

FOOD MENU



* SOUPS

Seafood (S) 5.000

Light broth of crushed tomatoes & homemade fish stock with salmon, shrimps, calamari, cod & mussels, served with a shrimp oil flavored slice of toasted white bread

Potato & Kale (D) 4.100

A thick blend of potatoes and kale sautéed in butter, simmered in our vegetable stock & served with toasted homemade multigrain bread

* SALADS

Goat Cheese & Kale (V) (N) 4.500

Fresh, flash blanched kale, mixed greens, beetroot, black olives & cherry tomatoes tossed in our homemade truffle dressing & finished with crumbled goat's cheese & walnuts

Smoked Salmon (S) 5.200

Thin slices of Scottish smoked salmon on a bed of baby gem & frisée lettuces, chunks of avocado, cherry tomatoes & pitted black olives tossed in our homemade strawberry vinaigrette

Steak & Blue Cheese (D) 5.300

Fresh mixed greens tossed in a whole grain mustard dressing, topped with succulent slices of tenderloin steak, roasted peppers, pearl onions, and candied walnuts. Finished with crumbled blue cheese.

Chicken & Snow Peas 5.100

Baby gem & frisée lettuces, snow peas, green peas & cherry tomatoes tossed in our homemade mango-citrus vinaigrette, topped with slices of grilled chicken breast

* APPETIZERS

Salmon Rolls (S) 5.200

Smoked salmon rolled with a miso & chive cream filling, lightly drizzled with a mixed herb oil & finished with salmon roe on top

Crispy Squid (S) 4.600

Whole baby squid dusted in rice flour & crisped with fresh herbs, served with a Beurre Blanc sauce

Shrimps with Tomato Chutney (S) 6.200

Shrimp mousse topped with charcoal grilled shrimps & drizzled with tomato chutney

Meat Balls (A) 4.500

Minced beef balls grilled in our charcoal oven & glazed with a Bourbon whiskey sauce

Guinness Glazed Chicken Skewers (A) 4.300

Chicken thighs marinated with fresh herbs, glazed with a Guinness reduction & grilled in our charcoal oven

Loaded Wedges (D) 5.600

Potato wedges smothered in mushroom gravy, then topped with slices of grilled chicken breast, grated mixed cheddar & mozzarella cheeses, jalapeños & a dollop of sour cream

Chicken Sliders 4.100

Chicken breast marinated overnight in pickle juice, crisped to perfection and tossed in Buffalo & ranch sauces, served on our toasted brioche buns

Beef Sliders 4.500

Grilled beef patties, melted American cheddar cheese, a slice of tomato & a leaf of Boston lettuce with truffle mayo served on our toasted homemade brioche bun

Grilled Chicken Wings (GF) 5.000

Prime chicken wings grilled to perfection in our charcoal oven

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Crispy Chicken Wings (GF) **5.300**

Tossed in your choice of spicy Buffalo sauce, whiskey-BBQ sauce or dry rubbed with Cajun seasoning, served with crisp carrot & celery sticks, plus blue cheese sauce on the side

Irish Spice Bag **5.200**

Chunky chips tossed with crispy fried chicken, sauteed onions, mixed peppers & dried spices, served in a paper bag with our curry sauce on the side

Buttermilk Tenders **5.700**

Strips of chicken breast marinated overnight in butter milk, whiskey & herbs, crisped to perfection & served with ranch sauce

Nachos (D) **6.200**

Corn tortilla chips topped with sweet corn, homemade cheese sauce & melted cheddar cheese, drizzled with jalapeño sauce & finished with shredded lettuce, fresh cilantro, jalapeño slices, red salsa, guacamole & sour cream

Extras:

Chicken or beef chili con carne	2.000
Beef or pork bacon	1.500
Pulled chicken, beef or pork	1.500

Potato Skins (D) **5.900**

Loaded with your choice of chili con carne chicken or beef on a bed of creamy mashed potatoes, sprinkled with cheddar cheese, then baked in the oven, served with a spicy mayo base & sour cream on top

Stuffed Mushrooms (D) **4.900**

Button mushrooms stuffed with a mix of red & yellow cheddar cheeses with fresh herbs, then breaded & golden fried, served with a side of orange marmalade sauce

Shrimps Cocktail (S) **6.500**

Charcoal oven grilled fresh local shrimps marinated with fresh herbs & paprika, served with horseradish-scallion mayo & a small mixed leaf salad on the side

Mixed Cheese Platter (D) **9.200**

Slices of red & yellow cheddar, parmesan, brie & blue cheeses served on a wood board with cornichons, roasted almonds, oatmeal crackers, parmesan crisps, sliced pears & apple chutney

