



TIME

BAR & GRILL

Food Menu

Dinner

SERVED DAILY 3 PM - 9 PM

TIME

BAR & GRILL

The Secret to the Bold Flavours and Inviting Aromas of Time Bar & Grill is our Chef's Dedication to Quality Ingredients, Rich Sauces and Freshly Prepared Dishes Full of Character.

From Hand-Crafted New York - Style Stone-Baked Pizzas and Irish Grill Favourites to Comforting Classics, Every Dish is Created to Bring Warmth, Flavour and Satisfaction to the Table.

Our Dinner Menu Offers the Perfect Blend of Hearty Bar Classics, Fresh Seafood, Indulgent Sides and Tempting Desserts, Served Daily from 3pm to 9pm.

APPETISERS & LIGHT BITES

Homemade Soup of the Day

€7.95

Freshly Made Soup of the Day Served with Croutons & Traditional Irish Soda Bread (1a, 4, 9) (G.F.O Available)

Beef Brisket Nachos

€13.95

Tortilla Chips topped with Our House Recipe Slow Cooked Beef Brisket, Cheddar Cheese, Garlic Mayo & Guacamole (1e, 4, 7, 9, 12)

Buffalo Chicken Wings (Small / Large) €13.95/€19.95

Lightly Battered Crispy Chicken Wings with Special Hot Sauce or Homemade BBQ Sauce, served with Blue Cheese, Sesame & Candy Cane Beetroot (4, 7, 9, 11, 13) **(add Fries €3)** (G.F.O Available)

Gambas Pil Pil

€15.95

King Prawns in Garlic, Chili, White Wine, Fresh Herbs & Butter with Homemade Focaccia (1a, 4, 5d, 13) (G.F.O Available)

Caeser Salad

€13.95

Baby Gem Lettuce, Bacon Lardons, Parmesan, Caesar Dressing, Candy Cane Beetroot (1a, 4, 7, 8) **(add Grilled Chicken €5, add Prawn (5.d) €6)** (G.F.O Available)

Superfood Salad

€14.95

Roasted Sweet Potato, Quinoa, Buckwheat, Italian Salad, Cherry Tomato, Pickled Red Onion, Carrot, Beetroot, Orange, Pumpkin & Sunflower Seeds, Dressed with a Citrus Dressing (7, 12, 13) **(add Grilled Chicken €5, add Prawn (5.d) €6)** (G.F.O Available)

Pillo Spicy Bag

€16.95

Fried Chicken Strips, Chili, Peppers, Onions, Chips, Curry Sauce & Garlic Mayo (1a, 4, 7, 9, 12, 13)

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PIZZAS

Hand Crafted New York Style Stone Baked

Classic Margherita

€17.95

Organic Tomato Sauce, Fiordilatte, Fresh Basil, Grana Padano, Extra Virgin Olive Oil (1a, 4)

Marinara

€16.95

Crushed Tomato, Garlic, Sicilian Oregano, Sea Salt, Extra Virgin Olive Oil (1a) (Vegan)

Pepperoni

€18.95

Organic Tomato Sauce, Mozzarella, Pepperoni (1a, 4)

Wild Garlic Halloumi

€20.95

Roasted Garlic Olive Oil Base, Mozzarella, Halloumi Cheese, Sun Dried Tomato, Baby Spinach, Grana Padano, Crushed Pistachio, Drizzle of Honey (1a, 3f, 4)

The Firestarter

€19.95

Organic Tomato Sauce, Mozzarella, Salami Ventricina, Nduja, Pepperoni, Finocchio Salami, (1a, 4)

La Dolce Coppa

€20.95

Roasted Garlic Olive Oil Base, Fiordilatte, Irish Goat Cheese, Caramelized Onion, Coppa, Ricotta, Pecorino, Rocket, Balsamic Glaze (1a, 4)

3 Cheese & Mushrooms

€19.95

Extra Virgin Olive Oil, Fiordilatte, Blue Cheese, Grana Padano, Portobello Mushrooms, Sicilian Oregano (1a, 4)

