

# MARLIN

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MARLIN

11 Bow Lane East, Dublin 2

Enquires & Bookings - [dining@marlin.com](mailto:dining@marlin.com)

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# SPARKLING & CHAMPAGNE

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Corte Delle Calli, Prosecco	Veneto Italy	€9.00	€39.00	The wine pours a bright straw yellow colour, with some greenish hints. Fresh in flavour, pleasant and harmonious to the palate.
Astoria Valdobbiadene Prosecco	Veneto Italy		€59.00	Produced solely from grapes grown on the Astoria estate in Valdobbiadene, this is a high quality and stylish Prosecco with elegant, ripe fruit flavours balanced by a clean acidity that refreshes the palate.
Alsina&Sardá, Cava Brut Nature Reserva	Cava Spain	€11.00	€65.00	Organic, natural and vegan friendly Cava with lively bubbles. On the nose, white and citrus fruits stand out with nuances of sweet buns and fresh yeast. In the mouth fresh and balanced.
Gremillet NV, Champagne Brut	Champagne France		€120.00	Showing fine mousse in the glass and fresh floral aromas mixed with characteristic toasty yeast overtones, balanced by richer fruit and classic baked biscuit flavours, with a crisp citrus finish.
Moët & Chandon NV, Champagne Brut	Champagne France		€175.00	A blend of Chardonnay, Pinot Noir and Pinot Meunier. Pale yellow colour with a tinge of green. The palate shows predominantly Pinot characteristics. Light, persistent sparkle. Very ample in the mouth, with a discreet finish.
Moët & Chandon Imperial Rose, Champagne	Champagne France		€180.00	Lively and generous, Rose Imperial distinguishes itself by a radiant colour; an intense fruitiness and flamboyance on the palate that instantly seduce and delights.
Tattinger Rose, Champagne	Champagne France		€160.00	Prestige rosé is made in a fruit-forward, full-bodied style. The high proportion of Chardonnay in the blend gives a lively, fruity, fresh and elegant wine with a fine bead of refreshing bubbles.
Dom Perignon 2009, Champagne	Champagne France		€160.00	The Dom Pérignon Vintage 2009 is made from a secret blend of Chardonnay and Pinot Noir. On the palate, the wine is fruity, ripe, fleshy and of great depth. Rich and full-bodied, the Dom Pérignon Vintage 2009 is extremely consistent, with a perfectly contained power. An array of sensations can be felt, such as a silky, saline and sappy side, with bitterness and even tasty iodised touches.

## ROSE WINE

Chateau L'Esparrou Grande Reserve IGP	Pays d'Oc France	€10.00	€38.00	Deep rose pink with bright pink tints. This intensely gourmand rose offers aromas of freshly picked small red fruits on the nose and a great balance between smoothness and fresh fruitiness in the mouth.
Chateau Saint Croix Magnolia	Cotes de Provence France		€43.00	Fruity, clean nose with sweet pear, flower and pea aromas. A light mousse leads to an attractive palate of lemon, tropical fruit and apple with crunchy acidity to balance. Refreshing simple and easy to enjoy!

