



DAWSON 19

• Soft Opening Menu •

Appetizers

Avocado Tempura

Lightly battered, melt-in-your-mouth avocado crowned with a rich avocado-cheese emulsion and airy foam, accented with delicate red chili threads and golden tempura crisps. (1, 3, 6, 7)

€13.50

Crispy Calamari

Golden-fried tender squid rings in a crisp, airy tempura crust, accompanied by a vibrant house-crafted spicy mayo. (1, 3, 7, 14)

€13.95

New Orleans Seasoned Grilled Prawns

Succulent, flame-kissed prawns deeply infused with a classic sweet and smoky New Orleans marinade, elegantly finished with a delicate, refreshing lemon foam. (2, 6, 14)

€15.50

Honey-Lemon Glazed Tuna Tartare

Ocean-fresh cubed tuna drizzled with a zesty honey-lemon reduction, accompanied by citrus-dressed avocado, sweet mango, cherry tomatoes, and crisp red bell peppers, served with toasted crispy nori sheets. (1, 3, 4, 7, 8, 10)

€18.95

Slow-Roasted Pork Belly with Plum Glaze

Succulent, slow-roasted pork belly with a caramelized sweet plum glaze, accompanied by char-roasted sweetcorn and a nest of delicate, crispy vermicelli. (1, 2, 6)

€14.95



The Butcher's Selection: Steaks & Ribs

All prime steaks are expertly grilled and elegantly accompanied by herb-roasted baby potatoes, roasted red pepper and corn ribs.

Irish Black Angus Sirloin (8oz)

Succulent and intensely flavourful grass-fed Irish Black Angus sirloin, expertly seared with a caramelized outer crust to lock in its natural juices. (7)

€36.95

Irish Black Angus Fillet (8oz)

An incredibly lean yet succulent grass-fed Irish Black Angus fillet, expertly seared on the grill to achieve a delicate caramelized crust while locking in its natural juices. (7)

€46.95

American-Style Roasted Short Ribs

Tender, fall-off-the-bone beef short ribs glazed in a rich barbecue reduction, accompanied by flame-kissed sweetcorn and charred garden peppers. (2, 4, 6, 9, 11)

€29.95

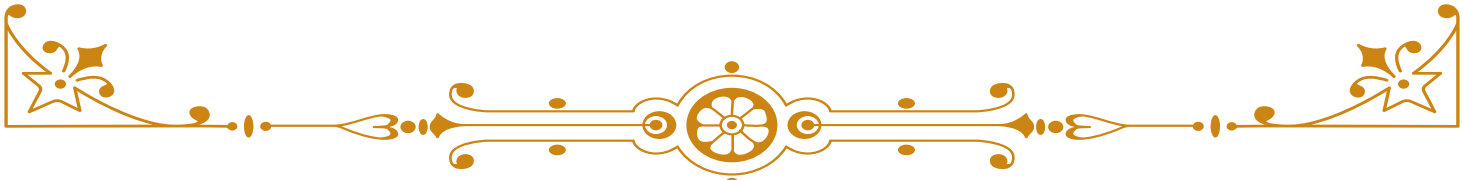
Sauce Selections:

Chef's Signature Gravy

A slow-simmered, rich beef jus reduction. (1, 2, 6, 9, 10)

Freshly Cracked Black Pepper Sauce

A bold, creamy sauce infused with toasted black peppercorns. (1, 2, 6, 9, 10)



Mains

Pan-Seared Cod with Lemon Herb Butter

A pristine, pan-seared cod fillet, beautifully flaky and tender, elegantly drizzled with a bright, sun-ripened lemon and aromatic herb-infused butter reduction. (1, 3, 4, 7)

€26.95

Slow-Roasted Glazed Salmon

Perfectly roasted salmon with a caramelized honey and artisan French grain mustard crust, balanced with a refreshing tomato salsa and crisp asparagus. (1, 3, 4, 7, 10)

€24.95

Tagliatelle in Black Truffle Cream Sauce

House-crafted silky pasta tossed with smoky pancetta, wild mushrooms, and a luxurious black truffle and parmesan cheese reduction. (1, 3, 6, 7)

€22.95

House-Crafted Tagliatelle in Rich Shrimp Oil

Ribbons of silky pasta beautifully tossed in an artisanal, head-on shrimp oil reduction, accompanied by tender squid and wild-caught, shell-on tiger prawns. (1, 2, 4, 7, 14)

€23.50

Cheese-Baked Chicken Roulade

A tender, masterfully rolled chicken breast stuffed with a rich filling, blanketed with a bubbling medley of artisanal melted cheeses, and baked to a perfect amber crust. (1,3,6,7)

€21.95

Spinach & Artisan Cheese Stuffed Chicken Breast

Oven-baked chicken breast generously filled with wilted garden spinach and a rich cheese blend, elegantly served over a velvety, slow-simmered mushroom cream reduction (1, 3, 6, 7)

€21.95

Pan-Seared Tuna with Garden Medley

A premium tuna fillet expertly pan-seared to a delicate golden finish, accompanied by creamy avocado, crisp radish, ribbon courgette, and tender asparagus spears, finished with blistered cherry tomatoes. (1, 2, 4, 6, 7, 10)

€24.95

Sides

Char-Roasted Tenderstem Broccoli

Crisp, vibrant tenderstem broccoli expertly char-roasted with a hint of garlic and sea salt, finished with a whisper of premium olive oil. (2, 4)

€6.50

Black Truffle & Parmesan Fries

Golden-crisp fries beautifully tossed in a rich black truffle reduction, generously blanketed with finely grated parmesan cheese. (1, 3, 7)

