

GASTRO 101 GRILL

START WITH IT

RICOTTA & GOAT'S CHEESE BRUSCHETTA GFA €8.50
Ciabatta bruschetta topped with a ricotta and goat's cheese mousse & roasted candied cherry tomatoes, garnished with a hint of basil pesto, and balsamic glaze.

CAULIFLOWER DRUMMIES VG GFA V €8.50
Cauliflower florets coated in selected Cajun spices, cooked and then tossed in Franks hot cayenne sauce with an herb's aioli.

DEEP-FRIED BRIE V €10.25
Deep-fried brie cheese in a panko breadcrumb with mixed leaves salad, pomegranate sauce and tomato relish.

CRISPY CALAMARI €11.25
Tender rings of calamari, served with spicy tomato sauce and pesto, confit of garlic.

GARLIC MUSHROOMS V €8.50
Deep fried breaded mushrooms served with our own garlic mayonnaise.

GASTRO STICKY WINGS €10.25
Succulent wings, marinated in hoi sin sauce, honey, sweet chilli, scattered with sesame seeds and spring onions.

BABY BACK PORK RIBS €10.95
Carefully selected loin ribs marinated in chefs own secret recipe BBQ sauce. The ribs are marinated for 24 hours then slow roasted to obtain maximum flavour & tenderness.

SEAFOOD CHOWDER GFA €10.50
A rich seafood chowder made with prawns, haddock, smoked coley and salmon, served with soda bread sourced locally from Naas Soda Bread.

ARDSALLAGH & BEETROOT SALAD GFA V €9.95
Ardsallagh goat's cheese, candied walnuts, sliced apple, and balsamic glazed beetroot, drizzled with maple syrup on seasonal leaves and baby spinach.

TEMPURA PRAWNS €11.95
Deep-fried prawns coated in a light tempura batter, on a bed of rocket leaves with bell pepper and cucumber, served with wasabi mayonnaise.

CHILLI HUMMUS VG €8.95
Hummus with olive oil, garlic, mixed herbs and chilli. Served with grilled vegan wrap.

FALAFEL 101 VG €10.50
Chickpea, garlic, parsley and coriander rolled with rocket leaves, red onion, cucumber and tomato and hummus in a vegan wrap.

LEAFY CORNER

WARM BEEF SALAD GFA €13.95
Prime Irish striploin marinated with thyme, rosemary and oyster sauce. Served with mixed leaves, sweet chilli sauce and coriander.

ROOSTER CHICKEN CAESAR €13.25
Fillet of chicken marinated in spiced buttermilk overnight, coated in rooster flour and shallow fried, served with mixed leaves, crisp romaine lettuce, crumbled parmesan, crispy pancetta, croutons bound with classic Caesar dressing.

THE 101 VEGAN SALAD GFA V VG €11.95
Seasonal mixed leaves, baby spinach, mandarin orange segments, avocado, pomegranate, candid walnut, shallots, and quinoa, with a sweet citrus dressing.

GRAB A SHAKE €6.50

RED VELVET, WHITE CHOCOLATE & MINT, DOUBLE CHOCOLATE, COOKIES & CREAM, BANANA & STRAWBERRY

LOVE THAT BURGER

ALL BURGERS SERVED ON BRIOCHE BUN FROM THE LOCAL BAKERY WITH FRENCH FRIES OR OUR OWN PROPER CHUNKY CHIPS

THE 101 ORIGINAL GFA €16.95
Irish Angus beef minced with herbs and spices, rooster fried onions, diced tomato, romaine lettuce, chefs 101 burger sauce.

THE NEW YORKER GFA €17.95
Irish Angus beef minced with herbs and spices, chefs 101 burger sauce, crisp pancetta, melted Swiss cheese, rooster fried onions, diced tomato, romaine lettuce.

THE SLOW ROOSTER €17.95
Free range chicken fillet marinated in spiced buttermilk overnight, coated in rooster flour and shallow fried, topped with 101 burger sauce, crispy onions, romaine lettuce, diced tomato and ruby slaw - a twist on coleslaw using red cabbage.

FIERY ANGUS GFA €18.95
Irish beef minced with herbs and spices, hot Nduja sausage, 101 burger sauce, crispy onions, romaine lettuce, diced tomato, jalapeño relish.

THE CODFATHER BURGER GFA €18.95
Fresh haddock with romaine lettuce, diced tomato, crispy onions and 101 burger sauce.

THE WANNABE VG, GFA, V €19.50
Looks like meat, tasted like meat but it's not meat! Home baked vegan bun, 100% plant-based burger, romaine lettuce, chef's homemade tomato salsa and vegan mayo.

TOFU BURGER VG €17.95
Vegan patty consisting of tofu mixed with red onion, chilli, spring onion, soy sauce and coriander, coated in chickpea breadcrumb, with tomato, romaine lettuce, red onion, gherkin and vegan remoulade sauce.

JACKFRUIT BURGER VG €17.95
Vegan patty consisting of jackfruit, tomato, cumin, curry leaves, onion, roasted chilli powder and curry powder with tomatoes, romaine lettuce, red onion, ruby slaw and vegan mayonnaise.

EXTRA BURGER TOPPINGS:
Applewood smoked Cheese slice €1, Fried Egg €1, Ardsallagh goats cheese €1.50, Prawn €2 each, Gherkins €1

SUPER HUNGRY? DOUBLE UP! MAKE YOUR 101 A 202, A SERIOUS WHOPPA FROM THE KOPA FOR €6.

