

Pre- Theatre

Glass of Frizzante & 2 Courses €45

Layla's

Starters

Beef Carpaccio with truffle oil, rocket, parmesan & button mushrooms (4,7,12,13)

Mushroom risotto (4,13)

Caesar salad with Cantabrian anchovies (1a, 4, 7, 8, 12)

Mains

Gnocchetti with pesto & prosciutto crisp (1a, 4, 7)

Chicken Parmigiana (1a, 4, 13)

Grilled cod with cauliflower puree, baby carrots, lemon, chili & caper emulsion, frisée (4, 8, 13)

Ribeye steak, green pepper sauce, cacio e pepe arancino and truffle aioli (1a, 4, 9, 12, 13) (supplement €8)

Pizza

Margherita – Tomato, mozzarella, basil (1a, 4)

Diavola – Tomato, mozzarella, salami, nduja sausage, basil (1a, 4)

Pesto – Basil pesto, mozzarella pearls, cherry tomato, evo oil (1a, 4)

Boscaiola – mozzarella, basil, mushroom, ham, onion (1a, 4)

Desserts

Chocolate brownie, vanilla ice cream, berries (1a,4,7,10)

Tiramisu with hazelnut & dark chocolate, ice cream (1a,3b,4,7)

Torta della nonna with warm creme anglaise (1a,3a,4,7)

A service charge of 12.5% will be added to groups of 6 or more people

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedonia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

- We use 100% Irish beef and all other items where possible are sourced locally -

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