



2017

# Chameleon Restaurant Tapas Menu 2017

Chameleon

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## Recommended Citation

Chameleon, "Chameleon Restaurant Tapas Menu 2017" (2017). *Menus of the 21st Century*. 153.  
<http://arrow.dit.ie/menus21c/153>

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# SPICE BAR - ASIAN TAPAS

## AND CLASSIC CHAMELEON SET MENUS



### CLASSIC CHAMELEON SET MENUS

#### JAVA - €35 per person

##### SATE AYAM

Free range Irish chicken satay served with our peanut sauce

##### KARI JAVA (C)

A traditional Javanese curry with braised shoulder of Wicklow lamb & sweet potato

##### OTAK OTAK PIPEH

Crab cake, with haddock, Asian herbs, ginger, garlic and chillies in a panko crumb, with chilli mango dip.

##### JAVANESE SHORT RIB OF BEEF

Cooked for 10 hours, served in a star anise infused ketchup manis

##### ASINAN

Salad with cucumber, mango, Chinese leaves with a peanut and black sesame dressing

##### SESAME FRIED VEGETABLES

Seasonal greens wok fried with sautéed onions and toasted sesame seeds

##### BAMI GORENG

Wok fried noodles with beansprouts, ginger, garlic & soy sau

#### VEGETARIAN - €30 per person

##### BALINESE YELLOW CURRY

A coconut curry, with flavours of black pepper, nutmeg, lemongrass & galangal, with long beans, courgettes and mangetout

##### PERKEDEL

Potato & chickpeas crushed and mixed with carrot, banana shallots, celery, curry leaves & Pandang leaves with pickled aubergine mayonnaise

##### CRISPY TOFU STEAMED BUN

Crispy tofu, mango chilli, pickled chillies and scallions

##### ASINAN

Salad with cucumber, mango, Chinese leaves with a peanut and black sesame dressing

##### SESAME FRIED VEGETABLES

Seasonal greens wok fried with sautéed onions and toasted sesame seeds

##### BAMI GORENG

Wok fried noodles with beansprouts, ginger, garlic & soy sauce

##### GALANGAL SPICED RICE

#### SUMATRA - €40 per person

##### POACHED PRAWNS

Poached prawns in a galangal, red chilli, apple cider vinegar & palm sugar dressing.

##### OTAK OTAK PIPEH

Crab cake, with haddock, Asian herbs, ginger, garlic and chillies in a panko crumb, with chilli mango dip.

##### IKAN BAKAR COLO COLO

Fresh Irish fish baked in a banana leaf parcel with an aromatic spicy past

##### TIGER PRAWNS STEAMED BUN

Marinated, crispy prawns with mango & chilli jam, pickled chillies and scallions

##### ASINAN

Salad with cucumber, mango, Chinese leaves with a peanut and black sesame dressing

##### SESAME FRIED VEGETABLES

Seasonal greens wok fried with sautéed onions and toasted sesame seeds

##### BAMI GORENG

Wok fried noodles with beansprouts, ginger, garlic & soy sauce

### ASIAN TAPAS

#### FROM THE SEA

##### POACHED PRAWNS €11.95

Poached prawns in a galangal, red chilli, apple cider vinegar & palm sugar dressing.

##### IKAN BAKAR COLO COLO €9.50

Fresh Irish fish baked in a banana leaf parcel with an aromatic spicy paste

##### CUMI CUMI GORENG €8.95

Crispy marinated squid served with a sweet chilli dip

##### OTAK OTAK PIPEH €9.95

Crab cakes, with haddock, Asian herbs, ginger, garlic and chillies in a panko crumb. With chilli mango dip.

#### FROM THE LAND

##### PANGSIT GORENG €8.95

Crispy fried pork wontons, served with our own chilli dip

##### SATAY AYAM €8.50

Free range Irish chicken satay served with our peanut sauce

##### JAVANESE SHORT RIB OF BEEF €9.50

Cooked for 10 hours, served in a star anise infused ketchup manis

##### KARI JAVA (C) €8.95

A traditional Javanese curry with braised shoulder of Wicklow lamb & sweet potato

##### OPOR AYAM (C) €8.95

Free range Irish chicken thigh cooked in a rich sauce with coconut, chillies & lemongrass

##### BABI KETJAP €7.50

A slow confit of Fermanagh black pork belly, marinated for 2 days in dry spices

#### FROM THE EARTH

##### ASINAN (C) (V) €6.95

Salad with cucumber, mango, Chinese leaves with a peanut and black sesame dressing

##### BALINESE YELLOW CURRY (C) (V) €8.95

A coconut curry, with flavours of black pepper, nutmeg, lemongrass & galangal, with long beans, courgettes and mangetout

##### PERKEDEL (V) €9.95

Potato & chickpeas crushed and mixed with carrot, banana shallots, celery, curry leaves & Pandang leaves with pickled aubergine mayonnaise

##### NASI GORENG €13.95

Wok fried rice with prawns, ketiap manis (sweet soy) garlic & ginger topped with fried shallots & a satay

### IMPORTANT STUFF

All our chicken is free range and Irish. All our meat is locally sourced in Ireland. All fresh fish is Irish and from sustainable stocks.

