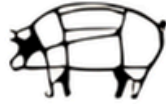


# THE MARKET BAR GROUP



Welcome to Dublin's most versatile destination for exceptional corporate events and social gatherings. Situated in the vibrant heart of Dublin 2, our landmark property is the largest venue in Dublin City Centre, combining rich historic character with contemporary sophistication.

From high-tech product launches to exclusive executive dining, we host exceptional events for groups of 10 to 1000 across four distinct, interconnected spaces. Located just 10 minutes from the Docklands and the Convention Centre, The Market Bar Group provides the unmatched scale, style, and prestige your brand demands.

+353 1 963 1387  
courtney@marketbar.ie  
marketbar.ie

## VENUE DETAILS

4 venues in one, plus a secret underground bar & outdoor sheltered courtyard  
Available for exclusive venue hire per space or full exclusive up to 1000 guests

## LOCATION

14a Fade Street  
Dublin 2, Ireland  
D02 A368





# THE MARKET BAR



Housed within a stunning, sky-lit Victorian warehouse, The Market Bar is one of Dublin's premier event venues, blending historic charm with modern sophistication. Featuring the city's largest built-in HD projection system, and a sheltered courtyard that fits over 100 guests itself, this vast, versatile space is the ultimate destination for high-capacity networking, product launches, and gala dinners.

## INFO

Seated Capacity: 250  
Standing Capacity: 500  
Courtyard Capacity: 130  
Attached Courtyard  
Fully Accessible





# THE BLACK MARKET



Hidden behind velvet curtains on the mezzanine level of the Market Bar in Dublin City Centre, The Black Market is a stylish speakeasy-style private events venue offering exclusivity and atmosphere. Featuring dark wood interiors, skylit spaces, a mix of high and low tables, and a dedicated private bar, it provides a secluded yet vibrant setting for larger groups. Versatile and fully equipped with TV screens and a plug-and-play sound system, The Black Market is ideal for corporate events, presentations, private parties, and special occasions.

## INFO

Seated Capacity: 70  
Standing Capacity: 110  
Private Bar  
TV Screen





# IDLEWILD



A friendly, neighbourhood bar, only it just so happens to be on Fade Street, the heart of the city. This cozy and eclectic venue offers a warm, private alternative to the traditional boardroom. With comfy seating, an open fire, and a full bar, it is an inviting setting for corporate off-sites, team sessions, strategy meetings, and private gatherings. Combining neighbourhood charm with city-centre energy, the space also features a large screen for sports and live music on weekends, creating a relaxed atmosphere full of character and craic.

## INFO

Seated Capacity: 60  
Standing Capacity: 100  
Private Bar  
TV Screen  
Fireplace

BAR RESTAURANT  
THE  
**MARKET**  
BAR  
FADE STREET, DUBLIN 2

THE  
**BLACK MARKET**

**chelsea**  
**drugstore**

**Idle**  
**WILD**



# CHELSEA DRUGSTORE



Located on iconic George's Street, The Chelsea Drugstore is a bohemian-style cocktail lounge where vintage charm meets modern mixology. Known for its expertly crafted cocktails, DJ nights, and vibrant atmosphere, it offers a stylish setting for corporate receptions, networking events, and private gatherings. Open late, it also makes the perfect afters spot to keep celebrations going. Home to one of Dublin's favourite bottomless brunches every weekend and an ideal setting for our interactive cocktail classes, The Chelsea Drugstore is a distinctive destination for memorable events and experiences.

## INFO

Seated Capacity: 55  
Standing Capacity: 100  
Private Bar

BAR RESTAURANT  
THE  
**MARKET**  
BAR  
FADE STREET, DUBLIN 2

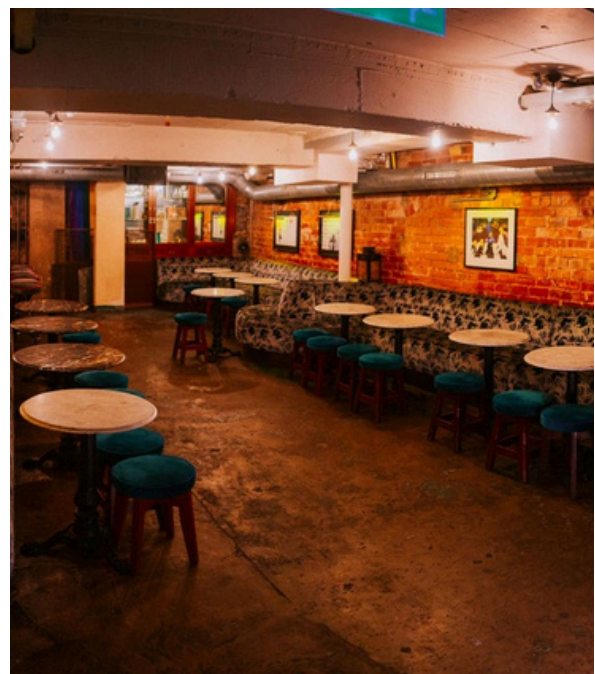
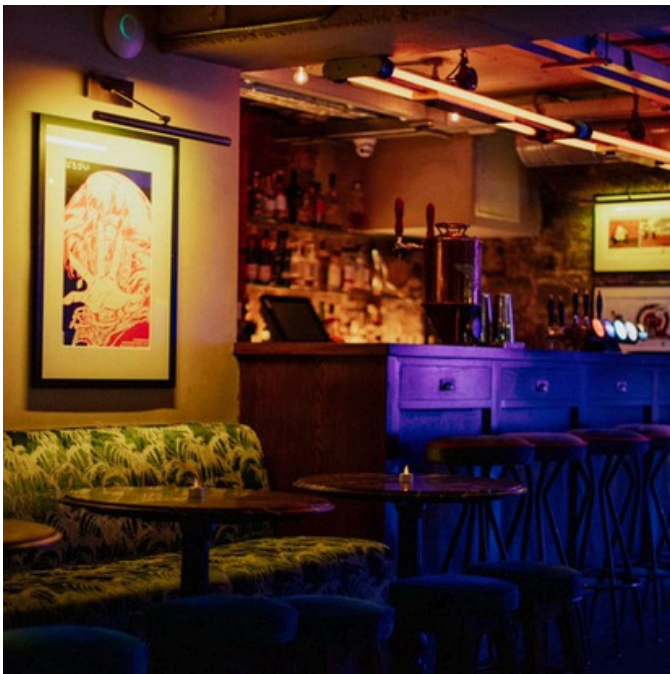
THE  
**BLACK MARKET**