JJ's Sharing Platter (D) **12.500**

A combination of sliders, nachos, cheesy bacon fries, stuffed mushrooms & crispy chicken wings, served with a selection of our homemade sauces – perfect for two

SANDWICHES

Build Your Own Burger **6.000**

Grilled ¼ pound minced beef patty or chicken breast served on our toasted homemade brioche bun with your choice of:
Leafy Lettuce | Tomato Slice | Onion | Mayonnaise
Ketchup | Yellow Mustard

Extras:

Beef Patty	2.500
Chicken Breast Patty	1.500
American Cheddar Cheese Slice	1.000
Blue Cheese	1.500
Sliced Gherkins	1.000
Jalapeño Slices	1.000
Grilled Mushrooms	1.500
Fried Egg	1.500
Pork bacon	1.500
Beef bacon	1.500

Served with French fries & homemade coleslaw

Smash Burger (D) **6.400**

1/3 pound freshly minced USDA Certified beef, rolled into two patties, smashed & sizzled until deeply browned, topped with caramelized onions & cloaked with melted American cheddar cheese, all piled on a toasted home-made brioche bun spread with truffle aioli & served with French fries, homemade coleslaw & a chunky gherkin on the side

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Butter Milk Chicken Burger (D) 5.800

¼ pound chicken breast marinated overnight in butter milk, crisped to perfection and served on our toasted homemade brioche bun with French fries, homemade coleslaw & garlic aioli on the side

Chicken Fillet 'O' Roll (D) 5.800

Toasted homemade hoagie roll spread with apple slaw, slices of tomato & shredded corn, then stuffed with crisped chicken breast strips & mixed cheddar cheeses, served with French fries & coleslaw on the side

Turkey Stack 5.300

Slices of 5-day home brined turkey breast on toasted rye or multi grain bread spread with thousand island sauce, served with a gherkin & a mixed leaf salad on the side

JJ's RLT (P) 4.800

Crispy pork rashers, fresh lettuce & tomato served on toasted white or brown bread with French fries & coleslaw on the side

JJ's Rueben Sandwich (D) 7.200

Slices of 10-day home-cured corned beef brisket & mixed cheddar cheeses on top of toasted homemade rye or multigrain bread with gherkins, pickled cabbage & horseradish sauce, served with a small mixed leaf salad on the side

Philly Cheesesteak (D) 7.300

Toasted homemade hoagie roll spread with mixed cheddar cheeses & stuffed with a mix of thin slices of beef striploin grilled with onions & green peppers in butter, served with French fries & coleslaw on the side

Dublin Decker (D) 7.800

Your choice of of toasted homemade rye or multi grain bread spread with garlic mayo & topped with lettuce, tomato, slices of grilled chicken breast, American cheddar cheese & pork or beef bacon on the lower deck with the upper deck spread with truffle mayo & layered with gherkins, smoked turkey breast & a fried egg, served with French fries & coleslaw

✿ TRADITIONAL PIES

Fisherman's Pie (S) 7.800

Salmon, cod & shrimps sauteed with carrots, celery, green peas & fresh herbs, simmered in our homemade cream sauce, all piled on top a bed of creamy mashed potatoes & baked in the oven, served with a small mixed leaf salad on the side

Beef & Stout Pie (A) 7.500

Beef chunks slow-cooked with carrots, potatoes & turnips in stout for 2 ½ hours, covered with puff pastry & baked in the oven, served with a small mixed leaf salad on the side

Shepard's Pie (A) 8.000

Creamy mashed potatoes topped with a mix of ground lamb, fresh herbs, green peas & carrots in a rich gravy, baked in the oven & served with a small mixed leaf salad on the side

Chicken & Cashew Pie (D) 7.500

Diced chicken breast, onions & fresh herbs sautéed in butter with a splash of white wine & chicken stock, perfectly reduced & mixed with cream, cashew nuts & mushrooms, covered with puff pastry then baked in the oven, served with a small mixed leaf salad on the side

✿ MAIN COURSES

POULTRY

Cornfed Chicken 7.900

Pan-seared cornfed chicken splashed with white wine, served with baby carrots, barley grains with mushrooms & topped with a brandy & mushroom sauce

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Mustard Baked Chicken 7.600

Chicken breast marinated in whole grain mustard, then oven baked to perfection & served with champ, charred green beans & roasted chicken gravy

Roasted Half Chicken 8.800

Marinated in fresh herbs & roasted in our charcoal oven, served on a bed of vegetables & sweet corn with a side of parsley sauce

