
IL PIRATA

BISTRO

“

There is no love
sincerer than the
love of food ”



Small Bites

Salt & pepper fried squid, cilantro, lime, chili	€4.50
Lobster, foie gras, brioche mini sliders	€9.50
Quail brochettes, soy marinade	€5.75
Asian sticky pork belly, steamed bun	€5.50
Home-made Sausages	
Pork	€4.00/pc
Beef	€4.50/pc
Lamb	€5.50/pc
Chicken	€4.00/pc
Rabbit	€5.00/pc
Seafood	€ 5.00/pc
Baked Casutin®, Hazelnuts, mushroom, toasted bread 	€8.50
Vegetable pakoras, tamarind & ginger sauce 	€5.25

Soups

Bouillabaisse	€15.00
Seasonal fish, shellfish, rouille, crust bread	
Oxtail	€10.50
Oxtail, boudin blanc, root vegetables	

Starters

Salmon	€10.50
Pastrami, Gravdax, Beetroot	
Scottish Scallops 	€14.50
Nduja, cauliflower, squid ink, curry	
Game	€12.75
Terrine "En croute", pear, saffron chutney	
Beef USDA Carpaccio	€13.00
Pickled mushrooms, fermented grains, horseradish cream, shallots	
Burrata  	€11.50
Heirloom tomatoes, olive oil, basil	

Vegetarian 

Gluten Free 

Vegan 

Pasta “Gentile” di Gragnano

Paccheri (stuffed) €12.50
Salmon, Brie, Brioche, tomato fondue

Casarecce €14.75
Home-made Guanciale, chili, vongole verace

Eliche €14.25
Lamb, pea, sage, salted ricotta

Linguine €13.50
Local Prawns, broccolini, sweet onion

‘Acquerello’ Aged Rice

Ox-cheek, Celeriac & Truffle €12.50
(Risotto is freshly prepared please allow a minimum of 30mins)

Stuffed Home-made pasta

Ravioli €13.00
Rabbit, parsnip, spinach, Local sheep’s cheese

Agnolotti  €11.75
Butternut squash, sage & Parmesan

(Pasta dishes as main courses supplement of €2.00)

Vegetarian 

Gluten Free 

Vegan 

Main Courses

Daily fresh fish & shellfish selection €6.00/gr

Cod €25.50
Quinoa, fennel, leeks, mussels

Guinea fowl €22.75
Breast, leg, carrots, hazelnuts, yam

Scottish Lamb €25.00
Rump, aubergine, ras el hanout, mint, feta, caper

Local pork €21.95
Neck, bacon, dates, five spice, salsify, celeriac

Vegetarian  €19.50
Vegetables pithuier, tofu

Chef's degustation platters to share
(Ask your server for the daily meat selection)

Our selected beef cuts

Flat iron steak

A tender cut of beef also known as the top blade, it comes from the shoulder, just under the shoulder blade.

Recommended temperature: medium rare.

Hanger steak

Found in the belly section of the animal, also known as the butcher's steak because they would usually keep it for themselves rather than offer it for sale. It is full of flavour.

Recommended temperature: medium rare.

Brisket

A flavourful cut found in the lower chest area. It is ideal for slow cooking and famous with smoking enthusiasts. We braise ours for a very long time and then.....

Flap

Derived from the bottom sirloin, it has striated muscles like skirt steak, and robust flavour strip steak. It is served either whole to share or cut into steaks (Bavette)

Recommended temperature: medium rare

Tri-tip

A lean, large tender muscle that comes from the bottom sirloin. It is for sharing. Very popular cut in central and southern California, where it is marinated and grilled whole for BBQ.

Recommended temperature: Medium rare / medium

Picanha

Known also as the Coulotte or Rump cap. It can be served as individual steaks or whole to share. Picanha steaks are more marbled and tender than the Sirloin steaks. A very famous cut in Argentinean and Brazilian steak houses.

Steaks priced per 100gr & a choice of sauce

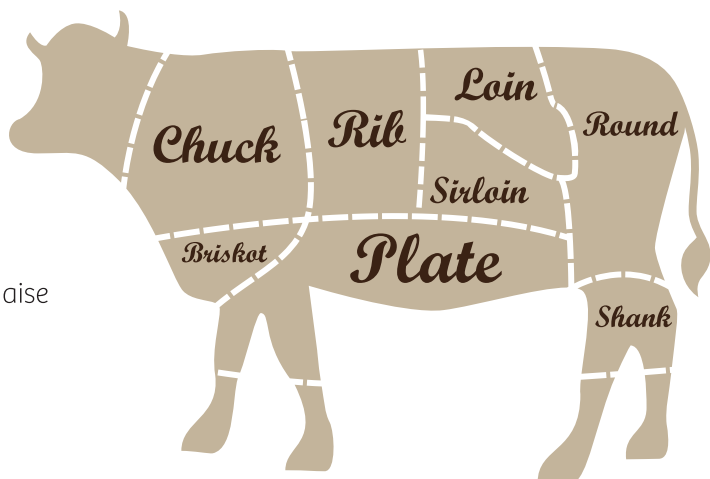
- Fillet (250)
- Sirloin (300)
- Ribeye (300)
- Flat iron (300)
- Hanger steak (300)
- Brisket (300)
- Bavette (tagliatta) (300)
- Picanha (350)

Large steaks to share €/100gr choice of 3 sauces







- Chateaubriand
- Porterhouse
- Rib bone-in or Tomahawk
- Tri-tip
- Picanha
- Flap

Sauces (extra €3.00):

- Hollandaise
- Béarnaise
- Stilton hollandaise
- Bone marrow hollandaise
- Peppercorn sauce
- Chimichurri



Sides

Sweet potato fries	€4.00
Mashed potato & smoked ham hock 	€4.25
Home-made Beer battered onion rings 	€3.00
Creamed spinach, Alice, hen egg 	€4.75
Grilled Portobello mushrooms  	€4.50
Roasted pepper, chipotle mac & cheese	€3.50
Lobster with garlic butter 	€9.00/100gr

Desserts

Valrhona 53% Chocolate terrine Raspberry, Darjeeling tea Ice-cream	€8.00
Apple Tatin Toffee, brandy, Madagascar vanilla Ice-cream	€7.00
Raisins crème brulee Rum, biscotti Ice-cream	€6.00
Lemon tart Puff pastry, crème fraiche, pistachio Ice cream	€6.50

Food allergies and Intolerances

Should you have any questions regarding the content or preparations of any of our food please do ask one of our team.