

THE
EXCHANGE
BAR & RESTAURANT





OVEN FLATTIES PERFECT FOR SHARING WHILE YOU WAIT	
Margherita (v) Roast tomato sauce, mozzarella, fresh basil & olive oil (1a, 7, 9)	€15.50
Pepperoni Roast tomato sauce, mozzarella, honey & chilli flakes (1a, 7, 9, 12)	€15.95

SMALL PLATES	
BBQ Chimichurri Wings Manor Farm Irish chicken wings, BBQ sauce, fresh chimichurri, lime wedges & coriander (1a)	€14.95
BBQ Chimichurri Cauliflower Wings (ve) Cauliflower florets with BBQ sauce, fresh chimichurri, lime wedges & coriander (1a)	€12.95
Slow Cooked BBQ Pulled Pork Tacos Corn tortilla, avocado, pickled onion, feta, coriander, lime & chilli sauce (7, 9, 10, 12)	€14.50
House Guacamole Corn Tortillas (v) Tomato salsa, feta, jalapenos, lime & coriander (1a, 7, 9, 12)	€13.50
Warm Cheddar & Jalapeno Corn Bread Crispy Irish bacon, maple syrup, feta & rocket (1a, 3, 7)	€13.50
Grilled Black Tiger Prawns Roast garlic & chilli butter, chimichurri, pickled chillies and grilled sourdough (1a, 2, 7)	€15.95
Cod Ceviche North Atlantic cod, aji amarillo, passionfruit & mango tigers milk, red onion, coriander & pickled jalapenos, ume sesame corn tortillas (4, 9, 11, 12)	€15.95

NYX Spice Bag Crispy chicken fillet, chicken wings & skinny fries, stir-fried with peppers, onions, carrots, with coriander & taco seasoning, served with a trio of sauces: smoky tomato enchilada, aji verde and honey & garlic mayo (1a, 3, 9, 10)	€15.95
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SALADS	
NYX Caesar Salad Creamy Caesar dressing, baby gem lettuce, crispy bacon, sourdough croutons, parmesan & soft hen's egg (1a, 3, 4, 10)	Small €10.95 Large €14.95
The Exchange Peruvian Chopped Salad (v) Grilled corn & red pepper, cherry tomatoes, red onion, rocket, quinoa, lemon & chilli yogurt (7, 10)	Small €10.95 Large €14.95
Enhance your salad by adding:	
Grilled chicken breast	€6.50
Grilled garlic, lemon & parsley prawns (2)	€7.50
Honey & chilli roast halloumi (v) (7)	€4.95

Service charge of 12.5% will be added for tables of 6 or more.
Please inform your server of any allergens or other dietary needs.
Allergens:
(v) Vegetarian | (ve) Vegan
1 Gluten (A Wheat, B Rye, C Barley, D Oats) 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soyabeans 7 Milk
8 Nuts (A Almonds, B Hazelnuts, C Walnuts, D Cashews, E Pecans, F Pistachio, G Macadamia, H Pine Nuts)
9 Celery 10 Mustard 11 Sesame 12 Sulphur Dioxide Sulphites 13 Lupin 14 Molluscs

GRILL & ROTISSERIE	
200g Fillet Steak (7)	€42.95
280g Sirloin Steak (7)	€45.00
All our beef is Irish. Steaks are served with salsa criolla, watercress & chimichurri	
340g Andarl Pork Chop	€35.00
Smoky BBQ glaze with a pineapple & chilli relish (7, 10, 12)	
The Exchange Butchers Block TO SHARE	
200g fillet steak, our signature Nikkei peri peri half chicken, 340g Andarl BBQ glazed pork chop, crisp mixed leaf salad, house dressing, Aji verde, chimichurri & pineapple relish. (1a, 3, 6, 7, 10)	
€90.00	
Nikkei Peri Peri Manor Farm Rotisserie Half Chicken	
Aji verde, grilled lemon and coriander (3, 6, 10)	
€27.95	
BBQ Smash Burger	
Brioche bun, two beef patties, bacon, cheese, grilled onion, BBQ sauce, lettuce, tomato & chimichurri mayonnaise (1a, 3, 7, 10)	
€23.95	
All Grill & Rotisserie dishes are served with French fries	
EXTRAS	
Roast garlic & herb butter (7)	€4.00
Garlic aioli (3, 10)	€4.00
Green peppercorn & brandy sauce (7, 9, 10, 12)	€4.00
2 fried eggs (3)	€4.50
Grilled garlic, lemon & parsley prawns (2)	€7.50
GARDEN & SEA	
Beyond Meat Vegan Burger (ve)	
Brioche bun, vegan cheese, grilled onion, BBQ sauce, tomato & vegan chimichurri mayonnaise (1a, 1c, 6)	
€22.95	
Spiced Chickpea & Tomato Stew (v)	
Grilled red peppers, slow roast tomato, feta & pickled chilli, toasted almonds, grilled flatbreads & herb polenta fries (1a, 7, 8a, 9, 12)	
€23.50	
Beer Battered Fish & Chips	
Locally caught white fish, wasabi tartar, pea & watercress puree, French fries & lemon (1a, 1c, 1d, 3, 4, 7, 10)	
€23.95	
Grilled Organic Clare Island Salmon & Black Tiger Prawns	
Smoky tomato enchilada sauce, corn & jalapeno salsa, lime & coriander rice (2, 4, 7, 9)	
€27.95	
SIDES	
French Fries (ve) (1a)	€5.95
French Fries	€7.50
With truffle aioli & parmesan (1a, 3, 7, 10)	
Crispy Smashed New Potatoes (v)	€6.50
With chilli yogurt & chimichurri (1a)	
Crisp Mixed Leaf Salad (ve)	€6.50
With house dressing (10, 12)	
Charred Tender Stem Broccoli (v)	€7.50
With aji verde, feta & crispy onions (1a, 3, 7, 10)	