BEEF

Beef Roll (D) 8.900

Pan seared South African tenderloin beef rolled with asparagus & rainbow carrots, served on a bed of colcannon mash & smothered in port sauce

Flake Steak (D) 9.500

Skewered thin slices of beef striploin, grilled in our charcoal oven & served with buttered baby potatoes, roasted carrots & parsnips, with a beef jus reduction on the side

Corned Beef & Veggies 9.000

Thick slices of 10-day home-cured corned beef brisket slow cooked to perfection with carrots, potatoes & cabbage, served with gherkins & horseradish sauce

STEAKS

Tenderloin - South Africa (GF) 14.000

Grain fed – 250g

Ribeye - USA (GF) 16.000

USDA Certified Angus Beef grain fed – 250g

** Our steaks are grilled in our charcoal oven to the level of doneness of your liking – rare, medium rare, medium, medium well or well done & served with buttered vegetables, marinated baby vine tomatoes, your choice of mushroom or peppercorn sauces & chunky chips or creamy mashed potatoes*

LAMB

Traditional Lamb Stew (A) 7.500

Lamb chunks, carrots, potatoes, celery & barley slow-cooked for 2½ hours in our jus reduction & served with toasted homemade soda bread

Lamb Shank 10.100

Australian lamb shank slow cooked for 2 ½ hours with red wine, carrots, potatoes & celery, served with colcannon mash

SEAFOOD

Cod & Chips (S) (D) 7.900

Ale battered cod fish fillet crisped to perfection & served with mushy peas, tartar sauce & chunky chips

Pan Seared Salmon (S) (D) 10.400

Served with roasted baby potatoes, olives, snow peas, tender stem broccoli, carrots & cherry tomatoes, drizzled with dill & caper sauce

PORK

Bangers & Champ (P) 8.600

Succulent pork sausages cooked in our charcoal oven, served with champ, onion gravy & sweet potato straws

Pork Ribs (P) 8.800

Slow cooked with carrots, celery, onions & herbs in the oven, then glazed with whiskey barbecue sauce & served with sweet corn, vegetables & mashed potatoes or French fries

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✿ SIDES

French Fries	3.100
Potato Wedges	3.500
Chunky Chips	4.600
Sweet Potato Fries	3.500
Hash Browns	3.100
Colcannon (GF)(V)	3.700
Creamy mashed potatoes made with butter, shredded cabbage & kale leaves	
Champ (GF)(V)	3.600
Creamy mashed potatoes made with shredded spring onions & butter	
Vegetable Bowl (GF)(V)	3.800
Carrots, cauliflower, tender stem broccoli, Kenya beans & snow peas sautéed in butter	
Honeyed Parsnip (GF)(V)	3.700
Marinated in olive oil, garlic & thyme, drizzled with honey & oven roasted	
Buttered Kale with Lemon (GF)(V)	3.900
Crudités (GF)(V)	2.500
Crispy celery & carrot sticks served with blue cheese sauce	

* *Ketchup, Mustard & Mayonnaise are available at no extra charge*

✿ HOMEMADE SAUCES

Truffle Mayo	1.200
Garlic Aioli	1.000
BBQ	1.000
Chipotle	1.000
Blue Cheese	1.800
Buffalo	1.000
Ranch	1.000
Tartar	1.000
Curry	2.000
Mushroom	1.500
Peppercorn	1.500

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✿ BREAKFAST

Traditional Full Irish Breakfast (P) 9.500

Pork sausages, streaky bacon, black & white pudding, hash brown, two eggs any style, mushrooms, oven roasted tomatoes & baked beans served with toasted homemade soda bread

New Yorker (D) 6.800

Grilled tenderloin steak with 3 eggs any style, hash brown, spinach & Jameson French toast

Scrambled Eggs with Smoked Salmon (S) 5.800

Smooth, creamy scrambled eggs served with smoked salmon & triangles of toasted white or brown bread

Rolled Omelette (D) 5.700

Spinach, mushrooms & tomato mixed with red & yellow cheddar cheeses, served with a small mixed leaf salad on the side

Eggs Benedict (D) 6.500

English muffin topped with puréed spinach & 2 poached eggs drizzled with Hollandaise sauce & your choice of pork or turkey ham, cheese or smoked salmon, served with a small mixed leaf salad on the side

Boxty (D,G) 6.300

Homemade potato pancakes mixed with leeks & scallions, seared on the grill and topped with grilled pork sausage & hollandaise sauce, served with a small mixed leaf salad on the side

Kedgeree (S) 5.700

Crispy, golden homemade potato pancakes infused with leeks & scallions, grilled to perfection. Topped with grilled pork sausage and a rich hollandaise sauce. Served with a fresh mixed leaf salad.

