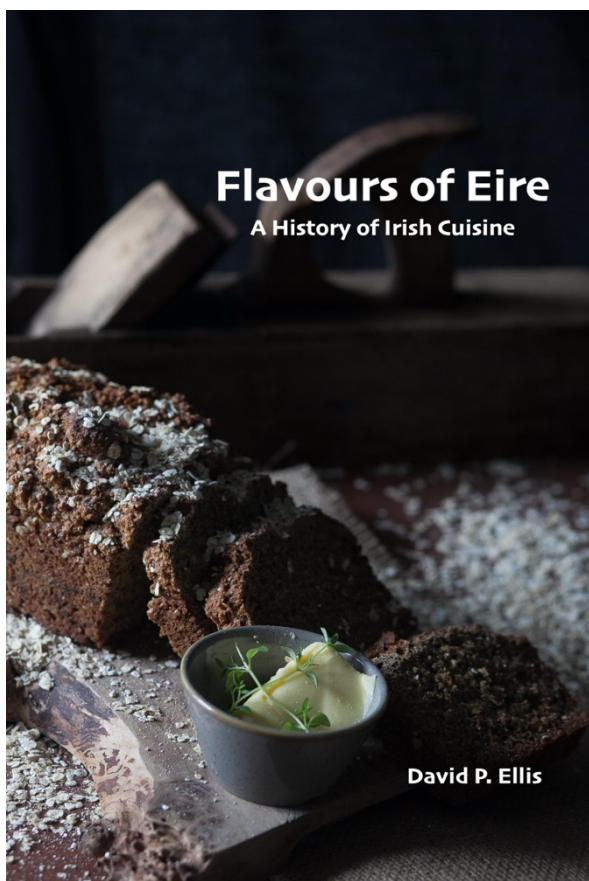




# *The Shack Restaurant*

A white shamrock logo, consisting of three heart-shaped leaves, is positioned to the left of the word "Restaurant" in the main title.

*Modern Traditional Irish Restaurant*



“**Flavours of Éire - A History of Irish Cuisine**” takes the reader on a captivating journey through Ireland’s culinary evolution. Restaurateur, David Ellis, traces the vibrant tapestry of Irish food culture.

From ancient Gaelic feasts to today’s culinary renaissance, witness the fascinating transformation of Irish cuisine. Explore hearty stews, the rise of the potato, and the fusion of traditional recipes with global influences. David skilfully navigates the Irish culinary landscape, highlighting key moments, personalities, and recipes.

But this journey extends beyond the kitchen. “Flavours of Éire” explores culinary tourism, where Ireland’s allure attracts food enthusiasts worldwide. Whether you’re a history buff or a curious foodie, this book offers a blend of scholarship and storytelling.

Available to Purchase Below

[EBook €1.95](#)