Please inform a member of staff if you have any food allergies or intolerances and we will be more than happy to accomodate/advise you.

We have a menu listing all fourteen allergens located in our service area.

All Set Menus served with basmati rice & condiments. Service charge of 12.5% is charged on groups of 6+

### HOUSE SPECIALITY, STEAMED BUNS

##### BRISKET €5 or 2 for €9

Brisket, hoi sin, hot sauce, pickled chillies and scallions

##### TIGER PRAWNS €5.50 or 2 for €9.50

Marinated, crispy prawns with mango & chilli

##### PORK BELLY €5 or 2 for €9

Slow cooked, caramelised, with fiery kimchi

##### FRIED TOFU €5 or 2 for €9

Crispy tofu, mango chilli, pickled chillies and scallions

##### ROAST DUCK €5.50 or 2 for €9.50

Shredded duck, hoi sin and pickled scallions

### SIDES

##### STEAMED BUNS €2.50

Smothered in a garlic and coriander butter

##### CHIPS €4

Handmade and cooked twice, with a dip from the selection below

##### ATJAR €2

Mixed pickled vegetables, a lovely palate cleanser

##### KRUPUK €3

Indonesian prawn crackers with dips

##### FRIED PEANUTS €3

##### SPICED RICE €3.50

Basmati rice seasoned with galangal & garam masala

##### STEAMED BASMATI €2

##### DIPS €1.75

Peanut sauce, chilli jam, chilli ketchup, aubergine mayo, mango chilli.

### DESSERTS

White chocolate and coconut panna cotta, passion fruit sauce & shortbread. €6.50

Pisang goreng, a banana and chocolate spring roll, pineapple compote, with sorbet. €6.50

Classic lemon tart brûlée with raspberry sorbet. €6.50

Warm chocolate Brownie, vanilla ice cream, chocolate sauce. €6.50

### ICE CREAMS & SORBETS €6.50

Strawberry, pistachio, vanilla, chocolate. Raspberry sorbet, passion fruit and mango sorbet, coconut sorbet.

(C) Coeliac (V) Vegetarian

### TEAS & COFFEES

Americano €2.50  
Cappuccino €3.00  
Espresso €2/€3  
Café Latte €3.00  
A selection of herbal teas, just ask €2.75

# DRINKS



## Wines, Aperitifs, Beers & Ciders and Soft Drinks

### LIGHT, SIMPLE, DELICATE REDS

#### La Villette

GSM, France €36  
Intense black currant and red fruit aromas with a hint of spice. Rich, bold and fruity with satin smooth tannins.

### JUICY, MEDIUM, FRUIT LED REDS

#### Stonewalker

Shiraz South Africa Gls €7 Btl €26.00  
The palate is weighed down with dark black fruits with an underlying subtle spice with a long smooth finish.

#### Terre di Chiara- On Tap

Nero d'Avola/Syrah, Sicily Gls €7.50 - Carafe (50cl) €19.50 75cl €29.00  
Typical red berry with subtle notes of spice, round and well balanced with lots of ripe fruit on the finish.

#### Big Oak

Shiraz/Cabernet, South Africa €29.00  
Medium bodied with succulent black and blue fruit flavours brushed with dark chocolate and spice leading to a vibrant juicy finish.

#### Twiggy

Montepulciano d'Abruzzo, Italy €39.00  
The palate offers gorgeous ripe cherry and blackberry fruit. The wine is dry and smooth and perfectly rounded and delicious.

### SPICY, PEPPERY, WARMING REDS

#### Masseria del Fauno

Primitivo, Italy €27.50  
Dark and intense ruby colour. It reveals a nose of tar, liquorice and red berries, with strong tannins.

#### Opawa Pinot Noir

Marlborough, New Zealand €44.00  
On the nose it shows cherry and red plums with savoury spices, cocoa powder and a hint of toasty oak. Elegant and juicy on the palate, it displays multi-layered fruit flavours accompanied by soft, fine tannins.

### OAKED, INTENSE CONCENTRATED REDS

#### Catena Vista Flores,

Malbec, Argentina €42.00  
Dark violet in colour. Ripe concentrated dark and red fruit aromas with hints of lavender and spice. Full and rich with well integrated tannins, crisp acidity and great length.

