



GASTRO 101 GRILL

MODERN IRISH COOKING OVER FIRE

GASTRO101.IE

STARTERS

RICOTTA & GOAT’S CHEESE BRUSCHETTA GFA €9.95
 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.

BRAISED BEEF ARANCINI €13.95
 Golden-fried arancini, filled with succulent braised beef ragu, creamy mozzarella, and parmesan accompanied with a truffle cream sauce.

DEEP-FRIED BRIE V €12.95
 Deep fried brie in a panko breadcrumb with mixed leaves, served with cranberry sauce.

CRISPY CALAMARI €13.95
 Tender rings of calamari, served with spicy tomato sauce and pesto, confit of garlic.

FIG, BURRATA AND HONEY CROSTINI €11.95
 Crisp crostini layered with figs, creamy burrata, cherry tomatoes and chopped walnuts glazed with a blend of honey, pesto, and a balsamic reduction.

GARLIC MUSHROOMS V €9.95
 Deep fried breaded mushrooms served with our own garlic mayonnaise.

GASTRO STICKY WINGS €12.95
 Succulent wings, marinated in hoi sin sauce, honey, sweet chilli, scattered with sesame seeds and spring onions.

SPICY NDUJA MUSSELS €15.95
 Organic Irish Rope Mussels, shallots, spicy nduja sausage, and garlic tossed in a white wine cream sauce served with toasted garlic ciabatta slices.

TEMPURA PRAWNS €13.95
 Deep-fried prawns coated in a light tempura batter, on a bed of rocket leaves with bell pepper and cucumber, served with wasabi mayonnaise.

BBQ CAULIFLOWER WINGS VG GFA V €9.95
 Cooked tender cauliflower florets, with our own 101, Asian style BBQ sauce with a hint of mango chutney and pickle ginger, topped with spring onions.

LEAFY CORNER

ROOSTER CHICKEN CAESAR €16.95
 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 €15.95
 Seasonal mixed leaves, baby spinach, mandarin orange segments, avocado, pomegranate, candied walnut, shallots, and quinoa, with a sweet citrus dressing.

THE MAIN EVENT

RIGATONI 101 GFA €19.95
 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.

RAVIOLI RICOTTA AND SPINACH €20.95
 Ravioli pasta filled with creamy ricotta cheese and spinach, accompanied with crisp pancetta, garlic, chilli, cherry tomatoes, and julienne of courgettes, served in a pink cream sauce.

GNOCCHI CARBONARA €19.95
 Gnocchi paired with crisp pancetta, egg yolk, parmesan, garlic, cream and cracked black pepper.

BRAISED BEEF RAGU PAPPARDELLE €21.95
 Pappardelle pasta tossed in a rich tomato based braised beef ragu with a hint of cream, topped with grated parmesan.

PRAWN FETTUCINE GFA €21.95
 Pasta tossed in a white cream sauce with tiger prawns, courgettes, garlic, chillies, cherry tomatoes and coriander.

SPICY NDUJA RIGATONI €20.95
 Rigatoni pasta in a classic tomato sauce with succulent chicken, crispy bacon, fiery Nduja sausage, mushrooms and caramelized onions.

THAI VEGETARIAN GREEN CURRY €21.00
 Fragrant green curry with coconut milk, mixed sweet potato, aubergines and courgettes served with Basmati Rice.

Add Chicken for €3 Prawns €5

MEAT & FISH

FISH AND CHIPS €21.50
 Market fresh thick, 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.

HOT & FIERY SUPREME GFA €24.95
 Oven roasted supreme of chicken, stuffed with Nduja, ricotta cheese marinated in hot fiery spices overnight, served on a bed of stirred fried-vegetables, and topped with a hot Nduja tomato sauce accompanied with garlic rosemary potatoes.

PORK BELLY 101 GFA €24.95
 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.

HONEY SOY GLAZED SALMON €23.95
 Oven baked salmon glazed in a honey, garlic, soy sauce served on a bed of lightly sauteed Pak Choi.

BABY BACK RIBS €26.95
 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.

PAN FRIED FILLET OF SEA BASS €31.95
 Fresh fillets of sea bass with a prawn velouté, served with curried flavoured cauliflower puree and stir-fried vegetables.

KOPA 80Z RIB EYE GFA €36.95
 Prime Irish rib eye steak, cooked in our Kopa Grilled garnished with crispy fried onions, peppercorn sauce and accompanied by our own proper chunky chips.

FILLET OF BEEF 101 GFA €38.95
 Prime Irish fillet steak, cooked in our Kopa Grilled garnished with crispy fried onions, peppercorn sauce and accompanied by our own proper chunky chips.

Make it a Surf n Turf. Add Kopa Grill Prawns €9

LOVE THAT BURGER

ALL BURGERS SERVED ON BRIOCHE BUN FROM THE LOCAL BAKERY WITH FRENCH FRIES

THE 101 ORIGINAL GFA €17.95
 Irish Angus beef minced with herbs and spices, rooster fried onions, diced tomato, romaine lettuce, chefs 101 burger sauce.

THE NEW YORKER GFA €19.95
 Irish Angus beef minced with herbs and spices, chefs 101 burger sauce, crisp pancetta, melted Swiss cheese, rooster fried onions, diced tomato, romaine lettuce.

TRUFFLE BURGER €22.00
 Irish Angus beef minced with herbs & spices, topped with truffle mayo, melted Swiss cheese, diced tomato, romaine lettuce, crisp pancetta, sautéed mushroom ragu, tomato relish, and rooster crispy onions, on a toasted brioche bun.

THE SLOW ROOSTER €19.95
 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 €20.95
 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 €20.95
 Fresh breaded haddock with romaine lettuce, diced tomato, crispy onions and 101 burger sauce.

THE WANNABE VG V €21.50
 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.

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

PLEASE NOTE: WE TAKE ALL REASONABLE PRECAUTIONS TO AVOID ANY KIND OF CROSS-CONTAMINATION. HOWEVER, PLEASE BE AWARE THAT FLOUR AND GLUTEN PRODUCTS ARE PRESENT IN OUR KITCHENS, SO WHILE OUR PROCEDURES ARE SUFFICIENT FOR MOST PEOPLE WITH GLUTEN INTOLERANCE, WE RECOMMEND THAT THOSE WITH EXTREME GLUTEN ALLERGIES ORDER WITH CAUTION.

SIDES

FRENCH FRIES €6.00
 TRUFFLE FRIES WITH SHAVED PARMESAN AND TRUFFLE MAYONNAISE €7.00

SWEET POTATO FRIES €6.50
 RUBY SLAW €4.50
 STIR-FRIED FRESH VEGETABLES €5.85
 GARLIC ROSEMARY POTATOES €6.45
 ROOSTER FRIED CRISPY ONIONS €5.50
 PROPER CHUCKY CHIPS €5.50
 SMALL HOUSE SALAD €6.50

GASTRO 101 POSH
 LOADED FRIES

101 PULLED PORK FRIES €11.00
 French fries topped with tender pulled pork, crispy rooster-fried onions, garlic truffle mayo, cheddar cheese sauce and scallions.

GARLIC,CHEESE & BACON FRIES €11.00
 Proper Chunky Chips topped with Cheddar Cheese, Streaky Bacon & 101 Garlic Mayonnaise.

GRAB A SHAKE

RED VELVET €8.00
 DOUBLE CHOCOLATE €8.00
 COOKIES & CREAM €8.00
 STRAWBERRY €8.00
 VANILLA €8.00
 BANANA & STRAWBERRY €8.00

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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