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# WHITE WINE



L'Esparrou Grande Reserve Sauvignon Blanc	Pays d'Oc France	€9.00	€34.00	Lovely pale yellow colour. Aromas of broom, flint, citrus and boxwood. Fresh and mouth-watering with a nice smoothness.
San Giorgio, Pinot Grigio delle Venezie	Veneto Italy	€9.00	€35.00	A pleasant, fruity wine with notes of pear and floral hints. Fresh, harmonious and well balanced.
Lupo Meraviglia, Uno di Uno, Vermentino	Puglia Italy		€38.00	Fruity aromas, notes of cedar & white peach, apricot & apple. On the palate it is warm with well-balanced acidity.
Paul Mas Reserve, Picpoul de Pinet	Languedoc France	€9.25	€39.00	Elegant notes of white pear and citrus with mineral and herbaceous tones. Balanced with good acidity and fruit driven notes on the finish.
La Bascula, Albarino	Rias Baixas Spain	€9.50	€40.00	Fresh citrus aromas with some lightly nutty and white spice characters. The palate has appealing ripe stone fruit, with lime and mineral notes, balanced by zesty acidity.
Tindall Sauvignon Blanc	Marlborough New Zealand	€10.00	€40.00	Powerful, aromatic notes of fresh passionfruit and ripe lime over a herbaceous background. The palate is textured and concentrated with exotic fruits and citrus flavours.
Herencia Altas, Granatxa Blanca	Terra Alta Spain		€47.00	Very aromatic with notes of melon and white fruits on nose. On the palate it is balanced with a medium body and a nice crisp freshness.
Bodegas Torrederos, Verdejo	Rueda Spain		€44.00	Clean and elegant wine with white fruit aromas (Pear), Fennel notes and anis flavour. Well balanced and fruity wine
Talmard Macon - Uchizy, Chardonnay	Burgundy France	€11.00	€49.00	Extremely elegant, pleasantly crisp, with restrained flavours of peach, Golden Delicious apple, beautiful minerality, a pleasant rounded mouthfeel and a long finish
Charles & Charles, Reisling,	Washington USA		€53.00	Gorgeous, full flavoured Riesling with aromas driven by honeysuckle, spice, citrus lime, apricot, slate and great minerality. Taut on the palate with beautifully focused fruit.
Bernard Michaut Chablis	Burgundy France		€55.00	Floral aromas on the nose accompanied by fresh citrus and mineral notes. On the palate it is light, edgy and floral. This is a wine with great freshness and balanced acidity.
Louis Latour Grand Ardeche, Chardonnay	Ardèche France		€57.00	Notes of acacia flowers and honey on the nose. On the palate, the attack is powerful and slightly toasted to continue on floral notes and fresh butter.
Lugana, San Benedetto, Zenato,	Lombardy Italy	€12.00	€57.00	Intense floral aromas and fruity citrus notes, on the palate this Lugana opens up as a well-balanced, mineral and delicate wine.
Singellus, Avesso Vinho Verde	Vinho Regional Minho Portugal		€58.00	Fresh citrus aromas. In the mouth, an envelopment of freshness and minerality, with notes of very balanced ripe fruit. Long and persistent finish.

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# RED WINE

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Reserve de La Motte, Merlot	Pays d'Oc France	€9.00	€34.00	Aromas of spice, eucalyptus and red fruits, followed by vanilla and peppery notes. The palate offers ripe, concentrated fruit and good body, balanced by refined tannins and bright acidity.
Elsa Bianchi, Malbec	Mendoza Argentina	€9.00	€35.00	On the palate, there is a sweet entry, round and soft tannins, balanced acidity, and medium structure, with an elegant mouthfeel. Aromas of ripe red fruit predominate, with floral touches of violets, intense and aromatic.
Sogno di Ulisse, Montepulciano D'Abruzzo	Abruzzo Italy	€9.25	€37.00	Medium bodied, softly textured and with great fruit intensity. The nose shows layers of plum and red cherry aromas, with blueberry, blackcurrant and savoury red fruits.
La Bascula, Tempranillo	Rioja Spain	€9.50	€37.00	Ripe berries and warm spice with a generous, broad palate, supple tannins and toasty oak. The wine evokes the journeys of medieval knights and pilgrims across Rioja on the Camino de Santiago.
Puna Snipe Cabernet Sauvignon	Central Valley Chile	€9.50	€38.00	Thick skins lead to classically high tannins and strong red and black fruit-forward characteristics on both the nose and palate.
Primitivo 'Neprica' Tormaresca	Puglia Italy	€11.00	€40.00	Red fruit, black cherries, with hints of candied fruit and liquorice as well. Soft in its initial sensations, supple tannins and structured.
Montebueno Crianza	Rioja Spain		€44.00	Aromas of cherry and blackberry jam with a hint of wood that complement the fruity palate with notes cinnamon and toasted vanilla.
Famille Descombe, Côtes du Rhone	Côtes du Rhone France	€11.00	€43.00	Blossomy notes of lilac and rose petal accent fresh black-plum and cherry flavours in this easy drinking and fruity red.
Château Les Paruades, Bordeaux Superior	Bordeaux France	€11.25	€48.00	A nose of rose petal, mineral and black fruits are at the core of this wine. Mineral notes translate to the palate as well, with dense ripe blueberry, blackberry and black cherry fruit.
Domaine Boisson, Les Trois Terroirs Cairanne	Rhone France		€52.00	This ruby-coloured wine reveals a dominant nose of black fruit, with scents of sweet spices and black pepper. It has an unctuous and rich feel in the mouth, followed by an aromatic finish and powerful length.
Hither & Yon, Shiraz	McLaren Vale Australia		€58.00	Mulberry, blueberry, choc-mint biscuits. Lush body, brisk and assertive. Fruity tannin, cracked spice, toasty oak compliment the smooth delivery.