Signature Wild Garlic Dip (7) €2.50
GLUTEN FREE BASE AVAILABLE €2.00 EXTRA

FROM THE GRILL

Irish 8oz Sirloin

€32.95

With Portobello Mushrooms, Homemade Onion Rings, Fries & House Brandy Pepper Sauce (1a,4,7,12,13) (G.F.O Available)

add Prawn (5.d) €6

Grilled Steak Sandwich

€24.95

With Portobello Mushrooms, Homemade Onion Rings, Fries & House Brandy Pepper Sauce (1a, 4, 7, 12, 13) (G.F.O Available)

add Prawn (5.d) €6

Pillo Smash Burger

€21.95

Double Smashed Irish Beef, Crispy Onion, Smoked Bacon, Cheddar Cheese & Burger Sauce (1a, 4, 7, 11, 12, 13) (G.F.O Available)

Classic 8oz Beef Burger

€20.95

Chargrilled 8oz Irish Beef, Lettuce, Tomato, Crispy Onion, Heinz Ketchup, Mayonnaise & Cheddar Cheese (1a, 4, 7, 11, 12, 13) (G.F.O Available)

Cajun Chicken Burger

€19.95

Grilled Chicken, Cheddar Cheese, Lettuce, Pickled Onion, Relish & Burger Sauce (1a, 4, 7, 11, 12, 13) (G.F.O Available)

(All Burgers Served on a Sesame Brioche with Fries)

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CLASSIC MAINS

Traditional Roast Joint of the Day €23.95

Served with Creamy Mash, Sage & Onion Stuffing,
Honey Roast Veg & Pan Jus Gravy (1a, 4, 9, 13) (G.F.O Available)

Homemade Thai Red Curry

Chicken €20.95 Vegan €17.95 Prawn (5d) €22.95

Aromatic Medium Curry with Basmati Rice & Homemade Flat
Bread (1a, 10) **(add Fries €3)** (G.F.O Available)

Fish & Chips €23.95

Beer Battered Fresh Cod, Tartar Sauce, Mushy Peas & Side Salad
(1a, 7, 8, 12, 13)

Beef & Guinness Stew €22.95

Braised Irish Beef in our Rich Guinness Sauce Slowly Cooked with
Carrot, Onion & Celery on a Bed of Champ Mash Served with
Traditional Irish Soda Bread (1a, 1e, 4, 9)

Wild Mushroom Tagliatelle €18.95

Fresh Egg Tagliatelle in a Creamy Wild Mushroom & Truffle Sauce
with Garlic Bread (1a, 4, 7, 13) **(add Grilled Chicken €5, add Prawn €6)**

Pillo Noodle Stirfry

Chicken €20.95 Vegan €17.95 Prawn (5d) €22.95

Tossed in Noodles with Stir fry Vegetables in our Sweet & Spicy House
Sauce Finished with Peanut & Sesame (1a, 2, 10, 11) (G.F.O Available)

Lemon & Herb Glazed Salmon €24.95

Crushed Baby Potato Cake, Roasted Veg & Dill Cream Sauce (4, 8, 13)
(G.F.O Available)

Rigatoni Beef Bolognese €19.95

Rigatoni Pasta with Our Classic Beef Bolognese, Fresh Parmesan &
Toasted Garlic bread (1a, 4, 9, 13)

(All Beef Is Of Irish Origin)

FRIES

Garlic Cheese Fries (4, 7) €8.95

Brisket Loaded Fries (1e, 4, 7, 9, 12, 13) €11.95

Our House Recipe Slow Cooked Brisket with Garlic Mayo & Parmesan

House Fries €4.95

Sweet Potato Fries €6.95

Cajun Fries €5.95

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SIDES

Garlic Cheese Bread on a Toasted Ciabatta (1a, 4)	€6.95
Homemade Focaccia Slice (1a)	€5.95
Side of Vegetables	€5.95
Side Salad (7, 12)	€5.95
Homemade Beer Battered Onion Rings (1a, 13)	€7.95

