
COCKTAILS

225 MARBLE HILL 15.00

Vanilla/Smooth/Tart

Peaky Blinder bourbon, fresh raspberry, fresh mint, pimento dram, maple & vanilla syrup, white egg, citrus

THE THIN MAN 15.00

Refreshing/Intense passion fruit/Spicy

Rhubarb gin, Prickly pear liqueur, passion fruit pulp, fresh ginger & chilli, citrus, jasmine infusion

ATTRACTED TO THE LION'S TAIL 15.00

Aromatic/Fruity/Jammy/Cherry-anise notes

Kraken rum, mango pulp, Crème de figue, maraschino Luxardo, citrus, star anise, guava juice

CHAMPS ELYSEES XO 15.00

Fizzy/Fruity/Sweet and tangy

Tanqueray 10 gin, blood orange pulp, St. Germain elderflower, citrus, elderflower cordial, champagne top up

ENTER THE VOID 15.00

Smokey/Tangy/Bittersweet/Aromatic

Mezcal, Galliano, lychee and ginger cordial, citrus, burlesque bitter

BOBBY BURNS 15.00

Aromatic/Dark fruits/Foamy

Stolichnaya vodka, Crème de more, Lillete, St Germain elderflower, citrus & pineapple juice, fresh blackberry, vanilla syrup

HONG KONG 20TH CENTURY 15.00

Aromatic/Refreshing/Citric

Roku gin, Italicus Bergamotto liqueur, orange liquor, lemongrass & ginger cordial, citrus, grapefruit juice, ginger bitter

TAINTED LOVE 15.00

Exotic/Tropical/Spicy

Ampersand mango chilli gin, hibiscus liqueur, fresh chilli, sugar syrup, guava juice, citrus, mango purée

BARREL-AGED ZOMBIE 15.00

Refreshing/Boozy/Almond & spice notes

Myers and Appleton rum, cucumber cordial, coconut pulp, amaretto cordial, pineapple juice, Absinthe, ginger beer

41 CARAT 15.00

Zingy/Fruity/Special

Suntory Toki whisky, Roku gin, cherry cordial, maraschino Luxardo, cranberry juice, raspberry pulp, citrus, cherry bitter

LANDING IN YUCATAN 15.00

Floral/Fruity/ Exotic/Aromatic

Tequila Patron reposado, Jose Cuervo Gold, prickly pear liqueur, mango pulp, vanilla syrup, citrus, guava juice