**chelsea**  
**drugstore**

**Idle**  
**WILD**



# CHELSEA UNDERGROUND



Hidden beneath The Chelsea Drugstore, Chelsea Underground is a speakeasy-inspired dive bar with a raw, underground edge and a character all its own. Featuring exposed brick, moody interiors, a private bar, and dedicated facilities, this tucked-away venue offers a laid-back setting for events that call for atmosphere over formality. Perfect for comedy gigs, acoustic sessions, product launches, birthdays, and relaxed gatherings, Chelsea Underground delivers an effortlessly cool backdrop with late-night energy and underground appeal.

## INFO

Seated Capacity: 40  
Standing Capacity: 50  
Private Bar

BAR RESTAURANT  
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THE  
**BLACK MARKET**

**chelsea**  
**drugstore**

**Idle**  
**WILD**



# EXPERIENCE ENHANCERS



Take your event beyond the expected with a range of experience add-ons designed to elevate the atmosphere and create memorable moments. From live DJs and interactive cocktail classes to tailored entertainment options, we can help curate an experience that suits your group and occasion.

For exclusive venue hires, we also offer the flexibility to accommodate outside entertainment. With space for staging, live music, and full bands, our venues can be transformed to host everything from high-energy celebrations and launch events to immersive performances and unforgettable nights.

BAR RESTAURANT  
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THE  
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**chelsea**  
**drugstore**

**Idle**  
**WILD**



# COCKTAIL CLASSES



Looking for a cocktail masterclass in Dublin for a hen party, birthday, corporate event, or group night out? The Market Bar offers fun, interactive Cocktail Making Classes for groups of 10-40 in the heart of Dublin City.

Led by expert mixologists, guests will learn the techniques behind classic cocktails in a relaxed, hands-on experience, perfect for beginners and cocktail lovers alike.

Choose from two options:

- Option 1: €35 per person (includes 2 cocktails)
- Option 2: €50 per person (includes 3 cocktails)

And of course, once you've made them... you get to enjoy every last sip.

We also offer a Mocktail Masterclass for those who prefer a zero-alcohol experience, delivering all the flavour and fun without the spirits.





# WEDDINGS



Your perfect day awaits. Celebrate your wedding in the heart of Dublin at The Market Bar, where historic Victorian charm meets contemporary elegance. From engagement parties and intimate receptions to grand wedding celebrations and post-wedding gatherings, our unique warehouse-style venue offers a stunning backdrop with soaring red brick walls, skylights, and atmospheric lighting. With versatile spaces and tailored catering menus ranging from canapés to lavish sit-down dining, we bring every vision to life, from boutique and vintage weddings to modern and urban chic celebrations.





# FOOD



BAR RESTAURANT  
THE  
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FADE STREET, DUBLIN 2

THE  
**BLACK MARKET**

chelsea  
drugstore

Idle  
WILD



# FOOD

## GROUP MENU

*For groups of 8 or more*

### MARINATED MIXED OLIVES

*Marinated with citric juice, rosemary, garlic and extra virgin olive oil  
(V) (GF)*

### HAM & BECHAMEL CROQUETTES

*Crisp golden croquettes filled with Serrano ham and creamy béchamel, served with balsamic glaze (10, 3, 6, 7, 12).*

### MARKETBAR MEATBALLS

*Beef & pork house blend meatballs served in a homemade tomato sauce  
(1a, 3, 7, 12)*

### PADRON PEPPERS

*Panfried peppers with smoked sea salt  
(6) (GF) (V)*

### CHORIZO IN RED WINE

*Spanish chorizo simmered in red wine, served with sourdough for soaking up every drop  
(12, 12)*

### PATATAS BRAVAS

*Crispy potatoes, topped with a spicy marinara and aioli sauce  
(3, 6, 10, 12) (V) (GF)*