DESSERTS	
Dulce de Leche Panna Cotta	€11.50
Mango & passionfruit, candied pecans & caramelised banana (7, 8e)	
Selection of Artisanal Ice Creams or Sorbet (3, 7, 8)	€10.50
Warm Doughnuts	€11.50
Chocolate ganache, rich dark chocolate sauce, sea salt & hazelnut crumble with vanilla gelato (1a, 3, 6, 7, 8b)	
Sticky Toffee Pudding	€11.50
Miso caramel sauce, vanilla mascarpone (1a, 3, 6, 7)	

DESSERT COCKTAILS	
Baileys Chocolate Truffle Martini	€12.50
Baileys, vodka, chocolate syrup (7)	
Baileys Salted Caramel Mudslide	€12.50
Baileys, kahlua, vodka, salted caramel (7)	
Baileys Strawberry Shortcake	€12.50
Baileys, strawberry purée, vanilla extract (7)	

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SET MENU

3 COURSES

€59.00

TO START

- Grilled Black Tiger Prawns

Roast garlic & chilli butter, chimichurri and grilled sourdough (1a, 2, 7)
- Slow Cooked BBQ Pulled Pork Tacos

Corn tortilla, avocado, pickled onion, feta, coriander, lime & chilli sauce (7, 9, 10, 12)
- House Guacamole Corn Tortillas (v)

Tomato salsa, feta, jalapeños, lime & coriander (1a, 7, 9, 12)
- BBQ Chimichurri Wings

Manor Farm Irish chicken wings, BBQ sauce, fresh chimichurri, lime wedges & coriander (1a)
- BBQ Chimichurri Cauliflower Wings (ve)

Cauliflower florets with BBQ sauce, fresh chimichurri, lime wedges & coriander (1a)

MAINS

- Nikkei Peri Peri Manor Farm Rotisserie Half Chicken

Aji verde, grilled lemon & coriander with French fries (3, 6, 10)
- Grilled Organic Clare Island Salmon & Black Tiger Prawns

Smoky tomato enchilada sauce, corn & jalapeno salsa, lime & coriander rice (2, 4, 7, 9)
- Spiced Chickpea & Tomato Stew (v)

Grilled red peppers, slow roast tomato, feta & pickled chilli, toasted almonds, grilled flatbreads with herb polenta fries (1a, 7, 8a, 9, 12)
- 200g Fillet Steak

French fries, salsa criolla, watercress & chimichurri (1a, 7)

DESSERTS

- Dulce de Leche Panna Cotta

Mango & passionfruit, candied pecans & caramelised banana (7, 8e)
- Warm Doughnuts

Chocolate ganache, rich dark chocolate sauce, sea salt & hazelnut crumble with vanilla gelato (1a, 3, 6, 7, 8b)
- Sticky Toffee Pudding

Miso caramel sauce , vanilla mascarpone (1a, 3, 6, 7)

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Illustrations by Leon Tyrrell, Guest Relations Manager at NYX Hotel Dublin Christchurch

THE EXCHANGE BAR & RESTAURANT

Curated by our Executive Head Chef Stuart Heeney, every dish at The Exchange Bar & Restaurant is prepared using carefully sourced ingredients, with a focus on quality, seasonality and flavour.

While proudly rooted in Irish produce, our menu reflects influences from across the world, particularly the vibrant and varied flavours of South America, bringing together local ingredients and global inspiration.

Set within the historic Exchange Buildings on Lord Edward Street, this space was originally built in the early 1900s for Henry Pattison, a Dublin merchant who traded in tea, coffee, sugar, spices and imported fruits.

Over a century later, that spirit of exchange continues, connecting ingredients, cultures and stories in the heart of the city.

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LEAVE A REVIEW



For group bookings, events and private parties,
contact the_exchange@leonardohotels.com

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