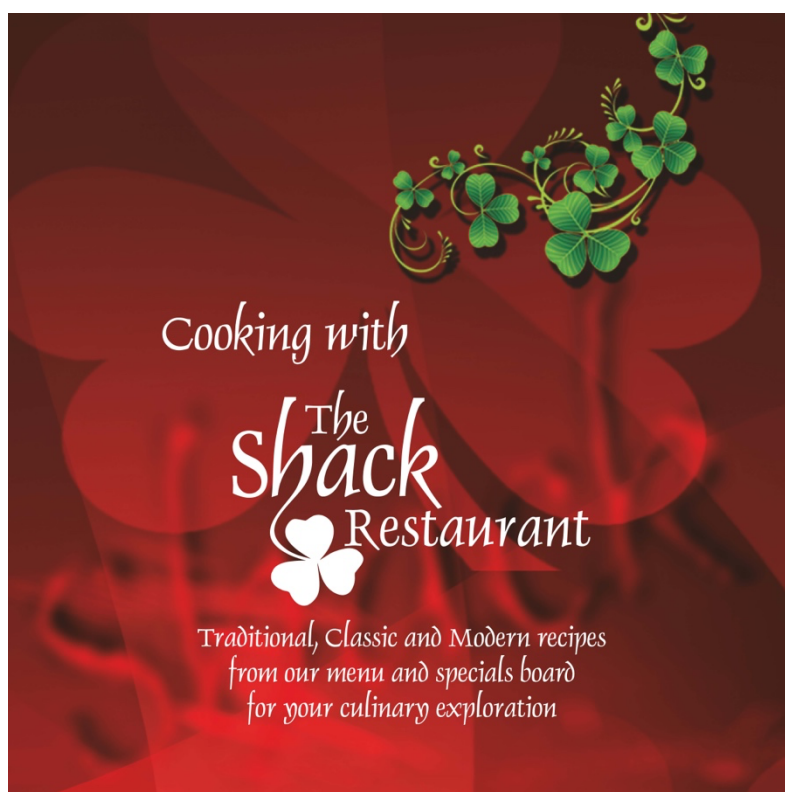
## *Cooking with The Shack Restaurant*

A culinary journey with a twist! This book transports readers through the historic Temple Bar district of Dublin, from its past to the bustling present. Along the way, you’ll explore a brief History of Irish Food, gaining insights into the origins of our traditional dishes. Discover how The Shack team has reimagined old favourites while staying true to Irish heritage.

As the owner of The Shack Restaurant, I share my personal food voyage, spanning over 26 years of serving more than 2.5 million guests from around the world. It’s an honour and a privilege to present this collection of Traditional, Classic, and Modern Irish recipes from our menu and specials board.

Available to Purchase Below

[EBook €14.95](#) - [Soft Cover Book €30.00](#)



# Day Menu

— Served Everyday —  
— From 12 Noon To 5 Pm —

**Cup Of Soup Of The Day ... €7**  
Ask The Server For Details.

**Traditional Irish Breakfast ... €12.50**  
Eggs, Sausages, Bacon, Grilled Tomato, Black & White Pudding. Served With Hot Toast.

**Bacon and Cabbage ... €13.50**  
Loin of Irish Bacon on a Bed of Buttered Cabbage.  
Served With Parsley Cream Sauce.

**Pulled Pork Burger ... € 13.75**  
Slow Roasted Pork With A Hint Of Garlic And Ginger BBQ Sauce.  
Served In A Toasted Blaa With Chunky Chips.

**Baked Potato ... €10.50**  
Full Baked Potato filled with crispy bacon and Irish cheese.





# A La Carte Menu

— Served From 12 Noon To 11 Pm Daily —

## STARTERS

### **Dublin Seafood Chowder ... €10.50**

A Selection of Seafood and root vegetables cooked in a Creamy White Wine Stew.

### **Cup of Soup ... €7**

Big Hearty Cup of homemade soup. Ask the Server for Details.

### **Irish Cider Mussels ... ½ Kg. €10.50**

Mussels in their shells, poached in Irish Cider and finished with cream and fresh herbs.

### **Chicken Wings ... €9.95**

Deep-fried till crispy and tossed in our own Shack Sauces.  
Shack hot and spicy sauce or Home Made barbeque Sauce.

### **Shack Pate ... €9.95**

Homemade Chicken Liver and smoked Irish bacon Pate served with Cumberland sauce.

### **Oak Smoked Irish Salmon ... €12.95**

Irish Smoked Salmon served with pickled cucumber and red onion.

### **Prawns in HOT Oil .... € 11.75**

Prawns Cooked in Irish Rapeseed Oil, with Garlic & a hint of Chilli.  
Served with Home Made Brown Bread.

### **Crispy Calamari .... €9.95**

Salted crispy Calamari, Deep Fried and served with Garlic Mayonnaise.