### GAMBAS PIL PIL AND CRISPY NDUJA

*Atlantic prawns with chilli butter and crispy nduja, served with sourdough bread  
(1a, 2, 7, 12)*

### CHICKEN SKEWERS

*Chicken breast marinated with cajun spice and citrus, served with a saffron mayo (3, 10, 12)*

DESSERT OF CHOICE € 5 pp  
€ 32.95 pp

### ALLERGENS

**(V)** Vegetarian **(VN)** Vegan **(GF)** Gluten Free

- Crustaceans 3 - Eggs 4 - Fish 5 - Peanuts 6 - Soy 7 - Milk

2 1 - Cereals containing gluten (1a - Wheat) (1b - Barley)

8 - Nuts (8a - Walnuts 8b - Hazlenuts 8c - Almonds) 9 - Celery 10 - Mustard

11 - Sesame Seed 12 - Sulphur Dioxide 13 - Lupin 14 - Molluscs

*On every bill is added a discretionary 12.5% gratuity, of which goes to all the staff.*

*If you wish to have it removed, please ask our staff or the duty manager.*

*Although we make every effort to minimize the risk of cross-contamination, we can not guarantee that any of our products are 100% free of allergen*



# FOOD

BAR RESTAURANT  
THE  
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BAR

FADE STREET, DUBLIN 2

## PLATTER MENU

*Big flavours. Generous sharing. Made for the Market.*

### MARKET BAR PLATTER

— €78 —

A generous selection of Market Bar favourites, packed with bold flavours and perfect for sharing.



#### CHICKEN SKEWERS

Tender Cajun-spiced chicken skewers with citrus and saffron mayo.



#### BBQ PORK RIBS

Slow-cooked pork ribs glazed in sticky red-wine BBQ sauce.



#### SPICY CHICKEN WINGS

Crispy wings tossed in house hot sauce with blue cheese dip.



#### HAKE TEMPURA

Light, golden hake tempura served with roasted red pepper coulis.



#### CRISPY CALAMARI

Golden calamari with lemon, smoked paprika and garlic mayo.



#### SPICED MEATBALLS

Signature beef and pork meatballs in rich homemade marinara sauce.

### VEGETARIAN PLATTER

— €68 —

A colourful vegetarian sharing platter of crispy, spiced and savoury bites.



#### FALAFELS

Crispy chickpea falafels served with garlic mayo.



#### VEGETABLE SAMOSAS

Crisp pastry parcels filled with lightly spiced vegetables.



#### VEGETABLE SPRING ROLLS

Golden vegetable spring rolls served with sweet chilli dip.



#### PADRÓN PEPPERS

Blistered padron peppers finished with sea salt.



#### ONION RINGS

Crispy battered onion rings finished with sea salt.

### MIXED PLATTER

— €78 —

A balanced sharing platter combining meat, fish and vegetarian favourites.



#### CHICKEN SKEWERS

Tender Cajun-spiced chicken skewers with citrus and saffron mayo.



#### SPICY CHICKEN WINGS

Crispy wings tossed in house hot sauce with blue cheese dip.



#### HAKE TEMPURA

Light, golden hake tempura served with roasted red pepper coulis.



#### SPICED MEATBALLS

Signature beef and pork meatballs in rich homemade marinara sauce.



#### PADRÓN PEPPERS

Blistered padron peppers finished with sea salt.



#### VEGETABLE SPRING ROLLS

Golden vegetable spring rolls served with sweet chilli dip.



#### ONION RINGS

Crispy battered onion rings finished with sea salt.



#### MADE TO SHARE

Our platters are designed for sharing and are ideal for casual groups, drinks bookings, private events and pre-theatre dining.



#### RECOMMENDED SERVING

One platter serves approximately 4 to 6 guests as a sharing snack or 3 to 4 guests as a more substantial food option.



#### BUILD YOUR OWN

Each individual item is also available as a standalone platter, making it easy to build a customised sharing menu for your group.

GOOD FOOD. COLD DRINKS. GREAT COMPANY. *That's the Market.*



# FOOD

BAR RESTAURANT  
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## 51-70 PAX SHARING FEAST

*For groups of 51 to 70 guests.*

Designed for larger groups with a balanced, high-volume friendly sharing menu.

### TO BEGIN



#### 1. SPANISH MARINATED OLIVES

Spanish olives marinated with herbs and citrus.  
*Vegan / Gluten Free*



#### 2. SOURDOUGH WITH TOMATO & SERRANO

Crisp sourdough rubbed with fresh tomato, serrano ham, rocket and pickled onion.

### OPTIONAL UPGRADE



#### HAKE TEMPURA

Available as a premium upgrade or substitute.

### SHARING TAPAS



#### 1. HAM & BECHAMEL CROQUETTES

Crisp golden croquettes filled with serrano ham and creamy béchamel, served with balsamic glaze.



#### 2. MARKET BAR MEATBALLS

Signature beef and pork meatballs in rich homemade marinara sauce.



#### 3. CHICKEN SKEWERS

Cajun and citrus marinated chicken skewers served with saffron mayo.  
*Gluten Free*



#### 4. PATATAS BRAVAS

Crispy potatoes with spicy tomato bravas sauce and garlic mayo.  
*Vegetarian / Gluten Free*



#### 5. PADRON PEPPERS

Blistered padron peppers with sea salt.  
*Vegan / Gluten Free*

### PRICING

**€32.95** per person

A 12.5% service charge applies to the final bill.