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# PREMIUM WHITE WINE

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Les Princes Abbes, Pinot Blanc

Alsace  
France

€60.00

Lovely soft, fruity character with surprising weight and elegance. Lifted florals lend fantastic delicacy to the sustaining finish, which is bursting full of apricot, peach and pear.

Domaine Thomas & Fils,  
Le Perrier Sancerre

Loire Valley  
France

€72.00

The nose diffuses aromas of citrus fruits, wild herbs, white pulp fruit and hints of plants. On the palate it flows limpid and clean, showing an elegant freshness and a delicate mineral note

Domaine Henri  
Delagrance, Meursault

Burgundy  
France

€136.00

Tastefully complex with a deep bouquet of hawthorn, acacia and elderberry. A mineral note of flint. Full bodied with aromas of citrus and hints of vanilla. Hazlenut and honey flavours develop over time.

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# PREMIUM RED WINE

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Domaine Le Sang des  
Cailloux

Rhone  
France

€80.00

The emphasis here is on elegance rather than power. Refined tannins with outstanding overall complexity and balance.

Chateau Vieux Lartigue  
Saint-Emilion Grand Cru  
2014

Bordeaux  
France

€92.00

This superb Bordeaux is packed with fruit with a rounded vanilla character and an earthy richness to it. Chateau Vieux Lartigue is one of Bordeaux's top vineyards, it was awarded it's grand cru status in 1999 due to it's traditional artisan methods of wine making.

Saintayme Saint-Emilion  
Grand Cru  
2015

Burgundy  
France

€105.00

Is 100% Merlot and has a deep garnet colour. It springs from the glass with bold notions of baked black plums, chocolate-covered cherries, and boysenberry preserves, followed by hints of lilacs, liquorice, and smoked meats. Full-bodied, the palate is big, rich and decadently fruity with a plush texture and a long, spicy finish.

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# Marlin Signatures Cocktails

## On the Other Side

€13.00

Gordons London Dry Gin, Cucumber, Mint, Elderflower, Orgeat & Soda

## Flaming Souls

€13.00

Jose Cuervo Silver, Passionfruit pure, Tabasco, Simple Syrup, Lime, Grapefruit Bitters & Angostura

## Sheared Bolt

€13.00

Teeling Small Batch, Shanky's Whip & Orange Bitters

## Gender Fluid

€13.00

Gordon's Pink Gin, Blue Curacao, Lime, Lemon & Grenadine

## Still FIGuring it out

€13.00

Sea Dog Jamaican Rum, Sweet Vermouth, Fig, Lime & Simple Syrup

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# Seasonal Cocktails

<b>Jamie &amp; Ginger Smash</b>	€13.00
Jameson, Lemon, Mint, Simple Syrup, Ginger Syrup & Soda	
<b>Brainstorm</b>	€13.00
Bushmills Blackbush, Dry Vermouth, Cherry Brandy & Benedictine	
<b>Kentucky Lemonade</b>	€13.00
Bulleit Bourdon, Triple Sec, Lemon and Lime, Simple Syrup & Soda	
<b>Banana Drama</b>	€13.00
Smirnoff Vodka, Crème de Banana, Blue Curacao, Lemon & Whites	
<b>Peach Party</b>	€13.00
Smirnoff Vodka, Peach Schnapps, Orange and Pineapple, Grenadine	
<b>Mama Mia</b>	€13.00
Bacardi Blanco, Malibu, Pineapple, Orange, Lime & Grenadine	
<b>What's da Kraken</b>	€13.00
Kraken Spiced Rum, Ginger Syrup, Simple Syrup, Lime, Cinnamon bitters & Soda	
<b>Watermelon Sugar</b>	€13.00
Illegal Mezcal, Watermelon, Lemon & Agave	
<b>Suffering Chap</b>	€13.00
Martell vs, Lime, Ginger Syrup, Angostura & Soda	
<b>Gin Lychee Razz</b>	€13.00
Gordons London Dry Gin, Raspberry, Lychee, Lemon & Whites	
<b>Royal Red Lady</b>	€14.00
6 O'clock Damson Gin, Crème de Cassis, Berry Compote, Lime, Simple Syrup & Prosecco	

