



*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

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**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)

**Seared Atlantic Fillet of Salmon** €28.00

Whipped Colcannon Potatoes, Chiffonade Black Kale & Salted Butter  
with a Citrus Cream Sauce

(5, 6, 7, 16, 17, 18)

**Jacobs Ladder of Beef** €29.50

Confit Beef Short Rib with a Cashel Blue Cheese Gratinated Polenta,  
Gremolata & Crispy Onions

(5, 6, 16, 17, 18)

**Robinson's Jospet Grilled 10oz Angus Beef Striploin** €39.00

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 Pecorino Truffle Chips

(1, 5, 6, 17, 18)

**Homemade Goats Cheese Gnocchi** €25.50

Roasted Baby Turnips, Peas, Tender Stem Broccoli,  
Scallions, Parmesan Cream & Sun-Dried Tomatoes (1,5, 6)





## SMALL PLATES

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| <b>Kataifi Tiger Prawns</b><br>Garlic Parmesan Ciabatta, Smoked Paprika Aioli, Seasonal Cress<br>(1, 5, 6, 16, 17, 18, 21, 22) | €19.50 |
| <b>Baby Baked Wicklow Brie</b><br>Spiced Flat Bread, Sun-Dried Tomato Relish<br>(1, 5, 6, 17, 18)                              | €16.95 |
| <b>BBQ-Soy Glazed Chicken Skewers</b><br>Wasabi Sesame Seeds, Scallions & Organic Cress<br>(1, 5, 9, 16, 17, 18)               | €17.50 |
| <b>Fish Sliders</b><br>Crispy Haddock, Capers & Pickles in College Green Brioche Buns<br>(1, 5, 6, 7)                          | €16.00 |
| <b>Irish Beef Cheek Bites</b><br>Chimichurri, Pickled Winter Vegetables<br>(1, 5, 6, 16, 17, 18)                               | €16.50 |

## SIDES

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| <b>Little Caesar Salad</b><br>Crispy Bacon, Grana Padano and Crispy Croutons (1,5, 6) | €7.50 |
| <b>Black Truffle Fries with Pecorino Cheese</b> (5, 17)                               | €7.50 |
| <b>Colcannon Mash Potatoes, Cabbage and Scallions</b> (5)                             | €7.50 |
| <b>Seasonal Vegetables, Salted Irish Butter</b> (5)                                   | €7.50 |
| <b>Sweet Potato Fries</b>   | €7.50 |





## SWEETS

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| <b>Banoffee Tart</b><br>Condensed Caramel Banana, Madagascar Vanilla Chantilly Cream<br>& Shaved White Chocolate (1, 5, 6, 18)  | €13.50 |
| <b>Dark Chocolate Brownie</b><br>Salted Caramel Sauce, Opera Ice Cream, Seasonal Berries (1, 5, 6, 18)  | €12.50 |
| <b>Selection of Irish Cheese</b><br>Artisan Irish Cheese, Plump Red Grapes,<br>Savoury Crackers, Quince Curd (1, 3, 5, 6)   | €17.50 |
| <b>The Mint's Ice Cream Sundae</b><br>Chocolate Opera, Strawberry and Vanilla from Boulabán Farm,<br>Keeling's Berries and Chocolate Shards (5, 6)  | €14.00 |
| <b>The College Green Hotel Power of Three</b><br>Chocolate & College Green Tea Fudge, Pecan Chocolate Crunch,<br>Chocolate Ice Cream, Honey Comb and Edible Flowers<br>(1, 3, 5, 6, 8, 9, 14) | €16.50 |

### 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.