Vegetarian, vegan and halal requirements can be catered for upon request.



# FOOD

BAR RESTAURANT  
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## 71-100 PAX TAPAS BUFFET

*For groups of 71 to 100 guests.*

*A structured buffet-style format designed for high-volume events and celebrations.*

### COLD / ARRIVAL TABLE



#### SPANISH MARINATED OLIVES

Spanish olives marinated with herbs and citrus.

*Vegan / Gluten Free*



#### SOURDOUGH WITH TOMATO & SERRANO

Crisp sourdough rubbed with fresh tomato, serrano ham, rocket and pickled onion.



#### GOAT'S CHEESE SALAD

Goat's cheese with fennel, orange, pickled carrot, citrus dressing and mixed leaves.

*Vegetarian / Gluten Free*

### HOT TAPAS / BUFFET DISHES



#### MARKET BAR MEATBALLS

Signature beef and pork meatballs in rich homemade marinara sauce.



#### CHICKEN SKEWERS

Cajun and citrus marinated chicken skewers served with saffron mayo.  
*Gluten Free*



#### PATATAS BRAVAS

Crispy potatoes with spicy tomato bravas sauce and garlic mayo.  
*Vegetarian / Gluten Free*



#### PADRON PEPPERS

Blistered padron peppers with sea salt.  
*Vegan / Gluten Free*



#### CHORIZO IN RED WINE

Spanish chorizo simmered in red wine jus.  
*Gluten Free*

### PRICING

**€32.95** per person

A 12.5% service charge applies to the final bill.

Vegetarian, vegan and halal requirements can be catered for upon request.



# FOOD

BAR RESTAURANT  
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FADE STREET, DUBLIN 2

## CANAPÉ MENU

*Perfect for corporate receptions, private parties, launch events  
and standing drinks receptions.*

### PRICING

**€16,95** per person – Choice of 3 canapés

**€22,95** per person – Choice of 4 canapés

**€26,95** per person – Choice of 5 canapés

**€6** per person for each additional canapé

Premium selections: additional €2.50 per person

Mini Lobster Roll supplement: €4 per person

*Portion sizes can be increased upon request. Additional charges will apply.*



#### HOT CANAPÉS

- **Ham & Manchego Croquetas**  
Crisp golden croquetas filled with Serrano-style ham and Manchego cheese.
- **Calamari Tempura**  
Lightly battered calamari served with lemon aioli garlic aioli.
- **Crispy Prawn with Saffron Aioli**  
Tempura prawn finished with saffron aioli and fresh herbs.
- **Chicken & Chorizo Skewers**  
Char-grilled chicken and chorizo with roast pepper dressing.
- **Mini Lamb Kofta**  
Spiced lamb kofta with mint yoghurt and harissa.
- **Patatas Bravas Skewers (V)**  
Crispy potato bites with bevas sauce, garlic aioli and smoked paprika.
- **Pulled Beef Croquette**  
Slow-cooked beef in a crisp croquette with smoked paprika mayonnaise.
- **Spanish Tortilla Bites (V)**  
Classic potato and onion tortilla served with aioli.



#### COLD CANAPÉS

- **Serrano Ham, Fig & Manchego Crostini**  
Toasted crostini with Serrano ham, fig relish and Manchego.
- **Smoked Salmon Blini**  
Smoked salmon with lemon crème fraîche, dill and caper.
- **Tuna Tartlet**  
Tuna, lemon, caper and herb tartlet.
- **Serrano Ham & Cream Cheese Pinwheels**  
Serrano ham rolled with cream cheese, herbs and rocket.
- **Whipped Goat's Cheese & Beetroot Tartlet (V)**  
Goat's cheese mousse with beetroot and toasted walnuts.
- **Burrata, Basil & Tomato Tartlet (V)**  
Creamy burrata with basil, tomato and aged balsamic.
- **Mediterranean Chicken Skewer**  
Cold roast chicken with lemon, oregano and roast pepper.



#### VEGETARIAN & VEGAN

- **Roasted Pepper & Romesco Crostini (VG)**  
Roast pepper, almond romesco and herbs on toasted crostini.
- **Hummus & Pickled Red Onion Tartlet (VG)**  
Smooth hummus with pickled red onion and toasted seeds.
- **Caponata Crostini (VG)**  
Sicilian aubergine, tomato, caper and olive relish.
- **Mushroom Arancini (V)**  
Crisp mushroom risotto ball with truffle aioli.
- **Courgette, Mint & Feta Fritter (V)**  
Light courgette fritter with feta, mint and lemon yoghurt.
- **Greek Salad Skewer (V)**  
Feta, cucumber, cherry tomato, olive and oregano dressing.
- **Tapenade Crostini (VG)**  
Black olive tapenade, roast tomato and fresh basil.