GASTRO 101 POSH LOADED FRIES

101 CHILLI BEEF FRIES €9.50
Home made Chilli con Carne over Proper Chunky Chips, topped with Jalapeno's & Mature Cheddar Cheese.

SRIRACHA FRIES €8.95
Proper Chunky Chips topped with Sriracha sauce, Hoisin sauce, Garlic Mayonnaise, chopped peanuts & coriander.

GARLIC, CHEESE & BACON FRIES €8.25
Proper Chunky Chips topped with Cheddar Cheese, Streaky Bacon & 101 Garlic Mayonnaise.

GARLIC & CHEESE FRIES €8.95
Proper Chunky Chips topped with Cheddar Cheese & 101 Garlic Mayonnaise.

101 CHILLI BEEF NACHOS €9.50
Tortilla chips coated with spiced beef, topped with mature Cheddar cheese and Jalapeno peppers, served with tomato salsa & guacamole.

DON'T FORGET THE SIDES

FRENCH FRIES €4.95
TRUFFLE FRIES WITH SHAVED PARMESAN AND TRUFFLE MAYONNAISE €5.95
SWEET POTATO FRIES €5.80
RUBY SLAW €3.80
STIR-FRIED FRESH VEGETABLES €5.35
GARLIC ROSEMARY POTATOES €5.35
ROOSTER FRIED CRISPY ONIONS €4.80
PROPER CHUCKY CHIPS €4.80
CREAMY MASH €4.80
TRUFFLE MASH €5.80
SMALL HOUSE SALAD €5.80

THE MAIN EVENT

FISH AND CHIPS €18.95
Market fresh tick, flaky haddock, lightly coated in a beer and turmeric batter, shallow fried, garnished with 101 tartare sauce and mushy peas, served with Proper Chunky Chips.

RIGATONI 101 GFA €17.95
Rigatoni pasta tossed in a white wine cream sauce with tender strips of chicken, tender stem broccoli, cherry tomatoes, smoked paprika and turmeric and a hint of garlic and chilli.

PRAWN ORECCHIETTE GFA €19.95
Orecchiette pasta tossed in a rosé cream sauce with tiger prawns, julienne of courgettes, cherry tomatoes, parsley, garlic and a hint of chillies, topped with Sicilian caper berries.

WILD MUSHROOM RISOTTO GFA V €17.95
Risotto cooked in a luxurious mix of spinach, wild and porcini mushrooms, topped with truffle oil, parmesan flakes and rocket leaves.

BABY BACK RIBS €21.95
Carefully selected loin ribs marinated in chefs own secret BBQ sauce, the ribs are marinated for 24 hours to obtain maximum flavour and tenderness. served with ruby slaw, French fries or our own Garlic and Rosemary Potatoes.

THAI VEGETARIAN GREEN CURRY €16.95
Fragrant green curry with coconut milk, mixed sweet potato, aubergines and courgettes served with Basmati Rice.
ADD CHICKEN FOR €3 PRAWNS €5

CHILLI CON CARNE €17.95
Lightly spiced minced beef & Vegetables served with Basmati Rice.

SPICY NDUJA RIGATONI €17.95
Rigatoni pasta in a classic tomato sauce with succulent chicken, crispy bacon, fiery Nduja sausage, mushrooms and caramelized onions.

MEAT & FISH

HOT & FIERY SUPREME GFA €21.95
Oven roasted supreme of chicken stuffed with Nduja, and ricotta cheese marinated in fiery spices overnight. The supreme is served on sautéed carrot, cabbage, & courgette, with hot Nduja tomato sauce, accompanied with garlic rosemary potatoes.

CONFIT OF DUCK €26.95
Confit of duck, served with scallion mash, stir-fried bok choy and ginger orange sauce.

PORK BELLY 101 GFA €22.95
A tender piece of slow cooked pork belly marinated in Bulmer's Irish cider, served with tempered savoy cabbage, quail egg and remoulade sauce, accompanied by garlic rosemary potatoes.

PAN FRIED FILLET OF SEA BASS €29.95
Fresh fillet of pan-fried sea bass with a prawn velouté, served with scallion mash & wok fried vegetables.

RACK OF SPRING LAMB €31.95
Tender lamb chops (cooked pink) on a bed of Moroccan cous-cous rice and mustard glaze, served with stir-fried vegetables.

KOPA 8OZ RIB EYE GFA €32.95
Prime Irish 8oz rib eye steak, cooked in our Kopa Grill, garnished with crispy fried onions, fondant potato, vine cherry tomatoes and peppercorn sauce, accompanied by garlic rosemary potatoes OR stir-fried vegetables.

FILLET OF BEEF 101 GFA €35.95
Tender 8oz fillet steak, cooked in our Kopa Grill, garnished with crispy fried onions, fondant potato, vine cherry tomatoes and peppercorn sauce, accompanied by garlic rosemary potatoes OR stir-fried vegetables.

MAKE IT A SURF N TURF WITH KOPA GRILL 101 PRAWNS ADD €9.

FARM TO FORK

"OUR BEEF COMES FROM LOCAL HERDS IN KILDARE AND MEATH BEFORE BEING CAREFULLY SEASONED AND FORMED BY OUR BUTCHERS. ALL OF OUR CHICKEN IS FROM FREE RANGE FARMS AND OUR FISH IS FROM LOCAL BOATS WHO FISH SUSTAINABLY ON THE EAST COAST OF IRELAND."

VG: Vegan Dish **GFA:** Gluten Free Adaptable (PLEASE ASK SERVER FOR DETAILS) **V:** Vegetarian Dish



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