€7.50

Pan-Seared Golden Mini Buns

Hand-crafted mini buns expertly seared to a perfect crispy bottom while remaining soft and fluffy within, served alongside crushed roasted pepper chili sauce. (1, 2, 5)

€6.50

Allergen

1. Cereals containing gluten / 2. Crustaceans / 3. Eggs / 4. Fish / 5. Peanuts / 6. Soybeans / 7. Milk / 8. Tree nuts / 9. Celery / 10. Mustard / 11. Sesame seeds / 12. Sulphur dioxide and sulphites / 13. Lupin / 14. Molluscs

Desserts

Classic Pumpkin Crème Caramel

An ultra-silky, melt-in-your-mouth pumpkin-infused custard, beautifully lacquered in a deeply rich, amber-caramel glaze. (1, 3, 7)

€10.50

Warm Chocolate Brownie with Caramelized Banana

A rich, decadent chocolate brownie served warm, crowned with a scoop of velvety vanilla bean ice cream and accompanied by golden, fire-caramelized bananas. (1, 3, 6, 7)

€11.50

Coconut Panna Cotta with Crispy Sesame Mochi

A silky, delicately set coconut panna cotta, elegantly accompanied by a rich chocolate glaze crispy-fried sesame rice balls. (1, 3, 7, 8, 11)

€12.50



DAWSON 19

• Lunch Menu •

Avocado & Grilled Chicken Power Bowl

Succulent chicken breast, fresh avocado, and crisp seasonal mixed salads, topped with shaved Parmesan and a classic balsamic & olive oil vinaigrette.

Allergens: (1, 3, 4, 6, 7, 10)

€16.95

Dawson House Salade (V)

Fresh avocado, and crisp seasonal mixed salads, topped with shaved Parmesan and a classic balsamic & olive oil vinaigrette. Served with mini Buns.

Allergens: (1, 3, 4, 6, 7, 10)

€14.95

Classic Teriyaki Chicken

Succulent pan-seared chicken breast coated in a rich, sweet teriyaki glaze, served over fragrant jasmine rice with warm, pan-fried seasonal greens.

Allergens: (1, 2, 4)

€17.95

Premium Teriyaki Beef Steak

Tender strips of seared beef steak coated in a rich, sweet teriyaki glaze, served over fragrant jasmine rice with warm, pan-fried seasonal greens.

Allergens: (1, 2, 4, 11)

€18.95

Thai Sweet & Sour Chicken

Crispy golden chicken pieces tossed in a vibrant, tangy sweet and sour sauce, served over fragrant jasmine rice with warm, pan-fried seasonal greens.

Allergens: (1, 3, 7, 11)

€16.95

Thai Bang Bang Chicken

Crispy golden chicken pieces tossed in a sweet, sticky Thai chilli glaze, served over fragrant jasmine rice with warm, pan-fried seasonal greens.

Allergens: (1, 3, 7, 11)

€16.95

Signature Papa Sauce Chicken Steak Rice Bowl

Panko-breaded chicken steak glazed in our rich, savory house-special Papa sauce, served over fragrant jasmine rice with fresh spring onions.

Allergens: (1, 3, 7, 11)

€17.95

Black Pepper & Japanese Soy Beef Fillet Tagliatelle

Tender strips of beef fillet pan-fried with premium tagliatelle pasta in a rich, savory black pepper and Japanese soy sauce glaze.

Allergens: (1, 2, 3)

€17.95

Tagliatelle in Black Truffle Cream Sauce (V)

House-crafted silky pasta tossed, wild mushrooms, and a luxurious black truffle and parmesan cheese reduction.

Allergens: (1,3,6,7)

€18.95

Sides

Crispy French Fries €4.95

Jasmine Rice €2.00

Allergen

1. Cereals containing gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans | 7. Milk | 8. Tree nuts | 9. Celery | 10. Mustard | 11. Sesame seeds | 12. Sulphur dioxide and sulphites | 13. Lupin | 14. Molluscs



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• VEGETARIAN MENU •

APPETIZER

Avocado Tempura

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Allergens: (1, 3, 6, 7)

€13.50

House Salad

Crisp seasonal garden greens tossed with our exclusive house vinaigrette, accompanied by sweet cherry tomatoes, shaved red onion, and pan-fried mini buns.

Allergens: (1, 10)

€14.95

MAIN COURSE

Tagliatelle in Black Truffle Cream Sauce

House-Crafted tagliatelle coated with velvety black truffle cream sauce, elegantly finished with aged Parmesan shavings and freshly chopped aromatic parsley.

Allergens: (1, 3, 7)

€18.95

Pan-Seared Asparagus with Japanese Roasted Sesame Sauce

Tender flame-kissed asparagus glazed with aromatic house-crafted Japanese roasted sesame sauce, topped with toasted sesame seeds, fine spring onion strips, and pan-fried mini buns.

Allergens: (5, 6, 11)

€18.95

Basil Roasted Garlic Tagliatelle

Perfectly cooked tagliatelle infused with fragrant fresh basil and slow-roasted garlic olive oil sauce, finished with grated Parmesan for a silky, herbal flavour.

Allergens: (1, 3, 7)

€18.95

Cocktail Menu

All made with premium house sake

Matcha Highball

Refreshing, aromatic highball with sake and matcha, topped with soda.

€12.95

Gokai Sake Highball

Crisp, clean sake highball with ginger ale, highlighting natural rice aroma.

€12.95

Raspberry Kiss

Sweet-tart raspberry sour with silky, long-lasting foam.

€12.95

Tokyo Slipper

Tropical blend of melon, orange and pineapple – smooth and vibrant.
Classic or foam version available

€12.95

Dawson Sour

Elegant citrus sour with a rich, velvety foam.

€12.95

Spicy Peach

Juicy peach with a gentle warm spice finish and smooth foam.

€12.95