



MENU

APPETIZERS & PUB SPECIALS

APERITIVO SPECIAL € 12

Until 8 PM Cocktail served with Chef's selection of tastings

NACHOS ROYAL 7 € 8.5

Nachos, guacamole, Jalapeños, Pico de Galo & cream cheese

CHICKEN WINGS 7-9 € 7.5

Chicken wings marinated in paprika & BBQ sauce

CHICKEN FINGERS 2-4-12 € 8.5

Deep fried Chicken fillets & Wasabi mayo

PANKO PRAWNS* 3-4-12-14 € 10

Japanese Panko crumbed prawns* served with wasabi mayonnaise

VEGAN CHICKEN FINGERS* 2-4-12 € 9

Fried **Beyond Chicken** tenders & Wasabi mayo

CROSTINI 2-7 € 7

Mozzarella cheese, tomato & oregan

FISH & CHIPS* 1-2-4-5-9 € 10

Battered Cod bites, French fries & Tartare sauce

HUMMUS 12 € 7.5

Chickpeas hummus & warm tortilla

TRINITY CRUNCHY MIX* 2-9-12 € 12

Fried Mix of chili bites, onion rings, cheese bites, Mozzarella sticks & French fries

GOURMET BURGERS

CLASSIC BURGER 1-2-9 € 12

Burger 180g, iceberg, tomato, fresh cucumber & Burger sauce

CHEESEBURGER 1-2-7-9 € 12.5

Burger 180g, iceberg, tomato, Cheddar, fresh cucumber & Burger sauce

AMERICAN SMOKED BURGER 2-4-7 € 13.5

Burger 180g, bacon, iceberg, tomato, egg, smoked Provol cheese, onion ring & BBQ sauce

ITALIAN GOURMET BURGER 2-4-7 € 13.5

Burger 180g, sundried tomatoes, Truffle cream, smoked Provol cheese, rocket & mayo

VEGAN BURGER* 2-6 € 14

Green peas & beetroot **Beyond Meat** Burger, guacamole, tomato & rocket salad

CHICKEN WRAP 1-2-4-6-7-12 € 12

Fried chicken breast, iceberg, tomato, croutons, Parmesan cheese & Caesar dressing

CHICKEN PITA* 2-7 € 11

Grilled chicken fillets, iceberg, tomato & Tzatziki

JUMBO HOT DOG 2-4-12 € 12

X-Large Wurstel, sauerkrauts & crispy onion

TRINITY LOW & SLOW

This particular cooking technique with **low temperatures** for a long time, preceded by **marinating** with **selected spices**, gives our meat **intense flavours** and unique **tenderness**.

BRISKET 9 € 14.5

Tender Beef Brisket, sauerkraut & roasted potatoes

PULLED PORK 2-7-9 € 14.5

Soft bun filled with pulled pork, Cheddar, crispy onion, tomato & roasted potatoes

TENNESSEE BBQ RIBS 1-2-9 € 14.5

Tender pork ribs marinated with spices & French fries

WOK - ASIAN CORNER

STIR FRIED RICE 2 - 12 - 13 € 10

Chinese Style Stir fried Basmati rice with mixed vegetables, egg, soy sauce & sesame seeds

Add Grilled Chicken + € 2

Add Shrimp + € 2

STIR FRY NOODLES 2 - 13 € 11.5

Japanese Style Udon noodles stir fried with mixed vegetables & soy sauce

Add Grilled Chicken + € 2

SALAD BAR

SALMON POKE 2 - 5 € 12.5

Salmon, avocado, cucumber, carrot & fresh tomato, rice

CAESAR SALAD 2 - 4 - 7 € 12.5

Grilled chicken, lettuce, egg, croutons, baby spinach, Parmesan cheese & Caesar dressing