## SALAD SELECTION

### **Shack Style Salad ... Starter ... €9.50**

Add Hot Chicken +€3.75 Add Hot Bacon +€1.75 Add Hot Prawns +€3.75  
Add Clonakilty Black Pudding +€3

### **Shack Style Salad ... Main Course ... €14.95**

Add Hot Chicken +€5.25 Add Hot Bacon +€3.75 Add Hot Prawns +€5.25  
Add Clonakilty Black Pudding +€5

A bowl of mixed leaves with Vine Tomatoes, Cubes of Dubliner Cheese, Red Onion, Roasted Peanuts, Walnuts, Hazel Nuts, Pine Nuts, and Sunflower Seeds, tossed with Shack Dressing.



## TRADITIONAL IRISH

A Selection of dishes that are part of our heritage and a Tradition in their own right.

### **Irish Stew ... €21**

A traditional Stew of Lamb, Carrots, Onions, and Potatoes.

### **Irish Bangers and Mash ... €19.50**

Gourmet pork sausages, served on a bed of Colcannon with a red onion gravy

### **Beef Ireland .... €21**

A Stew of Beef with Mixed Peppers, Onions, Dumplings, Garlic,  
Red Wine, and Grain Mustard.

### **Lamb Shank ... €24**

Slow Braised Lamb Shank on an Irish Cabbage and Red Wine Gravy Sauce bed.



## BURGERS

### **Shack Irish Burger ... €19.95**

Two 4oz home-made Irish Brisket Beef with Dubliner Cheese and Bacon, Onions, Tomato and Lettuce, Served with Tomato Relish on a Toasted Blaa with Home Cut Chips.

### **Chicken Fillet Burger ... €19.95**

Buttermilk Marinated 8oz Chicken Breast Butterflied, with Dubliner Cheese, Onions, Tomato and Lettuce, Shack Relish & Toasted Blaa. Served with Home Cut Chips.



## POULTRY

### **Chicken Shack ... €18.95**

Breast of Chicken with Fresh Tomato, Garlic, Button Mushroom, and Fresh Cream.

### **Irish Whiskey Chicken ... €18.95**

Breast of Chicken served with Irish Whiskey, Cream Sauce Garnished with Black Pudding.

### **Chicken Tagliatelle ... €18.95**

Diced Breast of Chicken, Smoked Bacon, Onion, and Mushrooms.  
Tossed with Fresh Tagliatelle and Tomato Sauce.

### **Chicken Connemara ... €18.95**

Breast of Chicken pan-fried with Irish Mist, Smoked Bacon, Button Mushrooms, and Fresh Cream.



## SEAFOOD

### **Fillet of Salmon ... €25.25**

Pan-fried centre Cut of Fresh Salmon  
cooked with an Irish Gin and Pink Peppercorn Cream Sauce.  
Add Prawns +6.00

### **Fish & Chips ... € 22.95**

Fillet of fresh Cod coated in Beer Batter and golden fried.  
Served with mushy Peas, Chips and Tartar Sauce.

### **Dublin Seafood Chowder ... €22.95**

A Selection of Seafood and root vegetables,  
cooked in thick creamy White Wine Stew.

### **Irish Cider Mussels ... ½ Kg. €22.95**

Mussels in their shells, poached in Irish Cider and finished with cream and fresh herbs.

## BEEF

All Beef on our menu is 100% Grass - Fed and Irish quality Assured.

### **10oz Fillet Steak ... €39**

Char-Grilled Fillet Steak Cooked to your Liking.  
Garnished with sautéed mushrooms and onions.

### **10oz Irish Rib Eye Steak ... €35**

Char-Grilled Rib Eye Steak Cooked to your Liking  
To accompany your Steak Select one Sauce:

Mixed Peppercorns & Brandy.  
Garlic Butter  
Irish Whiskey Sauce  
Shack Sauce – Garlic, Cream & Fresh Tomato



## VEGETARIAN

### **Fresh Pasta ... €18**

Forest Mushrooms, Onions, and Fresh Herbs tossed with  
Fresh Tagliatelle and Finished with Truffle Oil and Fresh Cream.

### **Irish Style Nachos ... €18**

Crispy Potatoes Topped with Tomato Salsa, Sour Cream, Jalapenos,  
Guacamole and Dubliner Cheese.

