



# WILDE MINUTY

We strive to source all of our fish and seafood from sustainable sources.

All our Meat and Poultry is 100% Irish and is traceable from farm to fork. Our teas and coffees are sustainably certified.

List of allergens: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery -  
10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

f/WILDEDublin @WILDEDublin

*Jarah Wickham*

# Summer on the Terrace

## BRINGING THE ESSENCE OF THE FRENCH RIVIERA TO THE HEART OF THE CITY

Experience an enticing seafood selection while indulging in the most delicate & aromatic Château Minuty rosés from Provence, surrounded by the elegant florals on our verdant terrace.

Six Carlingford Lough Rock oysters, shallot relish €25 12, 14

Bere Island crab salad & citrus purée, toasted brioche €26 1(wheat), 2, 3, 7

Wilde Dublin Bay prawn cocktail €34 2, 3, 9, 10, 12

Wilde Seafood Platter €120

Cold: Dill cured salmon, Carlingford Lough rock oysters, seared tuna sashimi

Hot: West Cork mussels, brown crab claws, prawns, crusty bread

1(wheat), 2, 3, 4, 6, 7, 9, 10, 11, 12, 14

Add grilled lobster tail €48 2, 4, 7, 10

Caviar Beluga Huso-Huso, Iran, 30g €290 1(wheat), 3, 4, 7

Blinis, sour cream & eggs

Flight of Minuty Rosés 3 x 75ml pours €37

	Glass (175ml)	Bottle
Minuty 'Prestige' 2023 Provence, France	€17.5	€68
Château Minuty, 'Rose et Or' 2023 Provence, France	€24.5	€96
Château Minuty, '281' 2023 Provence, France	€44.5	€175

STARTERS	Roast tomato & basil soup V/VE 1 (wheat, oats), 7	€13
	Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread 1 (wheat, barley, oat), 3, 4, 7, 10	€23
	Pan seared Kilkeel scallops, shimeji mushrooms, asparagus, miso butter & toasted sesame seeds 6, 7, 11, 14	€27
	Buffalo milk burrata, Heirloom tomatoes, basil pesto & toasted focaccia V 1 (wheat, rye, malt), 7, 8 (pine nut), 12	€23
	John Stone grass-fed Irish beef fillet carpaccio, toasted pistachio, rocket, parmesan & aged balsamic 1 (wheat, barley), 3, 7, 8 (pistachio), 10, 12	€24
	Heritage beets, whipped St. Tola goats curd, raspberry sauce & seeded crackers V 1 (barley, oats, wheat), 7, 10, 12	€20
SALADS & GREENS	Wilde Caesar salad, pancetta, rosemary croutons & parmesan 1 (barley, wheat, malt, rye), 3, 4, 7, 10	€17
	Superfood salad & mixed grains, broccoli, kale, bean sprouts & blueberries, sesame & chilli, toasted cashew nuts VE 1 (wheat), 6, 8 (cashew), 10, 11	€20
	Endive salad, Cashel Blue cheese, apple, walnut, honey & wholegrain mustard dressing V/VE 7, 8 (walnut), 10, 12	€20
	Add grilled chicken €7 (7,10) / tiger prawns €14 (2, 7, 10) / avocado €7 / Toons Bridge halloumi €7 (7)	