#### PREMIUM CANAPÉS

- **Mini Lobster Roll**  
Lobster, lemon aioli and herbs in a soft mini brioche roll.  
*(€4 supplement)*
- **Beef Fillet Crostini**  
Seared beef fillet with horseradish cream and crispy onion.
- **Mini Crab Tartlet**  
Crab, avocado, lime and chilli in a crisp tartlet.
- **Pulled Duck Bon Bon**  
Crisp duck bon bon with hoisin plum glaze.
- **Steak & Chimichurri Skewer**  
Char-grilled steak with fresh herb chimichurri.
- **Smoked Salmon Mousse Tartlet**  
Light smoked salmon mousse with dill, lemon and roe.
- **Seared Scallop with Pea Purée & Chorizo Crumb**  
Pan-seared scallop with pea purée and crisp chorizo crumbs.

#### MENU NOTE

For the best guest experience, we recommend a balanced selection of hot, cold and vegetarian canapés, with one premium option added for corporate receptions, launches and private events where a more elevated food offer is required.

#### DIETARY KEY



Vegetarian



Vegan

Gluten-free and dairy-free options are available on request.

All canapés are prepared fresh using quality ingredients and designed for elegant, high-volume event service.



# FOOD

BAR RESTAURANT



THE

# MARKET

BAR

FADE STREET, DUBLIN 2

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## BOWL FOOD MENU

*Designed for standing receptions, group dining and event service.*

### HOT BOWL FOOD

**Slow Braised Beef & Rioja Stew**  
Tender beef braised with red wine, smoked paprika, roast peppers and herbs, served with creamy mash.

**Chicken, Chorizo & White Bean Casserole**  
Free-range chicken cooked with chorizo, cannellini beans, tomato, garlic and rosemary, finished with herb oil.

**Market Bar Fish Pie**  
Flaked white fish and smoked haddock in a light cream sauce, topped with buttery mash and a golden cheese gratin.

**Spanish Chicken & Saffron Rice**  
Marinated chicken thigh with saffron rice, roast peppers, peas, lemon and parsley.

**Lamb Kofta Bowl**  
Spiced lamb kofta served with couscous, cucumber, mint yoghurt and harissa dressing.

**Patatas Bravas Bowl**  
Crispy potatoes with rich tomato bravas sauce, garlic aioli and smoked paprika.  
✶ Vegetarian

**Chickpea, Sweet Potato & Spinach Curry**  
Mildly spiced coconut curry served with steamed rice, coriander and toasted seeds.  
✶ Vegan / Gluten Free

**Wild Mushroom & Tarragon Risotto**  
Creamy risotto with wild mushrooms, parmesan, tarragon and crispy shallots.  
✶ Vegetarian

### FRESH & LIGHTER BOWLS

**Mediterranean Chicken Caesar Bowl**  
Grilled chicken, baby gem, sourdough croutons, parmesan, anchovy dressing and crispy bacon crumb.

**Goats Cheese & Roast Beetroot Bowl**  
Whipped goats cheese, roast beetroot, rocket, toasted walnuts, balsamic dressing and herb oil.  
✶ Vegetarian

**Smoked Salmon & Potato Salad Bowl**  
Smoked salmon, baby potatoes, capers, pickled cucumber, dill crème fraîche and lemon.

**Market Bar Greek Salad Bowl**  
Tomato, cucumber, olives, feta, red onion, oregano and extra virgin olive oil.  
✶ Vegetarian / Gluten Free

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### DESSERT BOWLS

**Chocolate Brownie Bites**  
Rich chocolate brownie bites with vanilla cream and white chocolate drizzle.

**Lemon Cheesecake Bowl**  
Lemon Cheesecake with berry compote and shortbread crumb.

**Dunkin Donuts Bowl**  
Mini jam filled donuts and a chocolate dipping sauce.

**Market Bar Fruit Bowl**  
Fresh seasonal fruit, mint and citrus syrup.  
✶ Vegan / Gluten Free

### PREMIUM BOWL OPTIONS

€5 additional charge pp

**Prawn Pil Pil Bowl**  
Garlic and chilli prawns served with saffron rice, lemon and parsley.

**Crispy Pork Belly Bowl**  
Slow-cooked pork belly with apple purée, roast potatoes, crackling crumb and cider jus.

**Beef Slider Bowl**  
Mini beef slider served open-style with cheese, caramelised onion, pickles and crispy potatoes.

**Chargrilled Hake Bowl**  
Hake fillet with crushed baby potatoes, salsa verde, roast cherry tomatoes and lemon.

CLASSIC BOWL FOOD MENU

Choose 3 bowls  
+ 1 dessert

**€32.95**

SIGNATURE MARKET MENU

Choose 4 bowls  
+ 1 dessert

**€42.95**

PREMIUM RECEPTION MENU

Choose 5 bowls  
+ 1 premium bowl  
+ 2 desserts

**€59.95**

Please speak to our team regarding allergens and dietary requirements.



# FOOD



## FORK BUFFET MENU

*For Private Events, Corporate Groups & Large Gatherings*

A generous Market Bar buffet designed for standing receptions, group dining and event service.  
Our fork buffet menus are built around slow-cooked meats, Spanish-inspired dishes, Mediterranean salads, seasonal sides and simple crowd-pleasing desserts.