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# Classic Cocktails

<b>Espresso Martini</b>	€13.00
Smirnoff Vodka, Kahlua, Fresh Espresso & Simple Syrup	
<b>Porn-star Martini</b>	€13.00
Istil 38 Vanilla Vodka, Passoa, Lime, Passionfruit, Pineapple & Prosecco	
<b>French Martini</b>	€13.00
Smirnoff Vodka, Chambord & Pineapple	
<b>Bramble</b>	€13.00
Gordon's London Dry Gin, Crème de Mure, Lemon & Simple Syrup	
<b>Mai Tai</b>	€13.00
Bacardi Blanco, Sea Dog Dark Rum, Triple Sec, Orgeat & Lime	
<b>Strawberry Daquiri</b>	€13.00
Bacardi Blanco, Strawberry, Lime & Simple Syrup	
<b>Black Bush Sour</b>	€13.00
Bushmills Blackbush, Cointreau, Lemon, Simple Syrup & Angostura	
<b>Amaretto Sour</b>	€13.00
Disaronno, Cointreau, Lemon, Simple Syrup, Angostura & Whites	
<b>El Diablo</b>	€13.00
Jose Cuervo Silver, Crème de Cassis, Ginger Syrup, Lime & Soda	
<b>Spicy Margarita</b>	€13.00
Jose Cuervo Silver, Jalapeno, Cointreau, Lime & Agave	
<b>Smoked Rosita</b>	€14.00
Illegal Mezcal, Sweet Vermouth, Lillet, Aperol & Angostura	

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## Draught

<b>Guinness – Stout</b>	€6.60	€3.60
<b>Smithwicks – Red Ale</b>	€6.60	€3.60
<b>Carlsberg - Pilsner</b>	€7.00	€4.00
<b>Rockshore – Irish Lager</b>	€7.00	€4.00
<b>Hop House 13 – Irish Lager</b>	€7.20	€4.20
<b>Heineken - Lager</b>	€7.50	€4.50
<b>Coors - Lager</b>	€7.50	€4.50
<b>Orchard Thieves - Cider</b>	€7.50	€4.50
<b>Cute Hoor – Irish Pale Ale</b>	€7.50	€4.50
<b>Birra Moretti – Italian Lager</b>	€8.50	€4.50
<b>Peroni Nastro Azzurro – Italian Lager</b>	€8.50	€4.50
<b>Madri Excepcional – Spanish Lager</b>	€7.50	€4.50
<b>Franciscan Well: Well Hazy – Session Ale</b>	€7.50	€4.50
<b>Franciscan Well: Rebel Red – Red Ale</b>	€7.50	€4.50
<b>Franciscan Well: Chieftain – Irish Pale Ale</b>	€7.50	€4.50
<b>Bulmers – Irish Cider</b>	€6.60	€3.60
<b>Five Lamps – Irish Lager</b>	€6.60	€3.60
<b>Wicklow Wolf Elevation – Pale Ale</b>	€7.50	€4.50

## Bottles

Corona	€6.20
Coors Light	€6.20
Heineken	€6.20
Peroni	€6.20
Bulmers Light	€6.60
Bulmers Rose	€6.60
Bulmers Pint Bottles	€8.50
Smirnoff Ice	€6.00

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## Gin

Dingle Gin	€6.60
Gordon's Dry London	€6.60
Gordon's Pink Gin	€6.60
Bombay Sapphire	€6.60
6 o'clock Damson Gin	€6.60
Tanqueray	€7.20
Tanqueray 10	€9.50
Hendricks	€8.00
Gunpowder	€8.20
Gunpowder California Orange	€8.50
Gunpowder Sardinian Citrus	€8.50
Glendalough Wild Botanicals	€7.20
Glendalough Wild Rose Gin	€9.00
Method & Madness Gin	€10.00
Monkey 47	€12.00

## Vodka

Dingle Vodka	€6.60
Smirnoff	€6.60
Istil 38 Vodka	€7.00
Istil 38 Vanilla Vodka	€7.00
Istil 38 Pink Berries Vodka	€7.00
Tito's Handmade Vodka	€8.00
Ketel One Vodka	€8.00
Drumshanbo Sausage Tree Vodka	€9.60

