, 12, 13)                                              | 12.00 |
| <b>Tempura Prawns</b> , Sambal Aioli, Chilli, and Scallions (1a, 5d, 7, 13)                                                        | 16.00 |
| <b>Heirloom Tomatoes</b> , Sweet Onion, Pistachio, Red Wine Vinaigrette, Basil (3f, 13)                                            | 15.00 |
| <b>Burrata</b> , With Rhubarb Compote, Black Pepper & Basil (1a, 4)                                                                | 16.00 |
| <b>Marinated Chicken Caesar Salad</b> , Gem, Crostini, Parmesan, Smoked Bacon (1a, 4, 7, 8, 12, 13)                                | 16.00 |
| <i>To Share ~ Antipasti Board and Selection of Irish Cheese</i> , Cold Meats, Crusty bread, Chutney, House Pickles (1a, 4, 12, 13) | 24.00 |
| <b>Crispy Fried Chicken Ciabatta</b> , Calabrian Chili Mayo & Yuzu Pickles (1a, 7, 12, 13)                                         | 16.00 |
| <b>Grilled 8oz Striploin Steak</b> , Roast Vine Tomatoes, Rocket, Hand Cut Fries, Chimichurri (12)                                 | 36.00 |
| <b>Caserrechi Pasta</b> , Tender Summer Beans, Cherry Tomatoes, Basil – Pistachio Pesto (1a, 3f, 4, 7)                             | 22.00 |
| <b>Faroe Island Salmon</b> , Crusted With Herbs, Fragrant Lemon – Chili Emulsion, Caramelized Fennel (1a, 3g, 7, 8, 12, 13)        | 28.00 |
| <b>Lumache Pasta</b> , Atlantic Prawn, Spicy Tomato Sauce (1a, 5d, 7, 13)                                                          | 29.00 |
| <b>Parmesan Risotto</b> , Wild Mushroom & Herbs (4, 13)                                                                            | 24.00 |

## PIZZA

|                                                                                                 |       |
|-------------------------------------------------------------------------------------------------|-------|
| <b>Margherita</b> , Fior di Latte, Pomodoro, Basil (1a, 4)                                      | 18.00 |
| <b>Diavola</b> , Salami, Nduja, Pomodoro Fior di Latte (1a, 4)                                  | 18.50 |
| <b>Calzone</b> , Mozzarella, Mushroom, Prosciutto (1a, 4)                                       | 18.50 |
| <b>Contadina</b> , Rocket, Burrata, Bresaola Parmesan (1a, 4)                                   | 18.50 |
| <b>Caprese</b> , Tomato base, Mixed Cherry Tomatoes, Mozzarella, Smoked Scamorza, Pesto (1a, 4) | 18.50 |
| <b>Sophies Chick</b> , Marinated Cajun Chicken, Champion Mushrooms, Mozzarella (1a, 4)          | 18.50 |

## SIDES

|                                                                              |      |
|------------------------------------------------------------------------------|------|
| <b>Fine Beans</b> Caramelized Onions, Flaked Almonds (3a, 4, 13)             | 7.00 |
| <b>New Potatoes</b> , Gubeen Chorizo Butter (4)                              | 7.00 |
| <b>Hand Cut Fries</b>                                                        | 6.00 |
| <b>Hand Cut Fries</b> , Shaved Parmesan, Truffle Mayonnaise (4, 7, 12)       | 7.00 |
| <b>Creamed Pomme Puree</b> (4)                                               | 7.00 |
| <b>Sophie's House Salad</b> , Pickled Vegetables, Honey Vinaigrette (12, 13) | 7.00 |

ALLERGENS: 1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts,  
3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut),  
4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery,

10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

ALL DINERS MUST AVAIL OF ONE MAIN COURSE PER PERSON

IF YOU HAVE DIETARY REQUIREMENTS, PLEASE ASK YOUR SERVER FOR ANY ADDITIONAL REQUESTS  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

SOPHIES.IE | @SOPHIESROOFTOP

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