*Minimum numbers may apply. Final menu choices and dietary requirements must be confirmed in advance.*

| PACKAGE 1                                                                                                                                                                                                                                                                                                                                                    | PACKAGE 2                                                                                                                                                                                                                                                                                                                                                                   | PACKAGE 3                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p style="text-align: center;"><b>Classic Fork Buffet</b></p> <p style="text-align: center;"><b>€39.95 per person</b></p> <p>A simple, generous buffet option for casual events, corporate lunches and informal group dining.</p> <ul style="list-style-type: none"> <li>• 1 Hot Main</li> <li>• 2 Sides</li> <li>• 2 Salads</li> <li>• 1 Dessert</li> </ul> | <p style="text-align: center;"><b>Market Bar Fork Buffet</b></p> <p style="text-align: center;"><b>€49.95 per person</b></p> <p>Our recommended package for private parties, company events and larger group dining.</p> <ul style="list-style-type: none"> <li>• 2 Hot Mains</li> <li>• 2 Sides</li> <li>• 3 Salads</li> <li>• 1 Deli Item</li> <li>• 1 Dessert</li> </ul> | <p style="text-align: center;"><b>Premium Sharing Buffet</b></p> <p style="text-align: center;"><b>€59.95 per person</b></p> <p>A fuller buffet option for premium corporate events, Christmas parties, celebrations and evening receptions.</p> <div style="border: 1px dashed black; padding: 5px; margin-top: 10px;"> <p style="text-align: center;"><b>Plus one premium upgrade:</b></p> <p style="text-align: center;">Cheese Board<br/>or<br/>Enhanced Dessert Selection</p> </div> |

| HOT MAINS                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | SIDES                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | DELI ITEMS                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | SALADS                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
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| <p style="text-align: center;"><b>MARKET BAR FAVOURITES</b></p> <ul style="list-style-type: none"> <li>• <b>Spanish Chicken with Chorizo</b><br/>Chicken cooked with chorizo, roast peppers, tomato, garlic and smoked paprika.</li> <li>• <b>Rioja-Braised Beef</b><br/>Slow-cooked beef with Rioja, smoked paprika, roast peppers, garlic and herbs, finished in a rich beef jus.</li> <li>• <b>Slow-Braised Beef Ragu</b><br/>Tender beef slowly cooked in a rich tomato and red wine sauce with herbs and roast vegetables.</li> <li>• <b>Seafood Paella</b><br/>Spanish-style saffron rice with seafood, peppers, peas, lemon and herbs. Premium supplement may apply.</li> </ul> <p style="text-align: center;"><b>COMFORT CLASSICS</b></p> <ul style="list-style-type: none"> <li>• <b>Beef and Guinness Stew</b><br/>Slow-cooked beef with Guinness, root vegetables and rich gravy.</li> <li>• <b>Chicken Stroganoff</b><br/>Chicken cooked in a creamy mushroom, onion and paprika sauce.</li> <li>• <b>BBQ Pulled Pork Shoulder</b><br/>Slow-cooked pork shoulder with smoky BBQ glaze and soft herbs.</li> <li>• <b>Fish Goujons</b><br/>Crispy white fish goujons served with lemon and house tartare sauce.</li> </ul> <p style="text-align: center;"><b>VEGETARIAN &amp; VEGAN FRIENDLY</b></p> <ul style="list-style-type: none"> <li>• <b>Vegetable Curry</b><br/>Aromatic vegetable curry with coconut milk, warm spices and coriander. Vegetarian / Vegan</li> <li>• <b>Ustil-Opal</b><br/>Sweet potato lentils with garlic, ginger, warm spices and fresh coriander. Vegetarian / Vegan</li> <li>• <b>Caponata</b><br/>Aubergine, tomato, capers, olives and herbs in a rich sweet and savoury sauce. Vegetarian / Vegan</li> <li>• <b>Wild Mushroom and Thyme Orzo</b><br/>Orzo pasta with wild mushrooms, thyme, garlic and olive oil. Vegetarian</li> </ul> | <p style="text-align: center;"><b>SIDES</b></p> <ul style="list-style-type: none"> <li>• <b>Saffron Rice</b><br/>Fragrant rice finished with saffron and herbs.</li> <li>• <b>Creamy Mash Potato</b><br/>Buttery mashed potato.</li> <li>• <b>Baby Potatoes with Herbs</b><br/>Roasted baby potatoes with olive oil and herbs.</li> <li>• <b>Rustic Garlic Potatoes</b><br/>Crispy potatoes finished with garlic, rosemary and butter.</li> <li>• <b>Roasted Seasonal Vegetables</b><br/>Seasonal vegetables roasted with herbs and olive oil.</li> <li>• <b>Mac and Cheese</b><br/>Creamy baked macaroni cheese.</li> <li>• <b>Skinny Fries</b><br/>Crispy skinny fries.</li> </ul> | <p style="text-align: center;"><b>DELI ITEMS</b></p> <ul style="list-style-type: none"> <li>• <b>Spanish Charcuterie Platter</b><br/>Selection of Spanish cured meats.</li> <li>• <b>Cheese Platter</b><br/>Selection of cheeses with crackers and chutney.</li> <li>• <b>Tortilla Española</b><br/>Traditional Spanish potato omelette.</li> <li>• <b>Marinated Mixed Olives</b><br/>Mixed olives marinated with garlic, herbs and olive oil.</li> <li>• <b>Pan con Tomato</b><br/>Toasted bread with tomato, garlic and olive oil.</li> <li>• <b>Sourdough with Tapenade</b><br/>Fresh sourdough served with olive tapenade.</li> <li>• <b>Smoked Salmon Platter</b><br/>Smoked salmon with lemon, horseradish cream and brown bread. Premium supplement may apply.</li> </ul> | <p style="text-align: center;"><b>SALADS</b></p> <ul style="list-style-type: none"> <li>• <b>Caprese Salad</b><br/>Tomato, mozzarella, basil and olive oil.</li> <li>• <b>Feta Cheese Salad</b><br/>Feta, tomato, cucumber, herbs and house dressing.</li> <li>• <b>Citrus Slaw</b><br/>Fresh slaw with carrot, citrus dressing and herbs.</li> <li>• <b>Quinoa Salad</b><br/>Quinoa with roasted vegetables, herbs and lemon dressing. Vegetarian / Vegan</li> <li>• <b>Creamy Herb Potato Salad</b><br/>Baby potatoes with herbs and creamy dressing.</li> <li>• <b>Couscous Salad</b><br/>Couscous with roasted vegetables, herbs and olive oil.</li> <li>• <b>Orzo Pasta Salad</b><br/>Orzo pasta with tomato, basil and olive oil.</li> <li>• <b>Mixed Leaf Salad</b><br/>Seasonal leaves with house dressing.</li> </ul> |

