



SNACKS

FRIED CALAMARI

lightly peppered calamari strips served with wasabi mayonnaise & french fries AED 48

BIG SOFT PRETZEL

freakishly big Bavarian pretzel with whole grain mustard and cheese sauce AED 36 (N,V)

ROASTED RED PEPPER HUMMUS

feta cheese & mint oil, with your choice of boxty wedges, flatbread or veggies AED 45 (V)

HONEY CHIPOTLE SHRIMP TACOS

with arugula, feta and a honey chipotle sauce AED 61 (S)

FRIED FISH TACOS

spicy red chili aioli, shredded cabbage, pico de gallo AED 48 (S,A)

SMOKED SALMON BITES

cold oak-smoked salmon with capers, onions, light horseradish sauce, lemon, and your choice of crisp boxty "blini" or cucumber slices AED 79

CHIPS & SAUCES

thick or thin cut chips & any two sauces AED 30

GUINNESS MAYO (A)

BEER CHEESE (A)

MARIE ROSE (V)

GUINNESS BBQ (A)

SKILLET CHIPS

thick or thin cut chips & the topping of your choice AED 42

CHICKEN CURRY (S)

BUFFALO CHICKEN &

BLUE CHEESE (S)

CHEESE DIP & WEDGES

creamy cheddar & green onion, served with boxty wedges for dipping AED 36 (V)

FRIED GOAT CHEESE

goat cheese beer battered and fried, with jalapeño infused honey and fresh thyme AED 45

PUB SLIDERS

American cheese, fried onions, Guinness mayo and pickle on Hawaiian rolls AED 79 (A)

KEBAB PLATTER

tri-colored Indian kebabs with Cajun spiced wedges, mango relish, cucumber raita AED 73 (N)

CHICKEN & CHIPS

beer battered with Colman's honey mustard sauce AED 61 (A)

CHICKEN BOXTY QUESADILLA

chicken, pico, cheddar cheese, between two potato boxties, red-chili aioli, sour cream AED 61 (S)

MOULES MARINIÈRES

mussels steamed with white wine, garlic, and leek cream AED 61 (A)

GUINNESS BBQ WINGS

also available, buffalo, or jerk spiced HALF AED 48 / WHOLE AED 71 (A, S)

BURGERS & SANDWICHES

served with thick or thin cut chips; sub soup or salad + AED 7

FADÓ PUB BURGER

grilled beef burger, cheddar, fried egg, arugula & tomato AED 82

BACON CHEESEBURGER MÓR

grilled premium beef, cheddar, turkey bacon, lettuce, tomato, onion AED 82

BLACK BEAN BURGER

black beans, roasted corn, pepper, brown rice burger, with chipotle aioli, dressed greens, pico, avocado AED 63 (V)

CLASSIC CHEESY DOUBLE STACK

two premium beef patties, cheddar, lettuce, tomato, pickles AED 85

TANDOORI CHICKEN WRAP

with tawa cooked vegetables in a light tomato sauce, served in a tortilla wrap AED 79 (N)

LAMB BURGER

grilled seasoned lamb burger with a creamy whipped rosemary & blue cheese aioli, dressed greens, pico and avocado on a potato bun AED 85

BOOKMAKER STEAK SANDWICH

tender steak, cheddar cheese, tomato, onion, horseradish mayo on a hoagie roll AED 97

GRILLED CHICKEN BAGUETTE

grilled chicken, turkey bacon, tomato marmalade, goat cheese & arugula AED 82

ENTRÉES

FISH & CHIPS

wild-caught cod with crispy chips, tartar sauce, coleslaw full AED 85 / lunch portion AED 54 (A)

SHEPHERD'S PIE

ground beef and vegetables in a rich sauce topped with colcannon, served with Guinness cheddar bread AED 79 (A)

BUTTER CHICKEN MASALA

Indian spiced tender boneless chicken in a rich tomato gravy, served with steamed basmati rice AED 79 (N)