### **Traditional Potato Pancake ... €18**

Potato Pancakes Served with Char-Grilled Vegetables, Roast Garlic Red Pepper Essence.



## SIDE SELECTION

Per Portion €6

Roasted Root Vegetables – *Selection of Root Vegetables, Roasted.*  
Side Salad – *Mixed leaves with ribbons of Cucumber, Carrot, Vine Tomatoes,  
and Red Onion, Tossed with Shack Dressing.*  
Mashed Potatoes – *Creamy Mashed potatoes with Irish Butter*  
Broccoli – *Broccoli Tossed in Irish butter*  
Chunky Chips – *Hand Cut Chunky Chips and Deep Fried in Sunflower Oil*  
Buttered Cabbage – *Green Cabbage tossed with Irish Butter*  
Champ – *Creamy mashed potatoes with finely chopped scallions and Irish Butter*  
Platter of Home Made Brown Bread and Irish Butter €3.50

# Dessert Menu

Our Desserts Are All Homemade In Our Kitchen.

€7

## **Chocolate Biscuit Cake With Cherries.**

Chocolate Biscuit Cake Made From The Finest Irish Chocolate With Glazed Cherries, Brandy, Biscuit and Cherries.

## **Trinity Mess.**

“A Take On The Traditional Eton College Pavlova”.  
Crushed Meringue With Fresh Cream And Strawberries.  
Served In A Glass.

## **Hot Apple Pie.**

A Traditional Deep Dish Apple Pie With Home Made Custard.

## **Baileys Cheese Cake.**

Bourbon Biscuit Base, Topped With Whipped Creamed Cheese Cream,  
Laced With Bailey's Irish Cream.

## **Ice Cream.**

Choose From Our Selection: Vanilla Pod, Strawberry and Chocolate with Butterscotch Sauce.

## **Shack Cheese Plate.**

Selection Of Irish Cheese Brie, Dubliner Cheddar, Millions, Smoked Gubben  
and Cashel Blue, Served With Tomato Chutney And Irish Cream Crackers.



# Tea and Coffee Menu

**Americano ... €3.50**  
Regular or Decaffeinated

**Cappuccino ... €3.95**  
Milky n Frothy with a Marshmallow on the side

**Espresso ... €2.95**  
Small n Strong  
**Double Espresso ... €3.95**  
Double n Strong

**Hot Chocolate & Marshmallows ... €4.25**  
Creamy Premium Chocolate Drink

**Peppermint Tea ... €3.50**  
Fresh & Minty

**Fruit Tea ... €3.50**  
Fruity & Healthy

**Green Tea ... €3.50**  
Natural Green Tea

**Camomile Tea ... €3.50**  
Calming & Soothing

**Breakfast Tea ... €3.50**  
Regular Irish Breakfast Tea

**Lemon and Ginger Tea ... €3.50**  
Fresh and Healthy

# Wine Menu

Glass / Bottle

## House Wine Selection

1. Las Lomas, Sauvignon Blanc. Chile. (White). ... €7.50 / €30.00  
Chile's cool coastal Leyda region, zesty and fresh, ideal for any meal particularly seafood
2. Las Lomas, Cabernet Sauvignon, Chile. (Red) ... €7.50 / €30.00  
Intense, deep dark red in colour is juicy and fresh featuring aromas of red fruits and spices
3. Corryton Burge, Chardonnay, Australia (White) €7.50 / €30.00  
A lively, round and Creamy South Australian Chardonnay, with hints of peach and pear
4. Corryton Burge, Shiraz, Australia (Red) €7.50 / €30.00  
This Full-bodied wine has chocolate, coffee and ripe raspberry aromas.