DIPS

BBQ (4, 9, 12, 13)	€2.50
Hot Sauce (4, 13)	€2.50
Garlic Mayo (7)	€2.50
Peppercorn Sauce (4, 12, 13)	€2.50
Gravy (9, 13)	€2.50
Curry Sauce (1a, 4, 9, 12)	€2.50
Blue Cheese (4, 7, 13)	€2.50

DESSERTS

Dubai Chocolate Brownie**€10.95**

Delicious Brownie, Topped with Gorgeous Pistachio Kataifi Filling,
Topped with Callebaut Dark Chocolate Served with Freshly
Whipped Vanilla Dairy Ice-Cream (1a, 3f, 4, 7)

Fresh Fruit Pavlova**€9.95**

Meringue Topped with Crème Chantilly, Fresh Fruits & Coulis & Freshly
Whipped Vanilla Dairy Ice-Cream (4, 7) (G.F)

Cheesecake of the Day**€9.95**

Homemade Cheesecake & Freshly Whipped Vanilla Dairy Ice-Cream
(1a, 4) Please Ask Server for Today's Flavor

Rustic Apple Tart**€9.95**

Oven Baked Apple Tartlet, with Custard & Freshly Whipped Vanilla
Dairy Ice-Cream (1a, 4, 7)

Double Chocolate Fudge**€9.95**

Rich Chocolate Sponge Smothered in Luxurious Chocolate
Ganash, with A Crème Anglaise & Freshly Whipped Vanilla Dairy
Ice-Cream (1a, 4, 7)

Sticky Toffee Pudding**€9.95**

Warm Sticky Toffee Pudding Served with Caramel & Freshly
Whipped Vanilla Dairy Ice-Cream & Fruit Coulis (1a, 4, 7)
(G.F.O Available on Request)

TEA & COFFEE

Tea**€3.75****Herbal Tea****€4.25****Americano****€4.00****Cappuccino (4)****€4.50****Latte (4)****€4.50****Flat White (4)****€4.50****Espresso****€3.75****Double Espresso****€4.00****De-Caff Coffee****€3.50****Mocha (4)****€4.50****Hot Chocolate (4)****€4.95****Irish Coffee (4, 13)****€10.95****Liqueur Coffee (4, 13)****€10.95****Alternative Milk, Oat (1f), Soy (10)****€0.70**

Please Ask for Any Specific Allergies or Dietary Options

SUNDAE MENU

All Sundaes €8.95

Add any extra toppings €1 each

Jelly & Ice Cream

Served in a Tall Glass, Vanilla Ice Cream with Fresh Fruits (4)

Bueno Delight

Chocolate Bueno with Belgian Chocolate Sauce (1a, 3b, 4, 10)

Maltesers

Maltesers with Belgian Chocolate Sauce & Chocolate Flakes (1a, 1e, 4, 10)

Strawberry Meringue

Fresh Strawberries with Meringue Crumbs and Homemade Strawberry Sauce (4, 7)

Oreo Ice Cream Delight

Oreo Crumbs Smothered in Belgian Chocolate Sauce Finished with a Flake (1a, 4, 10)

Apple Crumble Dream

Served with Custard, Strawberry Sauce, and Fresh Berries (1a, 4, 7)

ALLERGENS

Contains:

1. Cereals Containing Gluten, 1.a Wheat, 1.b Spelt, 1.c Khorasan, 1.d Rye, 1.e Barley, 1.f Oats,
 2. Peanuts, 3. Nuts, 3.a Almonds, 3.b Hazelnuts, 3.c Cashews, 3.d Pecans, 3.e Brazil, 3.f Pistachio, 3.g Macadamia, 3.h Walnuts, 4. Milk,
 5. Crustaceans, 5.a Crab, 5.b Lobster, 5.c Crayfish, 5.d Shrimp, 6. Molluscs, 6.a Mussels, 6.b Clams, 6.c Scallops, 7. Eggs, 8. Fish, 9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites, 14. Lupine.
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Tips and Gratuities are distributed in accordance with the Payment of Wages (Amendment) (Tips and Gratitude's) Act 2022, ensuring fair and transparent allocation among staff.



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