QUINOA SALAD € 11

Quinoa, edamame, tomato, courgettes, carrots, pinenuts, mint leaves, lime

SUPERFOOD SALAD 10 € 12.5

Avocado, broccoli, baby spinach, rocket salad, beetroot, almond, pumpkin seeds

Add Grilled Chicken + € 2

GARDEN SALAD € 8.5

Rocket, iceberg, tomato, cucumber, carrot, olives, & pumpkin seeds

SIDES

ROASTED POTATOES € 5

FRENCH FRIES* SMALL € 4

MEDIUM € 6.5

X-LARGE € 11

DESSERTS

CHOCOLATE BROWNIE

2 - 4 - 7 - 10

Served with 2 scoops of Vanilla Ice Cream

€ 6

CHEESECAKE

2 - 4 - 7 - 10

Red berries or Nutella & pistachio

€ 5

CHURROS

2 - 7 - 13

Nutella or Honey (add Vanilla Ice Cream + € 2)

€ 5

SIGNATURE COCKTAILS

THE B EFFECT € 10

Blended Rum, pineapple, strawberry, orgeat, lime & sambuca

GRANDMA'S SECRET € 10

Smirnoff Vodka, Laphroaig, Bailey's, banana & caramel

MEXICO CALLING € 11

Vida Mezcal, Tequila, lime, agave, passion fruit & strawberry

TRINITY OLD FASHION € 10

Jameson Whiskey, Rum Pampero Especial, cinnamon & bitters

THE FRENCH ROYALE € 10

D'argent Pink Gin, mango, pineapple & raspberry foam

LADY SUMMER € 10

D'argent blue Gin, Dry vermouth, basil, lemon & jalapenos

IRISH GOODBYE € 10

Jameson Original, Italicus, ginger, lemon & orange bitter

PIECE OF CAKE € 10

D'argent Gin, Triple sec, cherry, salted caramel & egg white

FROZEN ZUTTHO-RONNO € 12

Pampero special, Disaronno, Cream, cinnamon, Choco bitter

MAMMA MIA! € 11

Tanqueray Gin, Green chartreuse, tomato, olives, lime, basil

TRINHATTAN € 10

Bulliet Rye, Cognac, vermouth, cherry heering & bitters

WE RECOMMEND

PORNSTAR MARTINI € 10

Smirnoff Vodka, vanilla, passion fruit & sparkling wine

AMORE MIO € 10

Vanilla Vodka, mango puree & cream

FROZEN STRAWBERRY DAIQUIRI € 12

Rum Pampero Blanco, strawberry, lemon juice & sugar

STRAWBERRY FIELDS € 10

D'argent pink Gin, vanilla, strawberry & grapefruit tonic

INTERNATIONAL COCKTAILS

NEGRONI € 10

Blue D'argent Gin, Campari, Red Vermouth

MANHATTAN € 10

Bulleit Rye Whisky, Red Vermouth, Angostura Bitter

MARGARITA € 10

Ranchitos Silver Tequila, Cointreau, lemon juice

COSMOPOLITAN € 10

Smirnoff Red Vodka, Cointreau, cranberry juice & lemon juice

OLD FASHIONED € 10

Makers Mark Whisky, Angostura bitter

MOSCOW MULE € 9

Smirnoff Red Vodka, lime splash, Ginger beer

MARTINI COCKTAIL € 10

Ketel One Vodka or Tanqueray Gin, essence of white Vermouth

MOJITO € 10

Rum Pampero Blanco, lime juice, mint leaves & soda

APEROL SPRITZ € 9

Aperol, Cava Sparkling Wine, soda

DAIQUIRI € 9