CHIMICHURRI LAMB CHOP

with grilled vegetable stack, feta cheese crumbles & potato wedges AED 109

GRILLED HAMOUR PROVENCIAL

grilled grouper fillet, chickpeas, chorizo, olives and spinach in a tomato based sauce AED 91

BLACK ANGUS FILLET STEAK

wilted spinach & asparagus, mashed potatoes, mushroom sauce AED 169

BRICK ROASTED HALF CHICKEN

with colcannon, maple glazed parsnips, brussel sprouts and a whiskey mushroom sauce AED 79 (A)

SIDES

AED 27

STEAMED RICE

COLCANNON (V)

SLAW (V)

GUINNESS CHEDDAR BREAD (A)

(A) ALCOHOL • (N) NUTS • (S) SPICY • (V) VEGETARIAN

(all prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes)

AbuDhabi.oct.2018



SALADS

add grilled chicken +AED 15, grilled prawns +AED 24, or Soup of the Day +AED 27

SOUP OF THE DAY AED 31

SOUP & SALAD

soup of the day & a half portion Farmhouse Salad AED 67

FARMHOUSE SALAD

mixed greens, cucumber, red onion, marinated tomatoes, dried cranberries, toasted almonds, Feta cheese with red wine vinaigrette
full AED 54, half AED 36 (V)

PEAR & BLUE CHEESE SALAD

mixed greens, blue cheese crumbles, sliced pear, mandarin oranges, candied pecans, honey mustard AED 67 (V)

CEASAR SALAD

Romaine lettuce tossed in homemade Ceasar dressing, with Anchovies, sourdough croutons and shaved parmesan AED 54

SEASONAL MENU

CONTEMPORARY IRISH COOKING

ENTRÉES

GRILLED LOBSTER

served with vegetable, rice or fries, and lemon butter sauce AED 175

LOBSTER THERMIDOR

gratinated lobster with enriched pommery mustard sauce AED 175

LASAGNA VERDE ALL'EMILIANA

layered spinach pasta with Bolognese & Bechamel sauce AED 61

NACHOS

Mexican chips topped with seasoned ground beef or chicken, jalapeño and cheddar cheese AED 61

SPAGHETTI AL RAGOUT BOLOGNESE

hand-cut Bolognese, wide cut Italian pasta, aged Parmesan cheese AED 61

CHICKEN FAJITAS

AED 61

CHICKEN TACOS

AED 61

DESSERTS

GUINNESS ICE CREAM

vanilla ice cream spiked with Guinness and brown sugar
AED 34 (A)

FADÓ CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

topped with whipped cream, pecans and chocolate sauce
AED 34 (N)

GRANNY'S APPLE PIE

fruit pie served with whipped cream or ice cream AED 34

BAILEYS DOUBLE CHOCOLATE CHEESECAKE

decadent Irish cream cheesecake loaded with Baileys Irish Cream topped with a thick layer of chocolate ganache AED 34 (A)

COCKTAILS

HAPPY HOUR

MONDAY - FRIDAY
12 PM - 11 PM

FADÓ MANHATTAN

Black Bush Irish Whiskey, Carpano Antica Vermouth, Angostura bitters, garnished with a Luxardo cherry AED 54
classic version made with Bulleit Bourbon AED 48

FADÓ OLD FASHIONED

Jameson Irish Whiskey, Angostura bitters, simple syrup, soda, orange peel & Luxardo cherry garnish AED 54
classic version made with Bulleit Bourbon AED 48

IRISH WHISKEY SOUR*

Tullamore D.E.W. Irish Whiskey, fresh lemon juice, simple syrup, Angostura bitters, egg white AED 54
classic version made with Bulleit Bourbon (no egg white) AED 48

IRISH MULE

Jameson Irish Whiskey, ginger beer, fresh lime juice, served in a copper mug AED 54

*burgers & eggs cooked to customer request consumption of raw or under cooked foods of animal origin may increase your risk to food borne illness.
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