



Red Wine

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France

Domaine De La Janasse	€32 (glass €8.50)
Red fruits, notes of wild herbs & a nip of tar. Super slurpy wine (Rhone 2016)	
Château de Vaugelas, Corbieres	€30
Plum & damson aromas followed by a silk textured ripe black fruit flavour (Corbieres 2015)	
Domaine Yann Chave Crozes- Hermitage	€49
Ruby red with a nose of forest berries, organic, 100% syrah (Rhone 2015)	
Château L'Ermitage de Bel-Air, Pomerol	€65
Soft plum & chocolate notes. Merlot based. Right bank Bordeaux (Bordeaux 2012)	
Château Grand Champ, Saint Emilion Grand Cru	€39
Quality producer with an excellent expression of fruit & freshness (Bordeaux 2014)	



Spain

Banda Ozo Rioja €29 (glass
€7.50)
Classic strawberry, vanilla and fig nose,
succulent and very smooth on palate (Crianza
2014)

Vilamar, Tempranillo €24
Juicy strawberry & blackberry. Medium bodied,
soft supple texture (Castilla Y León 2016)

Italy

La Querica €29
Smooth and packed with notes of blackberry,
wild cherry, chocolate and spices, full bodied.
(Montepulciano 2013)

Darione €32
Primitivo. Soft and rich, medium intense dark
cherry and red fruits. Long clean finish (Puglia
2015)

Ripassa Doc Superiore €44
Silky- smooth, sultry dark cherry fruits and dark
chocolate, with a lingering rounded finish. Full
body and dense (Valpolicella 2012)

Miopasso Nero diAvola €26
Dark purple/ red featuring black pepper and
spices. Bursts of dark berry fruit. Excellent
balance and complexity with a soft long finish
(Terre Siciliane)

Australia

Curious Shiraz €29
Ripe bramble fruits, juicy palate, supple tannins,
lovely fresh finish. (South Eastern Australia 2014)

New Zealand

The Edge Pinot Noir

€33

A full bodied style pinot noir with good backbone and a long lingering finish (Martinborough 2016)

Argentina

Punto Final Malbec Classico

€32

Aromas of crushed blackberries & plums w/mocha, violets, cedar & mineral (Mendoza 2016)

French

Cuvée d'une Nuit Ardèche

€25

Delicate summer fruit aromatics, light crisp palate, soft ripe berry fruits (2014)

Opening times

Breakfast

Monday to Friday, 8.30am - 12.00pm

Saturday, Sunday, Bank Hols 9.00am - 1.00pm

Lunch

Monday to Saturday 12.00pm - 4.00pm

Sunday/Bank Hol 12:15pm to 4:30pm(sunday lunch)

Dinner

Wednesday & Thursday 5.00pm - 9.30pm

Friday & Saturday 5.00pm - 10.00pm

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Sundays 5:30pm - 8:30pm

Monday & Tuesday closed for dinner (except Bank Hols Monday)

Contact

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Woodstock is Moloughney's big brother in Phibsborough. www.woodstockcafe.ie

Olive's Room is the latest addition to the family. www.olivesroom.ie