Rum Pampero Blanco, lemon juice & sugar syrup

FROZEN PIÑA COLADA € 12

Dark rum, pineapple juice & coconut cream



COCKTAILS NO ALCOHOL

MAYBE GIN FIZZ € 8

Tanqueray 0.0%, lemon juice & soda

CRAY-CRAY € 8

Seedlip spice, cranberry juice, pineapple juice

FRUIT PUNCH € 8

DRAUGHT BEER

SMALL MEDIUM

PORETTI 4 LUPPOLI LAGER	€ 4	€ 5.5
Italy 5.0%		
CARLSBERG PILS	€ 4	€ 6
Denmark 5.0%		
HARP LAGER	€ 4	€ 7
Ireland 5.0%		
BLANC 1664 KRONENBOURG	€ 5.5	€ 7.5
France 5.0% Special summer citrus beer		
GRIMBERGEN DOUBLE AMBRÉE	€ 4	€ 7.5
Belgium 6.5%		
CARLSBERG ELEPHANT	€ 4	€ 7
Denmark 7.2%		
CARLSBERG SPECIAL BREW	€ 4	€ 7
Denmark 9.0%		
KILKENNY CREAM ALE	€ 4	€ 7.5
Ireland 4.3%		
HOP HOUSE 13 LAGER	€ 4	€ 7.5
Ireland 5.5%		
BROOKLYN EAST IPA	€ 4.5	€ 8
USA 6.7%		
BROOKLYN SESSION IPA	€ 4.5	€ 8
USA 4.6% Special citrus IPA		
GUINNESS	€ 4.5	€ 8
Ireland 4.2%		
MAGNERS APPLE CIDER	€ 5	€ 8
Ireland 4.5%		

BOTTLED BEER & CIDER

ESTRELLA GALICIA ESPECIAL	33cl	€ 5
Spain 5.5%		
ESTRELLA GALICIA GLUTEN FREE	33cl	€ 5
Spain 5.5%		
PERONI NASTRO AZZURRO	33cl	€ 5
Italy 5.1%		
TUCHER HEFEWEIZEN	50cl	€ 7
Germany 5.2%		
CORONA	33cl	€ 5
Mexico 4.5%		
MAGNERS PEAR CIDER	50cl	€ 7
Ireland 4%		
HEINEKEN 0.0%	33cl	€ 4
Netherlands alcohol free		
ESTRELLA GALICIA 0.0%	33cl	€ 4
Spain alcohol free		

WINE

BUBBLES

GLASS BOTT

CAVA CORDONIU BRUT CLASICO	€ 5	€ 20
Catalonia, Spain		
PROSECCO SIMPHONIE VALDOBBIADENE	€ 25	
Veneto, Italy		
CHAMPAGNE BOLLINGER SPECIAL CUVÉE BRUT ..	€ 150	
Champagne, France		
CHAMPAGNE LAURENT PERRIER CUVÉE ROSÉ ..	€ 180	
Tours Sur Marne, France		

ROSÉ

GLASS BOTT

'VIÑA ESMERALDA' TORRES GRENACHE ..	€ 6	€ 25
Catalonia, Spain		

WHITE

GLASS BOTT

CHARDONNAY KARLU KARLU	€ 5	€ 20
Hunter Valley, Australia		
SAUVIGNON BLANC SAVAIN ISONZO DOC	€ 6	€ 28
Collio, Italy		
PINOT GRIGIO CÀ MORAIO	€ 25	
Friuli Venezia Giulia, Italy		
VERMENTINO ZANATTA DI GALLURA DOCG	€ 30	
Sardinia, Italy		

RED

GLASS BOTT

SANGRE DE TORO SPECIAL ED. TORRES ..	€ 5	€ 20
Catalonia, Spain		
MONTEPULCIANO VIGNA MADRE 'IAVA'	€ 6	€ 28
Abruzzo, Italy		
MERLOT CA'MORAJÓ DOC	€ 25	
Friuli Venezia Giulia, Italy		

AMARI

MONTENEGRO	€ 5
Italy	
AMARO DEL CAPO	€ 5
Italy	
FERNET BRANCA	€ 5
Italy	

JEFFERSON	€ 6
Italy	
JÄGERMEISTER	€ 6
Germany	

AGGIUNGI IL TUO MIXER PREFERITO

Tonic, Soda, Ginger Ale, Limone + € 2

GIN

TANQUERAY LONDON DRY	U.K.	€ 8
SIDERIT LONDON DRY	Spain	€ 7
SIDERIT HIBISCUS	Spain	€ 7
BULLDOG	U.K.	€ 7
DINGLE	Ireland	€ 8
MALFY	Italy	€ 8
NORDÉS ATLANTIC	Spain	€ 8

