DAWSON 19

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 served with sweet sour sauce. (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

Cocktail Menu

All made with premium house sake

Matcha Highball

Refreshing, aromatic highball with sake and matcha, topped with soda.
Allergens: 1, 12

€12.95

Gokai Sake Highball

Crisp, clean sake highball with ginger ale, highlighting natural rice aroma.
Allergens: 1, 12

€12.95

Raspberry Kiss

Sweet-tart raspberry sour with silky, long-lasting foam.
Allergens: 1, 3, 12

€12.95

Tokyo Slipper

Tropical blend of melon, orange and pineapple – smooth and vibrant. Classic or foam version available.
Allergens: 1,3, 12

€12.95

Dawson Sour

Elegant citrus sour with a rich, velvety foam.
Allergens: 1, 3, 12

€12.95

Spicy Peach

Juicy peach with a gentle warm spice finish and smooth foam.
Allergens: 1, 3, 12

€12.95

DAWSON 19

Lunch Menu

Dawson House Salade (V)

Fresh avocado, and crisp seasonal mixed salads, topped with shaved Parmesan and a classic balsamic & olive oil vinaigrette served with toasted herb bread.
(1, 3, 4, 6, 7, 10)

€12.95

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.
(1, 3, 4, 6, 7, 10)

€15.95

Dawson Caramel Toast

Crispy toast topped with smooth caramel sauce and fresh mixed berries.
(1,3,7)

€17.95

Avocado Sourdough

Toasted sourdough toast, layered with smooth avocado paste, fresh salad greens, feta cheese and topped with sliced avocado.
(1,7)

€15.95

Cod Tempura

Golden-crispy battered cod fillet tempura, accompanied by fresh lemon wedges and a rich warm red- pepper cheese sauce .
(1,4,7)

€21.95

Pan-Seared Sea Bass

Perfectly pan-seared sea bass fillet with golden crispy skin, paired with tender cooked broccoli,mushrooms and fresh spinach, finished with a luxurious garlic butter sauce.
(4,6,7)

€21.95

Dawson Sauce Glazed Chicken Thigh with Salad & Fries

Tender boneless chicken thigh glazed with special Dawson house sauce, served with fresh salad and crispy fries.

(2,6,12)

€18.95

Spicy Garlic King Prawns with Mushrooms

Juicy king prawns stir fried with fresh garlic and mixed mushrooms , broccoli ,chopped pepper finished with a subtle spicy kick .rich,aromatic and perfectly balanced in flavour served with toasted herb bread.

(1,2,6,7,12)

€17.95

Pan-Seared house Steak, Served with Original Fries & Fresh Salad

Pan-Seared house Steak Succulent with a rich caramelize crust,served with house-style original fries and light fresh salad and house pepper sauce.

All steaks are served medium unless otherwise requested.

(1,2,6)

€22.95

Tagliatelle in Black Truffle Cream Sauce (V)

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

(1,3,6,7)

€18.95

Black Pepper & Soy Beef Fillet Tagliatelle

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

(1, 2, 3)

€17.95

Dawson Crumbed Beef Steak

Our seasoned beef steak is coated in golden crispy breadcrumbs and deep--fried. It is plated on a bed of cheese sauce and served with chips.

All steaks are served medium unless otherwise requested.

(1, 2, 3,6,7)

€19.95

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

Crispy French Fries

€4.95

Baby Potatoes

€4.95

DAWSON 19

• VEGETARIAN MENU •

APPETIZER

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.
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