



*As you venture down the winding staircase, what lies below may surprise you.  
Be transported from the luxurious surroundings of this iconic building,  
to a true hidden gem of Dublin – The Mint Bar.*

Once a hidden vault that safeguarded Dublin's treasures,  
the Mint Bar has been reimagined into a chic, atmospheric  
cocktail haven right in the heart of our vibrant city.  
Step into this unique space and let the ambiance transport you to  
where historic charm meets modern elegance.

Our talented culinary team, led by Executive Chef  
Stephen Maguire, presents a thoughtfully crafted menu  
celebrating the finest local ingredients.  
Each dish is designed to pair perfectly with the bar's energetic  
vibe and exceptional cocktails.

**Allergen Guide:**

1 Wheat, 2 Rye, 3 Oats, 4 Barley, 5 Dairy, 6 Egg, 7 Fish, 8 Peanut, 9 Soybean, 10 Almond, 11 Walnut,  
12 Hazelnut, 13 Cashew, 14 Pecan, 15 Pistachio, 16 Celery, 17 Mustard, 18 Sulphites, 19 Sesame,  
20 Lupin, 21 Shellfish, 22 Crustaceans, 23 Pinenut, 24 Mollusk.



## TO START

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### **BBQ Soy Glazed Chicken Skewers** €14.95

Wasabi, Sesame Seeds, Scallions & Organic Cress

(1, 5, 9, 16, 17, 18)

### **Kataifi Tiger Prawns** €16.50

Smoked Paprika Aioli, Turmeric & Pickled Cauliflower

(1, 5, 6, 16, 17, 18, 21, 22)

### **Irish Beef Cheek Bites** €14.95

Chimichurri Emulsion, Pickled Vegetables

(1, 5, 6, 16, 17, 18)

### **Wild Mushrooms on Toast** €14.00

Hen of the Woods Mushroom, Garlic Sour Dough, Double Cream,  
Pecorino Cheese, Chives

(1, 5, 6, 16, 17, 18)

### **Braised Ham Hock** €14.50

Panko & Bacon, Chimichurri Emulsion, Red Cabbage,  
Charred Red Peppers

(1, 5, 6, 9, 16, 17, 18)

### **The Mint's Caesar** €14.95

Little Gem Lettuce, Crispy Bacon, Grana Padano, Baked Croutons

(1, 5, 6, 7, 16, 17, 18)

### **Cauliflower & Chickpea Salad** €14.95

Feta Cheese, Spiced Red Peppers, Flatbread

(1, 5, 6, 16, 17, 18)

### **Beetroot & Orange Salad** €14.95

Goat's Cheese, Rocket, Pumpkin Seeds, Radish, Citrus Maple Dressing

(5, 16, 17, 18)

*Add Grilled Chicken, Fried Prawns or Five Spiced Tofu to any Salad for a €7 Supplement*

All our beef at The College Green Hotel is 100% Irish Origin and fully traceable from Farm-To-Fork.  
Our fish & seafood is supplied by Kish Fish, Wrights of Marino and Wrights of Howth





## TO FOLLOW

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### Grilled 10oz Beef Striploin

€39.00

Angus Beef Striploin, Skinny Fries, Béarnaise Sauce

(5, 6, 17, 18)

### Wicklow Lamb Rump

€32.00

Creamed Rooster Potatoes, Peas & Butter with Asparagus,  
Lamb Jus Affilla Cress

(5, 6, 17, 18)

### Irish Chicken Supreme

€28.50

Seared Chicken Breast, Double Cream Pressed Rooster Potato,  
Charred Tenderstem Broccoli, Chicken Jus

(1, 5, 16, 17, 18)

### The Mint's Fish & Chips

€24.50

Wrights of Marino Fresh Haddock, Crispy Batter, Garden Peas with Mint Butter,  
Shallot & Caper Tartar Sauce, Skinny Fries

(1, 5, 6, 7, 16, 17, 18)

### College Green Steak Sandwich

€26.00

Black Angus Fillet of Beef, Caramelized Onions, Wholegrain Mustard Béarnaise,  
Rocket Salad, served in a warm Ciabatta with Truffle Chips

(1, 5, 6, 17, 18)

### The Mint's Bar Charred Beef Burger

€24.50

7oz Grilled Angus Beef, Salted Bacon, White Cheddar, Nduja Emulsion,  
Bourbon Caramelized Onions, Toasted Brioche Bun, Chips

(1, 5, 6, 16, 17, 18)

### Atlantic Fillet of Salmon

€32.00

Colcannon with Scallion, Fresh Tomato Salad, Affilla Shoots

(5, 7, 16, 17, 18)

### Hegarty's Cheddar & Black Pepper Gnocchi

€24.50

Grilled Courgette, Broad Beans, Parmesan & Fennel Cream Reduction

(1, 5, 6, 16, 17, 18)

### Our Vegan Burger

€24.50

Chickpea, Sweet Potato & Cauliflower, Pickles, Stealth Chips

(1, 5, 16, 17, 18)





## SIDES

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<b>Mashed Potato</b> Double Cream, Salted Butter (5)	€7.00
<b>Truffle Chips</b> Pecorino Cheese, Chives (5, 6, 7, 9, 17, 18)	€7.00
<b>Seasonal Vegetables</b> Salted Irish Butter (5)	€7.00
<b>Triple Cooked House Fries</b> Maldon Salt (9)	€7.00
<b>Garden Salad</b> Citrus & Maple Dressing (9, 17, 18)	€7.00

## TO FINISH

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<b>Citrus Lemon Tart</b> Fresh Lemon Curd, torched Italian Meringue, Chocolate Soil & Seasonal Berries (1, 5, 6, 18)	€11.50
<b>Valrhona Chocolate Fondant</b> Blood Orange Sorbet, Raspberry & Lime Compote (1, 5, 6, 18)	€12.50
<b>Banana &amp; Toffee</b> Caramel & Banana, Buttered Biscuit Crumbs, Madagascar Vanilla Chantilly Cream, Shaved White Chocolate (1, 5, 6, 9)	€11.50
<b>Selection of Irish Cheese</b> Artisan Irish Cheese, Cashel Blue, Hegarty's Cheddar, Smoked Gubbeen, Wicklow Brie, Plump Red Grapes, Savoury Crackers, Quince Curd (1, 3, 5, 6)	€16.50
<b>The Mint's Ice Cream Sundae</b> Boulabán Farm Chocolate Opera, Strawberry & Vanilla Mixed Berries & Chocolate Shards (5, 6)	€11.50

