

In room dining menu

Served from 12.00 pm - 10.30 pm

Salads

- Refresh salad**  18
Merinda tomato, cucumber, grilled spring onion, pinenuts, Wildwood vinegar & leaves
- Refuel salad**  17
Sweet potato, beetroot, blood orange, crispy wild rice, miso and lime dressing
- Baby gem salad**  16
Parmesan dressing, smoked pancetta, hen's egg, garlic croutons
- Add to your salad:**
Cornfed chicken  - €7.40 Organic steamed salmon  - €7.40
Grilled tiger prawns  - €10 Crushed avocados  - €5

Sandwiches

- Classic club**  26
Turkey, streaky bacon, egg mayonnaise, tomato, lettuce
- Vegan club**  24
Falafel, tomato, cos lettuce, chipotle mayonnaise, avocado
- Seafood club**  28
Organic smoked salmon, shrimps, baby gem, Marie Rose sauce & avocado
- The Mariners**  24
Spiced and cured Irish beef, sauerkraut, Dubliner cheddar
- All our sandwiches are served with rosemary fries.*

Sharing boards

- Mezze plate**  29
Hummus, coriander & mint pesto, labneh with za'atar, spinach & Toonsbridge halloumi in filo, falafel, Moroccan bread
- Irish charcuterie board**  39
Gubbeen salami, Connemara air-dried ham, Corndale Farm coppa, marinated olives, Cashel Blue cheese, smoked gubbeen, truffle honey, sourdough baguette
- Tiger prawns**  28
Tomato, Berthas Revenge gin, garlic & chilli, sourdough baguette


Snacks & share

- 3 Flaggy bay oysters**  14
'Bloody Maura' lime
- Black pudding sausage rolls**  14
Harissa
- St Tola goat cheese in filo pastry**  12
Arrabiata sauce
- Selection of farmhouse Irish cheese**  16.50
 - Pickled rhubarb, cider purée, lavosh
- Buttermilk chicken skewers**  15
Cashel Blue mayo, Teeling Whiskey barbeque sauce
- Falafel 12**  13
Hummus, za'Atar

Classics

- Burren smokehouse salmon**  28
Young leaves & lemon vinaigrette, Irish soda bread, dill crème fraîche
- Cod & chips**  26
Minted mushy peas, tartar sauce
- 'John Stone' steak sandwich**  29
Roasted garlic aioli, onion jam, smoked gubbeen & rocket on toasted ciabatta, truffle & parmesan fries
- Charolais Irish beef burger**  27
Soft boule, tomato relish, pickled red onions, bacon, Dubliner cheddar & rosemary fries
- Vegan burger**  25
Guacamole, spiced slaw, tomato relish, walnuts, sweet potato fries
- A taste of Ireland**  22
Irish seafood chowder, open sandwich of smoked trout & dill on Irish soda bread, to finish with a Guinness cake with cream cheese frosting

Thai dishes

- Khao phad pu**  35
Crab fried rice, cucumber, tomato, lime wedge, spring onions, chilli & garlic in fish sauce
- Gaeng keaw waan gai**  30
Chicken green curry, steamed jasmine rice, garnish with sweet basil and red chilli
- Phad Thai goong**  33
Wok-fried rice noodles with prawns, ground chilli, peanuts, lime wedge, bean sprouts, Chinese chives

Sides

- Rosemary fries**  6.40
- Sweet potato fries & garlic aioli**  6.40
- Onion rings & chipotle mayo**  6.40
- Seasonal greens**  6.40

Desserts

- Teelings small batch crème brûlée**  11.50
Malted oat biscuit
- Chocolate mousse**  11.50
Homemade sprinkles
- Mango and passion fruit sundae**  11.50
Coconut, vanilla cream, meringue

Ice creams

- Selection of ice creams**  11.50
Served with chocolate sauce, caramel and homemade sprinkles
Please ask your waiter for flavours available
- Selection of sorbets**  11.50
Please ask your waiter for flavours available

Dear Guest,

If you would like breakfast to be delivered to your room, please complete the additional breakfast menu on the desk and leave it outside your room before 4.00 am for breakfast the following morning.

To personalise your mini-bar with our selection of wines, bottled beers or soft drinks, please contact our room service team on 5191.

A selection of organic & sustainable teas, herbal infusions and coffees are available upon request. Our coffee is roasted here in Dublin and certified as Fairtrade. Fresh milk & non dairy alternatives are available upon request.

We hope you enjoy your stay with us,
Anantara The Marker Dublin Hotel Food & Beverage team.

Night menu

Served from 10.30 pm - 7.00 am

Starters & main courses

- Refresh salad**  18
Merinda tomato, cucumber, grilled spring onion, pinenuts, Wildwood vinegar & leaves
- Chipotle chicken wings**  14
Cashel Blue cheese
- Classic club**  26
Turkey, streaky bacon, egg mayonnaise, tomato, lettuce, rosemary fries

Something sweet

- Fresh fruit plate**  14
Killowen yoghurt, granola, G's Irish honey
- Warm chocolate brownies**  11.50
Vanilla ice cream, chocolate sauce
- Selection of ice creams & sorbets**  11.50
Fresh fruit, mango sauce

Please inform a member of our team if you have any dietary requirements or allergies.

We endeavour to source our fish from suppliers who follow sustainable practices. Please note that there is an additional charge of €6 for room service. All prices are in Euros and are inclusive of VAT. Cash & credit card gratuities are shared amongst our service team.



Suitable for vegetarians



Gluten free



Indigenous



Dairy free



Suitable for vegans



Cereals contain gluten



Crustaceans



Molluscs and dishes made with molluscs



Nuts



Fish and dishes made of fish




Dairy products and dishes made with milk



Peanuts and dishes made with peanuts



Soybean and dishes made with soybean



Sulphur dioxin



Sesame seeds and dishes made with sesame seeds



Eggs



Celery and dishes cooked with celery



Mustard and dishes made with mustard



Lupine and dishes made with lupine