



Botanas

Oyster Shot: Naranja Habanero — €4

Totopos: Tortilla Chips, Guacamole, Salsa Tipica, Salsa Verde — €9

Padron Peppers: Crema Asada, Pasilla Chilli — €9

Avocado al Pastor: Mushroom Mole, Pecorino, Dukkha — €12

Taquitos & Tostadas

Tinga: Slow Stewed Chicken, Tomato Guajillo Marinade, Avocado, Crema — €12

Chorizo: Slow Cooked Pork, Queso, Cilantro, Onion, Habanero, Crema — €12

Bistec: Beef Tartare, Horseradish, Ponzu, Jalapeño Dressing — €12

Tuna Sashimi: Pickled Cucumber, Chipotle Mayo, Sesame, Crispy Shallot — €15

Crispy Aubergine: Guacamole, Salsa Macha, Queso — €12

Setas Taquitos: Roast Flat Cap Mushrooms, Chipotle Pesto, Crema Asada, Queso — €12

Wood Fire Grill

Iberico Pork Secreto: Charred Pineapple, Pasilla Salsa — €25

Chicken Thighs: Sautéed Oyster Mushrooms, Salsa Roja, Jalapeño Cornbread — €19

Sirloin Flap USDA: Charred Baby Gem, Jalapeño Ranch, Guajillo Jus — €28

Hake: Tamarind Adobo Sauce, Corn Ensalada, Tomato Salsa — €19

Charred Vegetables: Baby Corn, Padron Peppers, Runner Beans, Avocado, Red Onions, Chimichurri, Soft Taco — €19

Fideos: Gambas, Clams, Chorizo, Kimchi, Salsa Verde — €25

Sharing for 2

Carne Asada: 24 oz Côte de Boeuf, Black Beans, Pico, Guacamole, Chimichurri, Elotes, Papas Fritas — €70

Pig's Head Carnitas: Salsa Tipica, Salsa Verde, Pico de Gallo, Elotes, Papas Fritas — €55

Parte

Papas Fritas: Crispy Diced Potatoes, Garlic, Manchego — €5

Elotes: Charred Corn On The Cob, Pasilla, Queso — €6

Corn & Avocado Ensalada: Jalapeño Vinaigrette — €6

Salsa -€2

Pineapple & Jalapeños | Tomato & Arbol | Spicy Habanero | Tomatillo & Jalapeño

Dulce

Bread and Butter Pudding, Dulce de Leche, Vanilla Ice Cream — €7

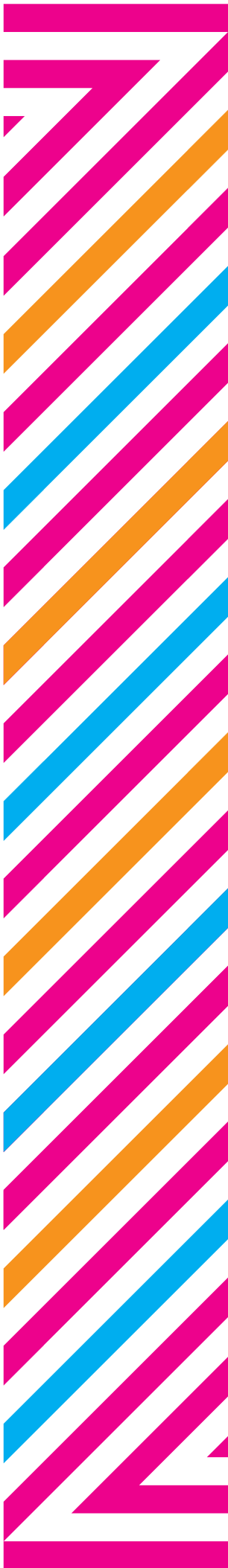
Piña Colada Sorbet / Tonka Bean Ice Cream — €2 Scoop

ALLERGEN MENU AVAILABLE ON REQUEST

ALL OUR BEEF IS FROM IRISH SUPPLIERS, EXCEPT WHERE OTHERWISE STATED



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COCKTAILS — €12.50

MARGARITA: Don Julio blanco tequila, triple sec, lime juice [shaken or frozen]

LOBO VERDE: Don Julio blanco tequila, triple sec, cilantro, jalapeño, lime

PARADISO MISTERIOSO: Don Julio blanco, Bahn Poitin, blueberry, pineapple, mint

DEMONIO GUAPO: light rum, plum, paprika, lime juice, angostura bitters

MUERTA AZUL: tequila, peach, rhubarb, cardamon, earl grey tea ice cube

PIE MAJICO: Tanqueray gin, cucumber, lime, house-made ginger liqueur

VIOLENCIA ROJO: Tanqueray gin, lemon juice, jalapeño, rosemary, creole bitters

MULA MEXICANA: Corazon reposado tequila, ginger, jalapeno, lime, Peychaud's bitters

TORO SIN PANTALONES: light and dark rum, triple sec, tonka bean, lemon, egg white

MICHELADA: Mexican beer served over ice with mezcal, lime, chilli salt — €9.5

FROZEN DAIQUIRI: flavours change regularly, ask your waiter — €11

TINTO LIBERANO (NON-ALCOHOLIC): red wine syrup, lemon, sparkling water, fruit — €8

AGUA FRESCAS — €4

WATERMELON: Watermelon - Basil

CUCUMBER: Cucumber - Mint

CERVEZAS — €6

SIERRA NEVADE PALE ALE: Easy drinker

ESTRELLA GALACIA: Spanish Lager

SIERRA NEVADA WILD LITTLE THING: Fruity Belgian-style Ale

WHITE WINE

PINOT GRIGIO: Pecile, Veneto, Italy, 2019 — €8 / €32

SAUVIGNON SEMILLION: Château des Eyssards, Bregerac, 2019 — €9.50 / €38

CHABLIS: Domaine Séguinot-Bordet, Burgundy, 2018 — €53

RED WINE

GRENACHE: Petit Paul, Reserve, Languedoc, 2019 — €8 / €32

TEMPRANILLO: Vino De La Tierra De Castilla, La Mancha, 2018 — € 9.5 / €38

RIOJA RESERVA: Rondan, Rioja, 2012 — €50

MALBEC: Susan Balbo, Signature, Mendoza 2018 — €68

SOFT & NON ALCOHOLIC DRINKS

COKE / DIET COKE / SAN PELLIGRINO / JARRITOS — €4

HEINEKEN 0.0 — €5

WHITE WINE: ELITZ "EINS-ZWEI-ZERO" Riesling €6.5 / €26

UNLIMITED PREMIUM FILTERED "ICEWATER" STILL / SPARKLING — €1 P/P

FULL PREMIUM TEQUILA LIST AVAILABLE ON REQUEST



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