## Rosé House Selection

5. Bellefontaine Rose (Grenache) France ... €7.50 / €30.00  
Delightful French Rose, pale raspberry pink, with appealing soft berry aromas, fresh summer fruits and crisp finish

## Sparkling and Champagne Selection

6. Maschio, Prosecco Frizzante. Italy. ... €30.00  
Light straw yellow in colour with a lively froth. On the nose white peach and orange blossoms.
7. Maschio, Prosecco Snipes, Italy (200ml) ... €12.00  
The bouquet is fresh, fruity & aromatic
8. Moët Brut Reserve NV. ... €85.00  
Quintessential Champagne

## Premium House White Wine Selection

9. Kapuka, Marlborough, New Zealand. ... €40.00  
Bright zingy fresh aromas of gooseberry, dried herb, citrus & tomato leaf, balanced with fresh citrus lime flavour
10. Via Nova, Pinot Grigio, Italy. ... €40.00  
Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is very easy to drink dry white with medium alcohol and a gorgeous lingering finish.

11. La Madonne Picpoul de Pinet. France. ... €32.00  
A wine with a lovely crystal colour, great freshness and flavours of grapefruit, lime, peach and lemon, rich and generous with a fine acidity

12. Bellefontaine , Sauvignon Blanc, France. ... €32.00  
Classic Sauvignon Blanc, rich citrus character on the palate is livened up by zesty acidity

13. Fontanafreda Gavi di Gavi. Italy €50.00  
Ample nose, intense bouquet, floral notes, vanilla, lemon and apples.  
On the palate, dry, full-bodied, well-balanced and elegant.

14. Chateau de Sancerre. France €65.00  
Typical Sauvignon blanc nose with floral accents and smokey, flinty nuances. Complete balance of fruit with some fresh citrus.

### **Premium Red Wine Selection**

15. Navarro Correias Malbec, Argentina. ... €32.00  
Aromas and flavours of plums and violets, with a soft spicy notes of pepper. Fruity,  
Fresh and balanced

16. Borgo Montepulciano, Italy. ... €32.00  
On the nose there are the typical dried fruits and dark aromatic notes. The palette shows some evidence of age with the tannins and fruit silkily well integrated showing hints of cherry cola

17. Bellefontaine Merlot, France. ... €32.00  
One of France's favourite wines. Rich , vibrant, and aromatic fruit showing soft plum and jam flavour. Dry tannic bite giving it structure and length in the mouth

18. Vega del Rayo, Rioja, Spain. ... €40.00  
A modern, vibrant, unoaked Tempranillo from Rioja Alta. Winemaker A. Gonzalez has produced a wine with pure juicy red fruits, Fresh cherries and plums, with hint of black pepper and spice

19. Villa Belvedere Valpolicella Amarone. Italy €65.00  
Deep ruby colour, with garnet tints. The flavour is dry, warm and concentrated with an elegant spicy finish. Particularly robust and rich.

20. Chateaufort de Pape. France €70.00  
A broad, ripe, jammy nose, followed by a big, meaty wine with concentrate, chunky, spicy red fruits.

## Irish Blessing's

We Irish people are traditionally a Heartfelt nation. We feel what is truth, we use our Hearts, not our heads to intuitively Love and Live. Enjoy our Blessings.

\*\*\*

*"May the Irish hills caress you.  
May her lakes and rivers bless you.  
May the luck of the Irish enfold you.  
May the blessings of Saint Patrick behold you".*

\*\*\*

*"May the road rise up to meet you.  
May the wind be always at your back.  
May the sunshine warm upon your face and the rains fall softly upon your fields.  
Until we meet again, may God hold you closely in the palm of His hand".*

\*\*\*

*"May peace and abundance bless your world.  
With a joy that long endures  
And may all life's passing seasons.  
bring out the best in you and yours".*

\*\*\*

*"May you have Love that never ends, Lots of money, and lots of friends. Health be yours,  
whatever you do, And may God send many blessings to you!"*

\*\*\*

*"May peace and abundance bless your world With a joy that long endures And may all life's  
passing seasons bring out the best in you and yours".*

\*\*\*

*"May your troubles be less and your blessings be more,  
and nothing but happiness come through your door".*

\*\*\*