ARRACK PASSION FRUIT MOJITO 15.00

Fresh/Fruity/Exotic

Ceylon Arrack, rhubarb cordial, passion fruit pulp, lime, fresh mint

ALCOHOL-FREE COCKTAILS

QUO VADIS 12.00

Passion fruit and peach pulp, ginger cordial, mint leaves, guava juice

SPICED POMPEMOUSSE SPRITZ 12.00

Mango and blood orange pulp, fresh chilli, grapefruit juice, ginger beer

HERE TO ETERNITY 12.00

Strawberry and blackberry pulp, elderflower syrup, citrus, lychee juice

KALIKIMAKA COLADA 12.00

Mango and coconut pulp, basil cordial, pineapple & orange juice

VAT INCLUDED

STARTERS

**CRISPY CHILLI
SALT SQUID (S)** 14.00
Homemade sweet chilli sauce,
spring onion, lime

**YAKITORI CHICKEN
SKEWERS (S)(N)** 16.00
With a slightly spicy satay sauce,
lime, and coriander

**CRISPY CHICKEN
WINGS (S)** 13.50
Piri Piri hot sauce

**BRAISED BEEF & LAMB
VOL-AU-VENTS** 12.50
Wild mushrooms and red wine jus

**POPCORN SHRIMP
TEMPURA (S)** 16.50
Chilli mayo and lime

**NEW STYLE
SALMON SASHIMI (GF)** 19.00
Yuzu soy, avocado, chives,
hot sesame oil

**SWEETCORN
‘RIBS’ (V)(GF)** 14.00
Leone ‘magic dust’

(V) - Vegetarian, (GF) - Gluten free,
(S)- Spicy, (N)- Nuts

Cover charge 2€/pp
VAT INCLUDED





**CRISPY CHILLI
SALT SQUID (S) 14.00**
Homemade sweet chilli sauce,
spring onion, lime

**DUCK AND
WATERMELON
SALAD (N) 23.50**

Coriander, spring onion,
watermelon, mint, cherry
infused hoisin,
cashew nuts



SALADS

**WARM FIVE-SPICE
GRILLED CHICKEN
SALAD** 16.50
Chinese cabbage, crispy wonton,
creamy honey and mustard dressing



**GRILLED CORN AND
QUINOA SALAD (V)(S)** 16.00
Coriander, chilli, lemon, and
lime dressing



**DUCK AND WATERMELON
SALAD (N)** 23.50
Coriander, spring onion, watermelon,
mint, cherry infused hoisin,
cashew nuts

**LEONE CLASSIC
BURRATA SALAD (V)** 13.50
Cherry tomato, Italian basil,
olive oil

VAT INCLUDED
All dishes may contain traces of nuts



MAIN COURSE

**BEER-BATTERED
COD AND CHIPS** 22.50

Served with mushy peas, homemade fries, and tartar sauce



**LEONE'S SPECIAL
SHEPHERD'S PIE** 21.50

Slow braised lamb and beef with cheddar mash, rosemary, and a red wine sauce

**HERB CRUSTED
CHICKEN MILANESE** 19.50

Free-range hens' egg, brioche crumb, truffle cream and parmigiano Reggiano



**SCOTTISH SALMON
TERIYAKI** 26.00

Teriyaki, lemon, lime, Bok choy

**PAN-SEARED
SEA BASS FILLET** 25.00

Crispy broccolini, wild mushrooms, ginger soy

**HOMEMADE VEGETARIAN
CANNELLONI (V)** 19.50

Spinach, ricotta, sage, tomato and béchamel

**CREAMY WILD MUSHROOM
RISOTTO (V)** 22.50

Mixed wild mushrooms, truffle oil, parmesan

**CONFIT IRISH
DUCK LEG** 28.50

Moroccan spiced lentils

**THAI RED CURRY: DUCK /
CHICKEN / VEGETABLE** 24.00

Chilli, choy sum, sweet potato, aubergine, lychee

FUSILLI CAPRINO 21.00

Pasta with goat's cheese sauce, chorizo sausage and capers



Scottish Salmon Teriyaki

GRILL

**ROSEMARY AND THYME
MARINATED NEW ZEALAND
LAMB CHOPS 29.00**

Rocket and cherry tomato salad,
olive oil



**FLAT-IRON WAGYU
BEEF STEAK 220gr. 39.00**

Choose one side and a sauce

PIRI PIRI CHICKEN (S) 21.00

Grilled half chicken, lemon
and herbs

**BEEF ENTRECÔTE
NEBRASKA 300gr. 36.00**

Finest American grass-fed beef.
Choose one side and a sauce

WAGYU BEEF BURGER 24.00

Brioche bun, chipotle aioli, lettuce,
Monterey Jack cheese, tomato,
caramelized onion & fries

ADD CRISPY PANCETTA 2.50

ADD FRIED FREE-RANGE EGG 1.50

SAUCES: Chimichurri, Béarnaise,
Green Peppercorn



Wagyu Beef Steak

SIDES

FRIES 6.00

GRILLED BROCCOLINI
WITH SESAME SAUCE &
AROMATIC HERBS 9.00

BUTTERED HERB MASH 7.00

GREEN SALAD 8.00

STEAMED
JASMINE RICE 6.00

MIXED GRILLED
VEGETABLES 7.00

SWEET POTATO FRIES 7.00



**PASSIONFRUIT
POSSET 8.00**

Panna cotta style dessert,
passionfruit jelly

DESSERTS

**STICKY TOFFEE
PUDDING** 8.00
Vanilla ice cream and caramel sauce

**CHOCOLATE
TORTE (GF)** 8.00
Flourless cake, served with sour
cream and blueberries

**PASSIONFRUIT
POSSET (GF)** 8.00
Panna cotta style
dessert, passionfruit jelly

**PEAR & APPLE
CRUMBLE** 8.00
Poached pear and apple,
cinnamon and vanilla syrup.
Served with custard

**ICE CREAMS &
SORBETS** 8.00
Please ask your server

**KIDS MENU AVAILABLE
ON REQUEST**
Kids under 12 years
Please ask your server



CHURROS 8.00
Served with pineapple salsa, dulce de
leche & warm chocolate sauce



WINES

WINE BY GLASS

CHAMPAGNE & SPARKLING WINE

Moët & Chandon Brut	16.00
Anna de Codorniu	8.95

WHITE WINES

Yllera Sauv.Blanc/T.Castilla	5.95
El Perro Verde Rueda, Verdejo	6.50
Señorio de Sobral Albariño, Rías Baixas	6.95
Drouhin Petit Chablis Chardonnay	9.00

RED WINES

Yllera Castilla 9 months barrelled, Tempranillo	5.95
Ninin Ribera, Tempranillo	7.95
Viña Pomal Crianza Rioja, Tempranillo	7.50
F. Schatz Acinipio Lamberger, Málaga	8.00

ROSE WINES

Naranjas Azules Soto Manrique, Garnacha	5.95
Pinot Grigio Blush Ramato Campagnola, Venice	7.95
Aix Côtes de Provence, Coupage	10.00