** All breakfasts are served with a glass of orange, pineapple or cranberry juices, plus a cup of coffee or tea*

✿ VEGETARIAN

Baked Aubergine (D) 4.500

Slices of eggplant layered with tomato sauce & parmesan cheese, baked in the oven and served with a tomato-capers sauce & a mixed leaf salad on side

Veggie Cakes 3.700

Soft on the inside, crunchy on the outside, our patties include minced potatoes, carrots, broccoli, green peas, sweet corn, leeks, onions & celery, served with a small mixed leaf salad & homemade ranch sauce on the side

Farm House Pie (D) 4.965

Broccoli, carrots, green peas, turnips, yellow & green zucchini & mushrooms cooked in a rich vegetable gravy, piled on top a bed of creamy mashed potatoes & baked in the oven, served with a small mixed leaf salad on the side

Vegetable Cobbler (D) 5.200

Carrots, celery stalks, turnips, mushrooms, red lentils & cauliflower cooked in a tomato sauce in the oven then topped with herbed cobbler & cheese, served with a small mixed leaf salad on the side

Veggie Burger (D) 5.200

Veggie Cake patty, hashbrown, pickles, American cheddar cheese slice, Boston lettuce & a slice of tomato served in our toasted homemade brioche burger bun with French fries & coleslaw on the side

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✿ BAR BITES

Beef Wellington Bites 4.800

Filo pastry sheet topped with mushrooms sauteed in truffle oil, baked in the oven and topped with cuts of beef tenderloin & a generous drizzle of Pommery mustard sauce

Camembert Bites 3.900

Camembert cheese coated in panko breadcrumbs, flash fried & served with tomato chutney on the side

Jalapeno-Cheese Bites 4.100

Jalapenos stuffed with mixed cheddar cheeses, coated with panko breadcrumbs, flash fried & served with an herbed tomato sauce

Toasties 3.000

- ✿ Cheese & Ham with red & yellow cheddar cheese
- ✿ Pulled beef with red & yellow cheddar cheese
- ✿ Pulled chicken with red & yellow cheddar cheese
- ✿ Pulled pork with red & yellow cheddar cheese

Dusted Calamari 4.000

Flash fried fresh local squid dusted in Cajun spices

Chicken Dippers 4.100

Tender chunks of crispy chicken drizzled with creamy ranch & spicy Buffalo sauce

Onion Rings 3.500

Brown onions dipped in our homemade ale batter & crisped to perfection, served with garlic mayo

Marinated Olives 3.000

Pitted black & green olives marinated in garlic, orange zest, red wine vinegar & herbs

Cornflakes Chicken 4.600

Tender strips of chicken breast, coated in our signature ale batter, crusted with crispy cornflakes, and fried to golden perfection. Served with honey mustard sauce.

Shrimp Poppers 4.500

Popcorn sized local shrimp coated in a light tempura batter, drizzled with creamy ranch, Buffalo & spicy mayo sauces

Truffle Fries 3.800

French fries tossed in truffle oil, garlic, cheese & parsley

Twisted Potato Curls 3.500

Dusted with Cajun spices

Chicken Mick Nuggets 3.500

Our cheeky version of a fast-food classic

Roasted Mixed Nuts 3.500

✿ DESSERTS

Baileys Tiramisu (A) 3.900

A rich, creamy dessert of Italian origin with the layers of Baileys Irish Cream liqueur-soaked ladyfinger biscuits

Marbled Chocolate Mousse Cake (D) 3.500

White & dark chocolate mousse smothered in cream & splashed with whiskey

Apple Crumble (GF) 4.700

A warm dessert of soft, stewed green apples covered with crunchy almond crumble, served with Cointreau custard sauce

Vanilla, Chocolate & Strawberry Ice-Cream 3.300

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✿ LUNCH DEAL ✿

LUNCH IS BETTER TOGETHER!

Business lunch? Catching up with friends?
Midday break?
At JJ's, we've got the perfect deal for every occasion!

FOR JUST 7 BD NET

- ✿ Enjoy one salad or appetizer
- ✿ One main course of your choice

✿ SALADS

Smoked Salmon

Thin slices of Scottish smoked salmon on a bed of baby gem & frisée lettuces, chunks of avocado, cherry tomatoes & pitted black olives tossed in our homemade strawberry vinaigrette

Chicken & Snow Peas

Baby gem & frisée lettuces, snow peas, green peas & cherry tomatoes tossed in our homemade Mango-citrus vinaigrette, topped with slices of grilled chicken breast

Want more?
Add just **2 BD** for an extra dessert!
Great food. Even better conversations.

