



As you venture down the winding staircase, what lies below may surprise you. Be transported from the luxurious surroundings of this iconic building, to a true hidden gem of Dublin – The Mint Bar.

Situated within the original vaults of the Provincial Bank, which date back to 1866, our elegant space offers more than a deliciously crafted cocktails.

With hints of it's past dotted throughout the bar, our name pays homage to the history which these walls have lived through.

Soak in the atmosphere and savour a moment with us, as we delight you with a range of signature cocktails made to your taste, or select a liquor that will have you swaying to the sweet sound of our live music.



DINING MENU

The Mint Bar Fish and Chips €28.00

Locally Sourced Haddock, Caper Tartar, Grilled Lemon,
Garden Peas and Stealth Chips
(1, 5, 6, 7, 16, 17, 18)

Gahan's 12oz Jospet Grilled Rib-Eye Of Irish Beef €45.50

Black Truffle & Pecorino Fries with Bearnaise Sauce (5, 6, 17, 18)
Enhancement Option - Add Grilled Garlic Tiger Prawns - Supplement €12.00
(5, 21, 22)

Mint Bar Charred Beef Burger €26.50

6oz Grilled Irish Beef Burger, Salted Bacon, Dubliner Cheddar Cheese,
Nduja Emulsion, Bourbon Caramelised Onions,
Toasted Brioche Bun with Chips
(1, 5, 6, 16, 17, 18)

College Green Steak Sandwich €28.50

Black Angus Fillet of Beef, Caramelized onions,
Our Wholegrain Mustard Bearnaise,
Rocket Salad, in a Warm Ciabatta, served with Cheesy Truffle Chips
(1, 5, 6, 17, 18)

Our Pumpkin and Cashel Blue Gnocchi €24.50

Nutmeg Spiced Shallot Cream, Locally Sourced Chestnuts,
Toasted Squash Seeds, Tender Stem Shoots and Picked Peas (1,5, 6)

SIDES

Little Caesar Salad €7.50

Crispy Bacon, Grana Padano and Crispy Croutons (1,5, 6)

Black Truffle Fries with Pecorino Cheese (5, 17) €7.50

Colcannon Mash Potatoes, Cabbage and Scallions (5) €7.50

Seasonal Vegetables, Salted Irish Butter (5) €7.50

Sweet Potato Fries €7.50





SMALL PLATES

Smoked Garlic Scampi €18.00
Lime Emulsion, Keeling's Seasonal Cress
(1, 5, 6, 21, 22)

Baked Wicklow Farmhouse Brie €14.00
Crushed Hazelnuts, Rosemary & Thyme Crostini
(1, 5, 6, 17, 18)

Lamb Skewers €17.50
Chilli and Malt, Smoked Salt, Sweet & Sour Pickles
(5, 6, 18)

Fish Sliders €14.50
Crispy Haddock, Capers & Pickles in College Green Brioche Buns
(1, 5, 6, 7)

O'Mahony Pork Belly & Piccalilli €16.50
Burnt Brioche Crumbs & Apple
(1, 5, 6, 17, 18)


SWEETS

Caramelized Lemon Cheesecake €12.50
Keeling's Berry Jam (1, 5, 6, 18)

Autumn Apple & Blackberry Crumble €12.50
Vanilla Ice Cream (1, 5, 6, 18)

Selection of Irish Cheese €17.50
Artisan Irish Cheese, Plump Red Grapes,
Savoury Crackers, Quince Curd (1, 3, 5, 6)

The Mint's Ice Cream Sundae €14.00
Chocolate Opera, Strawberry and Vanilla from Boulabán Farm,
Keeling's Berries and Chocolate Shards (5, 6)





Allergen Guide:

1 Wheat, 2 Rye, 3 Oats, 4 Barley, 5 Dairy, 6 Egg, 7 Fish, 8 Peanut, 9 Soybean, 10 Almond, 11 Walnut, 12 Hazelnut, 13 Cashew, 14 Pecan, 15 Pistachio, 16 Celery, 17 Mustard, 18 Sulphites, 19 Sesame, 20 Lupin, 21 Shellfish, 22 Crustaceans, 23 Pinenut, 24 Mollusk.