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## Rum

Bacardi Blanco	€6.60
Captain Morgan Spiced Rum	€6.60
SeaDog Dark Rum	€7.00
Bacardi 8 Year	€7.50
Kraken Spiced Rum	€7.70
Havana Club 7 Year	€9.00
Diplomatico Reserva Exclusiva	€9.00

## Tequila

Jose Cuervo Gold	€7.00
Jose Cuervo Silver	€7.50
1800 Silver	€8.00
Illegal Mezcal Joven	€9.00
Don Julio Silver	€9.50

## Cognac

Martell VS	€7.00
Hennessy VS	€8.50
Hennessy VSOP	€14.30
Hennessy XO	€40.00

## Scotch Whisky

Naked Grouse	€7.50
Loch Lomand Original	€8.00
Johnnie Walker Black Label	€8.50
Talisker 10 Year	€12.00
Glenfiddich 12 Year	€12.00
Glenmorangie 10 Year	€14.00

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# Irish Whiskey

Jameson	€6.60
Jameson Crested	€8.00
Jameson Black Barrel	€9.50
Bushmill Original	€6.20
Bushmill BlackBush	€6.60
Bushmill RedBush	€8.00
Bushmill 10 Year	€9.20
Bushmill 16 Year	€16.00
Bushmill 21 Year	€30.00
Teeling Small Batch	€7.00
Teeling Single Grain	€8.00
Teeling Single Malt	€9.00
Power Gold Label	€7.00
Power Three Swallows	€9.00
Power John's Lane 12 Years	€12.60
Method & Madness Single Grain	€10.00
Method & Madness Single Still Pot	€13.50
Method & Madness Single Malt	€15.50
Red Breast 12 Year	€12.50
Red Breast 15 Year	€18.50
Green Spot	€12.00
Yellow Spot	€15.50
Sexton Single Malt	€7.00
Glendalough Double Barrel	€7.20
Roe & Co.	€9.50
Lambay Single Malt	€9.00
Tullamore Dew 12Year	€9.50

# International Whisky

Jack Daniels	€6.80
Jack Daniels Honey	€7.00
Bulliet Bourdon	€9.00
Makers Mark	€9.50
Gentleman Jack	€9.50
Woodford Reserve	€10.50
Nikka From the Barrel	€12.50
Nikka Coffee Blend	€14.50

# Liquors

Baileys	€6.60
Kahlua	€6.60
Creme de Mure	€6.60
Creme de Banana	€6.60
Creme de Menthe	€6.60
Cherry Brandy	€6.60
Southern Comfort	€6.60
Frangelico	€6.60
Licor 43	€6.60
Peach Schnapps	€6.60
Shanky's Whip	€7.00
St. Germain	€8.00
Benedictine	€7.50

# Alcohol-Free

Heineken 00	€5.00
Bulmers 00	€5.20
Peroni 00	€5.60
Gordons Gin 00	€5.00
Tanqueray 00	€6.60
Fire & 5th Chilli and Blood Orange	€6.60
Secco Alcohol Free Sparkling Wine	€32.00

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## Mixers

Coca Cola	€3.30
Diet Coke	€3.30
Coke Zero	€3.30
Sprite	€3.30
Fanta Orange	€3.30
Fanta Lemon	€3.30
Fever Tree Tonic	€3.80
Fever Tree Light	€3.80
Fever Tree Soda	€3.80
Fever Tree Elderflower	€3.80
Fever Tree Ginger Ale	€3.80
Fever Tree Ginger Beer	€3.80
W.B. Yeats Still Water 330ml	€3.50
W.B. Yeats Sparkling Water 330ml	€3.50
W.B. Yeats Still Water 500ml	€5.50
W.B. Yeats Sparkling Water 500ml	€5.50

## Non-Alcoholic Cocktails

**Virgin Pina Coloda** €8.00

Coconut Milk, Pineapple Juice & Lime Juice

**Strawberry Margarita** €9.00

Fire & 5<sup>th</sup> Chilli and Blood Orange, Strawberry  
Pure, Lime Juice & Agave

**Clover Club** €9.00

Gordons 00, Raspberry, Lemon, Simple Syrup &  
Whites

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