BOTTLES

CHAMPAGNE

Moët & Chandon Brut	100.00
Veuve Clicquot	125.00
Moët Ice Imperial	130.00
Billecart Salmon Brut Reserve	130.00
Laurent Perrier Rosé Brut Reserve	180.00
Dom Perignon Vintage 2012	370.00
Louis Roederer Cristal Vintage 2014	400.00

SPARKLING WINES

Anna Codorniu	32.00
Tallero Prosecco di Traviso	37.00
Gramona La Cuvée	48.50

WHITE WINES

SPAIN

Yllera Sauv.Blanc · T. Castilla	23.50
Señorio de Sobral Albariño, Rías Baixas	29.00
El Perro Verde Verdejo, Rueda	31.00
Jose Pariente Rueda, Verdejo	34.00
Nilva Moscatel Málaga	34.00
Mar de Frades 75CL 36.00 /Magnum 76.00 Albariño, Rías Baixas	
Finca la Colina Rueda Sauvignon Blanc	44.00
Meraldís Verdejo (13 months barrelled)	49.00
F. Schatz Chardonnay, Málaga	55.00
Ossian Verdejo	75.00

FRANCE

Drouhin Petit Chablis Chardonnay	48.00
Bourgogne Vincent Giradin Chardonnay	62.00
Clos du Chateau de Puligny Montrachet	140.00

ITALY

Pinot Grigio Veneto Campagnola	36.00
Riesling St Michael Eppan DOC Alto Adige	38.00

OTHER REGIONS

Cloudy Bay Sauvignon Blanc, New Zealand	72.00
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ROSE WINES

SPAIN

Naranjas Azules	25.00
Soto Manrique, Garnacha	
Can Sumoi	37.00
Penedés	

FRANCE

Aix	75cl 46.00 / Magnum 89.00
Côtes de Provence, Coupage	
Ultimate Provence	47.00
Côtes de Provence, Coupage	
Amour de Tropez	48.00
Côtes de Provence	
M de Minuty	52.00
Côtes de Provence, Coupage	
Whispering Angel	64.00
Côtes de Provence, Coupage	
Domaine Ott	84.00
Côtes de Provence, Coupage	

ITALY

Pinot Grigio Blush	37.00
Ramato Campagnola, Venice	
Tenuta Rapitalà Rosato	38.00
Sicily, Nerello Mascalese	

RED WINES

SPAIN

Yllera Castilla	23.50
9 months barrelled, Tempranillo	
Vizcarra Ribera	29.00
Fino Tinto	
Ninin Ribera	35.00
Tempranillo	
Viña Pomal Crianza	36.00
Rioja, Tempranillo	
F. Schatz Acinipio	36.00
Lamberger, Málaga	
Baron de Ley Finca Monasterio	46.00
Rioja	
Pago de los Capellanes	64.00
Crianza Ribera	
Viña Ardanza	68.00
Reserva Rioja	
Aalto	70.00
Ribera del Duero	
Valduero 2 Cotas Reserva	75.00
Ribera del Duero	

Hacienda Monasterio Reserva	90.00
Ribera del Duero	
Tadeo Tinaja, Ronda	122.00
Petit Verdot	
Aalto PS	150.00
Ribera del Duero	
Flor de Pingus Ribera	220.00
Tempranillo 2019	

FRANCE

Château Marjosse Bordeaux	49.00
Classic Blend	
Domaine de L'aurage	69.00
Bordeaux, Merlot	
Domaine de la Janasse	98.00
Châteauneuf du Pape 2018	

ITALY

Chianti Classico	39.00
Riserva DOCG	
La Poiane Valpolicella	45.00
Ripasso DOCG	
Cantina Di Montalcino	87.00
Brunello di Montalcino DOCG	

OTHER REGIONS

Gran Callejón del Crimen	48.00
Finca La Luz, Valle de Uco Malbec Reserva	
Saint Clair Pioneer Block 10	66.00
Pinot Noir, New Zealand	

GIN MENU

All served with Fever Tree Premium Tonic

MARTIN MILLER 14.00

ENGLAND

Black peppercorns, strawberries

AMAZONIAN 14.00

PERU

Fresh mint, dehydrated pineapple

GIN MARE 14.00

SPAIN

Fresh rosemary, fresh basil

COLOMBIAN ORTODOXY 14.00

COLOMBIA

Coffee beans, coconut

MONKEY 47 14.00

GERMANY

Grapefruit rind, sage leaf

GIN VINE 14.00

FRANCE

Green grapes, red grapes

ROKU 14.00

JAPAN

Shiso leaf, nashi pear slice

TANQUERAY 10 14.00

ENGLAND

Grapefruit rind, lime

BULLDOG 14.00

ENGLAND

Dehydrated orange, star anise

VAT INCLUDED