Saturday – Thursday
12:00 PM – 5:00 PM
Make your perfect pick from the below items!

✿ APPETIZERS

Stuffed Mushrooms

Button mushrooms stuffed with a mix of red & yellow cheddar cheeses with fresh herbs, then breaded & golden fried, served with a side of orange marmalade sauce

Salmon Rolls

Smoked salmon rolled with a Miso & chive cream filling, lightly drizzled with a mixed herb oil & finished with salmon roe on top

Shrimps with Tomato Chutney

Shrimp mousse topped with charcoal-grilled shrimps & drizzled with tomato chutney

Grilled Chicken Wings

5 prime chicken wings, grilled to perfection in our charcoal oven

Meatballs

Minced beef balls grilled in our charcoal oven & glazed with a Bourbon whiskey sauce

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✿ MAIN COURSE

Corned Beef & Veggies

Thick slices of 10-day home-cured corned beef brisket slow cooked to perfection with carrots, potatoes & cabbage, served with gherkins & horseradish sauce

Build Your Own Burger

Grilled ¼ pound minced beef patty or chicken breast served on our toasted homemade brioche bun with your choice of:

- ✿ Leafy Lettuce
- ✿ Tomato Slice
- ✿ Onion
- ✿ Mayonnaise
- ✿ Ketchup
- ✿ Yellow Mustard

Extras:

Beef Patty	2.500
American Cheddar Cheese Slice	1.000
Sliced Gherkin	1.000
Pork Bacon	1.500
Fried Egg	1.500
Chicken Breast Patty	1.500
Blue Cheese	1.000
Jalapeño Slices	1.500
Beef Bacon	1.500

Served with French fries & coleslaw

Chicken Fillet 'O' Roll

Toasted homemade hoagie roll spread with apple slaw, slices of tomato & shredded corn, then stuffed with crisped chicken breast strips & mixed cheddar cheese, served with French fries & coleslaw on the side

Traditional Lamb Stew

Lamb chunks, carrots, potatoes, celery and barley slow-cooked for 2½ hours in our jus reduction & served with toasted homemade soda bread

Pan Seared Salmon

Served with roasted baby potatoes, olives, snow peas, tender stem broccoli, carrots & cherry tomatoes, drizzled with dill and caper sauce

Pork Ribs

Slow cooked with carrots, celery, onions and herbs in the oven, then glazed with whiskey barbecue sauce & served with sweet corn, vegetables & mashed potatoes or French fries

Baked Aubergine

Slices of eggplant layered with tomato sauce & parmesan cheese, baked in the oven and served with a tomato-capers sauce & a mixed leaf salad on side

✿ DESSERTS

ADD 2 BD

Chocolate Ganache

Smooth, velvety, richness & decadent chocolaty goodness

Baileys Tiramisu

A rich, creamy dessert of Italian origin with layers of Baileys Irish Cream liqueur-soaked ladyfinger biscuits

Boozy Pineapple & Mango Sorbet

* Lunch is served with your choice of tea, coffee or juices.

✿ FRIDAY BRUNCH ✿

JJ's LUCKY FRIDAZE - FRIDAY JUST GOT WILDER!

Start with an epic lunch, stay for the after-party!

LUNCH DEALS
12 NOON TILL 6PM

50% OFF
ON FOOD & DRINKS

✿ KIDS CLUB MENU ✿

ENJOY ANY ITEM BELOW FOR 3 BD NET

kids under the age of 6 years old are free of charge

Chicken Mick Nuggets

Our cheeky version of a fast-food classic, served with French fries

Fish Fingers

Cod fish coated with panko breadcrumbs, flash fried & served with French fries

Buttermilk Tenders

Strips of chicken breast marinated overnight in buttermilk, crisped to perfection, served with ranch sauce & French fries on the side

Beef Sliders

Grilled beef patties, topped with melted American cheddar cheese, served on our toasted homemade brioche bun, served with French fries

Ham & Cheese Toasties

Toasted slices of white bread filled with slices of ham, topped with red and yellow cheddar cheeses, served with French fries

Chicken & Cheese Toasties

Toasted slices of white bread spread with pulled chicken and topped with red and yellow cheddar cheeses, served with French fries

Grilled Chicken Breast

Tender chicken breast grilled in our charcoal oven, smothered with mushroom sauce and your choice of mashed potatoes or steamed rice on the side

** All options are served with your choice of orange, cranberry, or pineapple juices*

✿ **DESSERT**

A scoop of vanilla, chocolate or strawberry ice cream

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