#### Marques de Caceres Excellens

Rioja Tempranillo, Spain €36.00  
Raspberries and strawberries with a hint of soft spice from ageing in oak. Rich in the mouth with ripe tannins that highlight its structure and elegance.

### DRY, DELICATE NEUTRAL WHITES

#### Bodegas Campos Reales, Verdejo

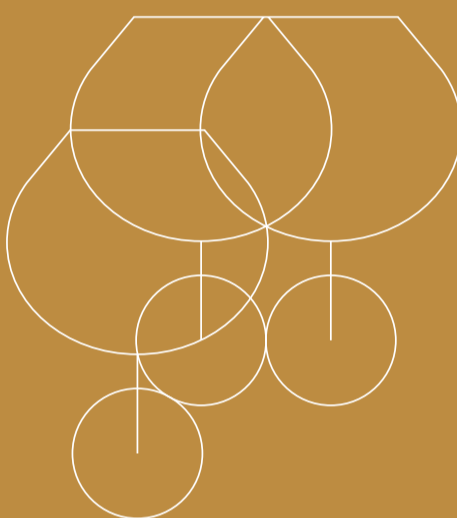
Spain Gls €7.00  
Carafe(50cl) €18 75cl €26.50  
Gooseberries on the nose, hints of apple and white fruit with fine balance and crisp acidity.

#### Markus Huber, Gruner Veltliner - On Tap

Austria Gls €7.50 - Carafe (50cl) €19.50 75cl €29.00  
A piercing aroma of green apple and white flowers, leading to a wonderfully crisp finish.

#### Peter & Peter

Riesling, Germany €35.00  
A soft apple character and mouth watering acidity dry and fresh, apple and citrus fruit flavours.



### DRY, HERBACEOUS, AROMATIC WHITE

#### Urmeneta

Sauvignon Blanc, Chile €26.00  
Aromas of pear and lime with a herbaceous undercurrent. A crisp, dry wine.

#### Bellingham Pear Tree

Chenin Blanc/Viognier South Africa €29.00  
A burst of tropical pineapple, passion fruit and honey melon tinged with yellow peach.

#### Maui

Sauvignon Blanc, New Zealand €39.00  
A zesty and aromatic wine with lots of lively fruit characters. A concentration of assertive passion fruit and tropical fruit flavours.

#### Ziobaffa

Organic Pinot Grigio, Italy €31.00  
This wine has fresh rich aromas of apples and pears with hints of citrus that fade into a floral bouquet and on the palate it is bright and fresh with wonderful fruit flavours.

### JUICY, FRUIT DRIVEN RIPE WHITES

#### Tommasi Lugana,

Trebbiano di Lugana, Italy €40  
Moon yellow in colour. Tropical fruits, white flowers and spicy aromas. Medium bodied, clean and crisp with hints of tropical fruits.

#### Chateau Pennautier,

Viognier, France €35  
Honeysuckle on the nose with a hint of sherbet. Crisp and fresh with more honeysuckle and apricots with a well balanced lingering finish.

### ROSÉ

#### Domaine la Colombette

Rosé Grenache, France €32.00  
This wine shows delicate red berry fruit flavours and a very fresh and crisp palate.

### SPARKLING

#### On Tap Prosecco

Gls€7.50 Carafe (50cl)€21.00

#### Serena Prosecco

Frizzante €30.00  
This is a light mildly sparkling Prosecco with lovely fruit concentration and floral aromas.

#### Louis Roederer

Brut Premier €85.00  
freshness of youth with the roundness and vinosity of mature wine. This is structured, expansive Champagne with a smooth attack and a modern, powerful style with no loss of finesse.

### APERITIFS

A selection of Bellini ( Ask your server) €8.50  
Hidalgo Sherry La Gitana Manzanilla Gls €6

### BEERS & CIDERS

Howling Gale, Pale Ale, €5.50  
Sunburnt Irish Red - 33cl €5.50  
Barefoot Bohemian Pilsner €5.50  
Knockmealdown Stout €5.50  
Hurricane I.P.A. €6.00  
Asahi €5.50  
Erdinger Non Alcoholic €5.25  
Aspalls Suffolk Cyder €6.00  
Highbank Orchard, Organic,  
Honeyed Cider €11.50

### SOFT DRINKS

Pink lemonade €2.95  
Traditional Lemonade €2.95  
Orangeade €2.95  
Perrier 75cl €4.00  
Vittel 50cl €3.50  
Coke, diet Coke €2.65  
Club orange €2.65  
7up, diet 7up €2.65