**★ PREMIUM ADD-ONS**

*The following items can be added to any package and are recommended for premium events.*

- **Seafood Paella Feature Dish** Spanish-style seafood paella served as a centerpiece hot dish.
- **Smoked Salmon Platter** Smoked salmon with lemon, horseradish cream, brown bread.
- **Premium Cheese Board** Selection of cheeses, crackers, chutney and grapes.
- **Charcuterie & Cheese Grazing Table** Spanish cured meats, olives, breads, dried fruit and accompaniments.
- **Ice Cream Station** Premium ice cream with toppings and sauces. €3 per person.

**DIETARY & ALLERGEN NOTE**

Vegetarian, vegan, gluten-free and allergen-friendly options are available on request. Please advise us of all dietary requirements in advance so that our kitchen team can prepare accordingly.

*Mediterranean-inspired buffet dining for memorable Market Bar events*



# DRINK



BAR RESTAURANT  
THE  
**MARKET**  
BAR  
FADE STREET, DUBLIN 2

THE  
**BLACK MARKET**

**chelsea**  
**drugstore**

**Idle**  
**WILD**



# DRINK

## WHITE WINES



**STONELEIGH SAUVIGNON BLANC** ..... '11.5 - '44.5  
New Zealand • Punchy, grapefruit notes, tropical (12)

**GABRIELLA PINOT GRIGIO** ..... '10.5 - '40  
Italy • Vibrant and punchy, white peach and passionfruit with a scattering of tropical stone fruits (12)

**BELLAFONTAINE CHARDONNAY** ..... '9.5 - '36  
France • Unoaked Chardonnay, crisp, citrus & full of flavour (12)

**FUEGO VERDEJO** ..... '8.3 - '29.5  
Spain • Crisp, lemon notes, fresh (12)

**PORRAIS DOURO BRANCO** ..... '9.5 - '36  
Portugal • Fruity & crisp, delicate colour & citrus acidity (12)

**PAZO CILLEIRO ALBARINO** ..... '45  
Spain • Lively pale gold colour, citric and white fruit notes, and white flower aromas (12)

**AUTENTICO BOBAL • ROSÉ** ..... '9.5 - '35  
Spain • Intense pink colour with sweet confectionery and strawberry aromas (12)

**LIA ROSE TEMPRANILLO • ROSÉ** ..... '40  
Spain • Light rose colour with strawberry & cherry aromas, ripe fruit (12)

## BOTTLES (1b, 12)

**HEINEKEN** ..... '6.5

**CORONA** ..... '7

**HEINEKEN 0.0** ..... '6.2

**CORONA 0.0** ..... '6.2

## DRAFT (1b, 12)

**5 LAMPS IPA** ..... '8.10

**5 LAMPS LAGER** ..... '8.10

**5 LAMPS RED ALE** ..... '7.40

**SAN MIGUEL** ..... '7.90

**BULMERS** ..... '8.50

## RED WINES



**NYALA CABERNET SAUVIGNON** ..... '9.5 - '36  
South Africa • Blackberry, blackcurrant with a touch of sweet spice on the nose (12)

**PORRAIS DOURO TINTO** ..... '11 - '43  
Portugal • Red fruit & spice notes, Oak (12)

**FUEGO TEMPRANILLO** ..... '8.3 - '29.5  
Spain • Berries, plums, vanilla, herbs (12)

**ALEGRO RIOJA RESERVA** ..... '14 - '49  
Spain • Soft & fresh with an elegant structure and flavours of red fruit compote, vanilla & cinnamon (12)

**MARQUES DE VERDELLANO TEMPRANILLO** ..... '9.5 - '36  
Spain • Medium-bodied, red fruit notes (12)

**SAINT MARC MERLOT** ..... '8.5 - '33  
France • Fruity and easy to drink, black cherry, soft tannins and a chocolate aftertaste (12)

