



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.

Situated within the original vaults of the Provincial Bank, which date back to 1866, our elegant space offers more than a deliciously crafted cocktails.

With hints of it's past dotted throughout the bar, our name pays homage to the history which these walls have lived through.

Soak in the atmosphere and savour a moment with us, as we delight you with a range of signature cocktails made to your taste, or select a liquor that will have you swaying to the sweet sound of our live music.



DINING MENU

The Mint Bar Fish and Chips Locally Sourced Haddock, Caper Tartar, Grilled Lemon, Garden Peas and Stealth Chips (1, 5, 6, 7, 16, 17, 18)	€26.50
Gahan’s 12oz Jospir Grilled Ribeye Of Irish Beef Black Truffle & Pecorino Fries with Bearnaise Sauce (5, 6, 17, 18) Enhancement Option - Add Grilled Garlic Tiger Prawns - Supplement (5, 21, 22)	€44.00 €12.00
Mint Bar Charred Beef Burger 6oz Grilled Irish Beef Burger, Salted Bacon, Dubliner Cheddar Cheese, Nduja Emulsion, Bourbon Caramelised Onions, Toasted Brioche Bun with Chips (1, 5, 6, 16, 17, 18)	€25.00
Banks Steak Sandwich Fillet of Irish Beef, Chimichurri Mayonnaise, Jameson Sauteed Roscoff Onions, Rocket Cress in a Warm Ciabatta, With Sweet Potato Fries (1, 5, 6, 7, 17, 18)	€27.50
Our Pumpkin and Cashel Blue Gnocchi Nutmeg Spiced Shallot Cream, Locally Sourced Chestnuts, Toasted Squash Seeds, Tender Stem Shoots and Picked Peas (1,5, 6)	€24.50

SIDES

Little Caesar Salad, Crispy Bacon, Grana Padano and Croutons (1,5,6,7,17,18)	€7.50
Black Truffle Fries with Pecorino Cheese (5, 17)	€8.00
Colcannon Mash Potatoes, Cabbage and Scallions (5)	€6.50
Tenderstem Broccoli, Salted Irish Butter (5)	€6.50
Sweet Potato Fries	€7.50



SMALL PLATES

Chorizo and Garlic Tiger Prawns Toasted Ciabatta, Seasonal Cress (1, 5, 16, 17, 18, 21, 22)	€17.50
Grilled Figs Whipped Goats Curd, Balsamic Honey and Bee Pollen (1, 5, 6, 17, 18)	€12.50
Ceasar Salad Baby Gem Lettuce, Shaved Grana Padano, Crispy Bacon and Baked Focaccia Croutons (1, 5, 6, 7, 16, 17, 18)	€14.50
Irish Lamb Shoulder Bites Chilli and Malt Vinegar Emulsion, With Smoked Salt and Sweet Pickles (1, 5, 6, 16, 17, 18)	€16.50

SWEETS

Granny Smith Apple and Poached Plum Crumble Apple Cider Sabayon With Chocolate Soil (1, 5, 6)	€12.50
Selection of Irish Cheese Artisan Irish Cheese, Plump Red Grapes, Savoury Crackers, Quince Curd (1, 3, 5, 6)	€16.00
The Mint’s Ice Cream Sundae Chocolate Opera, Strawberry and Vanilla from Boulabán Farm, Keeling’s Berries and Chocolate Shards (5, 6)	€13.50





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.