V: Vegetarian / VE : Vegan / V/VE: vegan alternative available



SEAFOOD	Market catch, potato mousseline, tenderstem broccoli, sauce vierge & lemon butter 4, 7, 12	€POA
	Dover sole, grilled or meunière 4, 7, 12	€59
	Pan roasted organic salmon, salad Niçoise, saffron aioli & black olive tapenade 3, 4, 7, 10, 12	€38
	Seafood risotto, salmon, prawn, mussels, tomato jam & Café de Paris butter 2, 4, 7, 10, 12, 14	€36
JOHN STONE WEXFORD GRASS-FED STEAKS	Sirloin 250g 10	€45
	Rib eye 250g 10	€56
	Fillet 200g 10	€57
	<i>Served with Pont Neuf chips &amp; your choice of sauce: Béarnaise (3, 7, 10, 12), Peppercorn (7, 9, 12), Wilde smoked (1 barley, 4, 9) or Café de Paris (4, 7, 10)</i>	
SURF & TURF <i>Add to your choice of steak</i>	Tiger prawns 2, 4, 7, 10	€14
	Lobster tail: half/full 2, 4, 7, 10	€24/€48
	Sautéed wild mushrooms 7	€7
WILDE CLASSICS	Chateaubriand for 2 centre cut beef fillet 500g 3, 7, 9, 10, 12	€125
	Wild mushrooms, confit tomato, Pont Neuf chips & selection of sauce	
	Chargrilled chicken spatchcock, vegetable caponata, parmesan sauce & herb oil, toasted pine nuts 7, 8 (pine nut) 9, 10, 12	€34
	John Stone beef burger, Coolea Gouda cheese, dry cured bacon & caramelised onions 1 (barley, wheat), 3, 4, 7, 9, 10, 12	€32
	Skeaghanore duck breast, grilled endive, stone fruits, kale & palm sugar caramel 1 (wheat), 6, 7, 10, 12	€44
	Herb crusted Wicklow lamb rack, fondant potato & summer vegetables, leek sauce & mint demi 1 (wheat), 7, 9, 10, 12	€54
	Kerala coconut curry, black mustard seeds & curry leaves 10 <i>Add chicken (10)/ spinach, chickpeas &amp; squash VE</i>	€32
	Gluten-free penne rigate, sun blushed cherry tomato pesto, fine beans, squash, rocket VE 8 (pine nut)	€28
	Wild mushroom risotto, truffle oil & pecorino V 7, 12	€32
SIDES	Potatoes: fries (3, 9, 10, 12), heritage (7), hand-cut chips (3, 9, 10, 12) or mashed (7) V/VE	€7
	Steamed tenderstem broccoli, chilli & lemon VE 12	€9
	Spinach: steamed, buttered (7) or olive oil V/VE	€7
	Mix leaf salad, Heirloom tomatoes & feta V 7, 12	€10
	Buttered seasonal vegetables V/VE 7	€7
	Crisp cauliflower, mint & mango sauces, fresh coriander VE 10	€12

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DESSERTS	Wilde's local Irish seasonal cheese selection V 1 (wheat, oat), 7, 8 (walnut), 12 Fruit chutney, oat biscuits & black grapes		€19
	Classic vanilla crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)		€13
	Baked Alaska, Grand Marnier V 1 (wheat), 3, 7, 8 (almond), 12		€13
	Baked vanilla cheesecake, raspberries & sablé breton V 1 (wheat), 3, 7		€13
	Valrhona milk chocolate bar & hazelnut praliné crunch V 1 (wheat), 3, 6, 7, 8 (almond, hazelnut)		€16
	Fine apple tart, vanilla bean ice cream & toasted almonds V 1 (wheat), 3, 7, 8 (almond)		€13
	Summer strawberries & pink champagne granita VE 12		€13
	Scúp natural Irish gelato V (3, 7, 8 variable) & sorbet selection VE 1 (wheat)		€13
SWEET WINES		Glass (75ml)	Bottle
	Vouvray Moelleux 'Le Haut-Lieu', Domaine Huet 2018 Loire Valley, France (750ml) 12	€14	€128
	Château Laville, Sauternes 2018 Bordeaux, France (375ml) 12	€15	€128
	Eiswein Liliac & Kracher 2020 Romania (375ml) 12	€16	€80
	Botrytis Pinot Gris, Greywacke 2018 Marlborough, New Zealand 12	€16	€80
	Recioto della Valpolicella Classico, Capitel Fontana, Tedeschi 2018 Veneto, Italy (500ml) 12	€18	€135
Château d'Yquem, Premier Cru Classé Supérieur, Sauternes 1990 Bordeaux, France (750ml) 12	€75	€700	
MADEIRA & SHERRY	Justino's Sercial 10 years old (375ml) 12	€11.5	€80
	Noe, 30 years old Pedro Ximenez, Gonzalez Byass 12	€15	€150
	Offley LBV Port 2017 12	€15.5	€140
	Graham's 20 Year Old Tawny Port 12	€20	
PORT	Dow's, Quinta do Bomfim, Vintage 2010 12	€25	€250
	Dow's Vintage Port 1994 12	€45	€420
AFTER DINNER COCKTAILS	Symphony No.41		€17
	Mozart White Chocolate Liqueur, Baileys, Cherry Vodka, Espresso, Vanilla		
	Bittersweet Life		€17
	Campari, Antica Formula, Cynar, Frangelico, Chocolate Bitters		
	Wilde Nightcap		€17
	Jameson Black Barrel, Guinness, Kalhua, Espresso, Crème de Cacao, Cinnamon, Fresh Cream		
Madame Blanche		€17	
Bertha's Revenge Gin, Crème de Cacao, Vanilla, Citric Solution, Matcha, Clarified Greek Yoghurt			