MARTIN MILLERS	U.K.	€ 9
ROKU	Japan	€ 9
TANQUERAY N.10	U.K.	€ 10
GUNPOWDER	Ireland	€ 9
CITADELLE	France	€ 10
MONKEY 47	Germany	€ 13
MARE	Spain	€ 13
GVINE	France	€ 10

RUM

HAVANA 7 AÑOS	Cuba	€ 8
PLANTATION OVERPROOF 69	Jamaica	€ 8
DIPLOMATICO RESERVA	Venezuela	€ 11
RON ZACAPA 23 GRAN RESERVA	Guatemala	€ 12
RON ZACAPA XO	Guatemala	€ 20

VODKA

SIDERIT	Spain	€ 7
KETEL ONE	Netherlands	€ 7
TITO'S	USA	€ 8
BELVEDERE	Poland	€ 10
GREY GOOSE	France	€ 10

WHISKEY LIST

IRISH WHISKEY

All Irish Whiskey are Triple Pot Still Distilled giving these products smoothness, richness & intensity from the late 18th Century.

Hyde Distillery

Hyde family has been in the Irish drink business since 1640s, all Whiskeys are made to honour Douglas Hyde, the first President of the Republic of Ireland.

N. 3 BOURBON CASK	€ 7
N. 4 RUM CASK	€ 8
N. 6 PRESIDENTIAL RESERVE	€ 10
N. 8 STOUT CASK	€ 8
N. 9 PORT CASK	€ 8
N. 11 THE PEAT CASK	€ 10

Jameson Distillery

Founded in 1780 in the heart of Dublin by John Jameson, home of Triple Distillation, fed by the Dungorney river & Irish grown Barley.

JAMESON IRISH WHISKEY	€ 7
CASKMATE EDITION IPA	€ 9
BLACK BARREL	€ 10

Triple Distilled

Blend & Single Malt from the rest of Ireland.

TULLAMORE DEW	€ 7
HINCH 5 YRS	€ 12
TEELING SMALL BATCH	€ 11

SCOTCH WHISKY

Every Scotch is different by nature & flavour with its diversity in climate, barleys varieties and distilling techniques.

BLEND & SINGLE MALT

JOHNNY WALKER BLACK LABEL	€ 8
TALISKER SKYE	€ 9
TALISKER STORM	€ 11
ARDBERG 10 years	€ 11
GLENFIDDICH 12 years	€ 11
GLENLIVET 12 YEARS	€ 11
GLENMORANGIE 10 years	€ 12

PEATED & SMOKY

SMOKESTACK	€ 6
LAPHROAIG 10 years	€ 10
CAOL ILA 12 years	€ 12
OBAN 14 years	€ 10
LAGAVULIN 16 years	€ 18
CAOL ILA 18 years	€ 22

American Whiskey

Only American Corn & Rye for richness & brand new Oak barrels for intensity.

BULLEIT STRAIGHT BOURBON	€ 7
BULLEIT RYE BOURBON	€ 8
MAKER MARK	€ 8
KNOB CREEK RYE	€ 10
JACK DANIELS SINGLE BARREL	€ 10

ALLERGENS LIST

The way allergens are labelled on prepacked foods is changing because of new regulations. The Food Information Regulation, which comes into force in December 2014, introduces a requirement that food businesses must provide information about the allergenic ingredients used in any food they sell or provide.

There are 14 major allergens which need to be mentioned (either on a label or through provided information such as menus) when they are used as ingredients in a food. Here are the allergens, and some examples of where they can be found:

1	CELERY This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.
2	CEREALS CONTAINING GLUTEN Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.
3	CRUSTACEANS Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.
4	EGGS Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.
5	FISH You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.
6	LUPIN Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.
7	MILK Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.
8	MOLLUSCS These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.
9	MUSTARD Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.
10	NUTS Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.
11	PEANUTS Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.
12	SESAME SEEDS These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.
13	SOYA Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.
14	SULPHUR DIOXIDE (SOMETIMES KNOWN AS SULPHITES) This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

WI-FI

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