**ARTESANO DE ARGENTO MALBEC ORGANIC** '45  
Argentina • Lively red with notes of plums, tobacco & oak (12)

**CASTELLANI CHIANTI CLASSICO** ..... '46  
Italy • Bodied & fruity with a final touch of cherries & black pepper (12)

## SANGRIA

Red Sangria, made with seasonal fruits



Glass '8.5

Jug '25

## BUBBLES



**RIALTO PROSECCO** ..... '10 - '47  
Italy • Crisp, lemon, fresh notes (12)

**TORRE ORIO CAVA** ..... '11 - '52  
Spain • Dry, light, and fresh (12)

**MISTINGUETT CAVA BRUT** ..... '55  
Spain • Creamy, fruity, well-structured (12)

**MISTINGUETT CAVA BRUT ROSE** ..... '55  
Spain • Soft, fresh creamy fruit (12)

**PANNIER SÉLECTION BRUT CHAMPAGNE** ..... '90  
France • Bold, citrus, acidic (12)



# Signature Signature



## NICO'S DREAM

€ 14.5

*Hennessy, orgeat syrup, lime juice and ginger ale  
garnish with orange peel  
(8c, 12)*



## PALOMA'S INFERNO

€ 14.5

*Jose Cuervo Gold, lime juice, grapefruit syrup and  
London Essence pink soda  
garnish with rosemary, salt rim and grapefruit*



## SKYLIGHT VIEW

€ 14.5

*Beefeater, violet liqueur, lavender syrup, lime juice and soda  
water  
(12)*



## APEROL SOUR

€ 14.5

*Aperol, Beefeater, simple syrup, orange juice and  
egg white  
(3, 12)*



## UNKNOWN CELEBRITY

€ 14.5

*Havana 3yrs, Triple Sec, lime juice, raspberry syrup,  
cranberry juice and soda water*



## SEXY ZOMBIE

€ 14.5

*Havana 3yrs, Havana Especial, lime juice, passion fruit juice,  
pineapple juice and grenadine syrup*



## BEEF COLLINS

€ 14.5

*Beefeater, lime juice, simple syrup and tonic water*

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## MOCKTAILS

€ 12

*Margarita, Paloma, Mojito, Pornstar martini and  
Whiskey Sour made with Fire & 5th*



# Classic



**Prosecco and orange juice**

**€ 10**

(12)



**MOJITO**

**€ 14.5**

**Havana 3y, mint, lime, sugar and soda**



**APEROL SPRITZ**

**€ 14.5**

**Aperol, frizzante, soda water**

(12)



**HUGO SPRITZ**

**€ 14.5**

**Elderflower liqueur, frizzante, mint and soda**

(12)



**WHISKEY SOUR**

**€ 14.5**

**Jameson, lemon juice, egg white, sugar syrup**

(3)



**BELLINI**

**€ 12**

**Prosecco and peach syrup**

(12)



**NEGRONI**

**€ 14.5**

**Campari, red vermouth and Beefeater**

(12)



**PORNSTAR MARTINI**

**€ 14.5**

**Absolut vanilla vodka, passion fruit, lime, vanilla syrup,  
frizzante**

(12)



**OLD FASHIONED**

**€ 14.5**

**Jameson, angostura bitters, sugar syrup**



**MARGARITA**

**€ 14.5**

**Spicy option available** 🌶️

**Tequila, Triple Sec, Lime, Sugar Syrup**



ALL BOTTLES ARE SERVED WITH 8 MIXERS  
OR 4 RED BULLS

**VODKA**

***ABSOLUT***

**€ 120**

***ISTIL***

**€ 170**

***GREY GOOSE***

**€ 180**

**GIN**

***BEEFEATER***

**€ 120**

***MALFY CON ROSA***

**€ 150**

***DINGLE***

**€ 170**

**RUM**

***HAVANA 3 YRS***

**€ 120**

***HAVANA 7 YRS***

**€ 170**

**IRISH WHISKEY**

***JAMESON***

**€120**

***REDBREAST 12 YRS***

**€200**

**TEQUILA**

***JOSE CUERVO GOLD***

**€ 120**

***DON JULIO BLANCO***

**€ 170**

**COGNAC**

***HENNESSY***

**€ 145**



# TESTIMONIALS

I have received the best feedback from my Lincoln Financial clients on last weeks event. "The service, food and atmosphere was excellent and we could not fault a thing." Guests had a wonderful evening and loved every minute. Please pass on our huge thanks to your amazing team - it was flawless!

- **Jennifer Ronan,**  
**Senior Project**  
**Manager**

- **Master's Historic**  
**Racing Club, UK**

We wanted to send you a message to thank you so much for all your hard work. Our drivers cannot stop raving about what a great time they had and how they want us to go back for next year's awards!! So, thank you very much for your and your team's fab work, it was a pleasure working with you.

Your full team from your bar staff, kitchen team, waiters, events & management team couldn't have been any more friendly, accommodating, flexible and highly professional. They are a fantastic team and they helped make sure myself, Sorcha, the guests and most importantly the client had a fantastic experience.

- **Verve**

