MENU SILVER

MENU PACKAGE

2 courses: €26,95 3 courses: €30,95

Add consumption coins: €3,95 each
The consumption coins can be used for Beer,

Soft drink or House wine.

TO START

O'LEARYS SNACK & SHARE

You are served a mix of our classic starters - to share for the whole party!

Fried cheese sticks, O'Learys signature Buffalo wings, garlic bread, nachos and dipping sauces.

MAINS

CHEDDAR CHEESE BURGER

160 g burger with hamburger dressing, double cheddar cheese, crisp lettuce, pickles and fried onions.

CLASSIC CAESAR SALAD

Classic Caesar salad with grilled chicken, croutons, romaine lettuce and parmesan. Served with gratinated garlic bread.

FISH 'N CHIPS

Crispy deep-fried cod topped with deep-fried parsley. Served with tartar sauce, grilled lemon, jalapeño pickled slaw and french fries.

CHIMICHURRI VEGAN BURGER (VEGAN)

Vegan burger with vegan chimichurri mayonnaise, deep-fried onion, crisp lettuce, and vegan cheese.



DESSERT

Coffee & tea is included!

CHEF'S CHOICE

Finish your meal with a sweet dessert, selected by our chef.

ARE YOU ALLERGIC TO ANYTHING? ASK OUR STAFF ABOUT ALLERGENS ON THE MENU

MENU GOLD

MENU PACKAGE

2 courses: €34,95 3 courses: €38,95

Add consumption coins: €3,95 each

The consumption coins can be used for Beer, Soft drink

or House wine.

TO START

O'LEARYS SNACK & SHARE

You are served a mix of our classic starters - to share for the whole party!

Fried cheese sticks, O'Learys signature Buffalo wings, garlic bread, nachos and dipping sauces.

MAINS

CLASSIC STEAK

Grilled sirloin steak served with oven-baked cherry tomatoes, grilled pimiento de padrón, french fries, together with béarnaise and red wine sauce.

O'LEARYS BBQ RIBS

Juicy baby back ribs glazed with O'Learys signature BBQ sauce, topped with pickled slaw, chives and a touch of coriander. Served with french fries, fried onion rings and jalapeño pickled slaw.

O'LEARYS STICKY GLAZED SALMON

Grilled salmon fillet with O'Learys sticky glaze, sautéd vegetables and grilled lemon. Served with sweet potato fries and sticky glaze on the side.

VEGETARIAN PISTACHIO PASTA

Fresh Tagliatelle tossed in Pistachio cream. Topped with rucola and Parmesan & Basil oil dressing. Served with crumbled Pistachios.



DESSERT

Coffee & tea is included!

CHEF'S CHOICE

Finish your meal with a sweet dessert, selected by our chef.

ARE YOU ALLERGIC TO ANYTHING? ASK OUR STAFF ABOUT ALLERGENS ON THE MENU