

# fika

## DINNER

AROMATIC INFUSED OLIVES **4**

JOSPER SMOKED PEANUTS **4,10,11 4**

### tacos

GRILLED FILLET STEAK TACOS **12,13,14**  
*Josper Charred Fillet Steak, Chimichurri,  
BBQ Corn Salsa on a Soft Shell*  
**11**

PANKO COATED TOFU TACOS **2,12,13,14**  
*Smoked Sesame Tofu, Mushroom Pate,  
Pickled Salsa, Chipotle Crema on a Soft Shell*  
**9**

SEARED SESAME TUNA **5,7,12,13**  
*Sesame Coated Sashimi Tuna, Lime Crema,  
Pico De Gallo, Shredded Cabbage on a Soft Shell*  
**10**

SLOW COOKED PORK NECK **9,12,13**  
*Gochujang Marinated Pork,  
Josper Charred Pineapple Salsa,  
Salsa Verde, Shredded Cabbage on a Soft Shell* **9.50**

### small bites

BEEF BRISKET CROQUETTES **2,4,7,14**  
*w/ Smoked Tomato Ketchup & Pecorino*  
**8**

HUMMUS & HOUSE MADE PICKLES **2,9,12**  
*w/ Toasted Sourdough*  
**8**

NDUJA MUSSELS **2,5,7,8,14**  
*w/ Pickled Fennel & Toasted Sourdough*  
**9**

CHARCOALED KING PRAWNS **3,5,7,8**  
*With Confit Garlic & Chilli Butter*  
**12**

CHILLI FISH SAUCE CHICKEN WINGS **5,9,12,13**  
*w/ Cucumber, Lime*  
**10**

### on the side

CHIPS **7**  
*Umami Seasoning, Garlic Aioli*  
**4.50**

BBQ CORN **7**  
*Smoked Chilli Butter, Pecorino*  
**4.50**

BROCCOLINI **9**  
*Herb & Wholegrain Vinaigrette*  
**5**

TOASTED SOURDOUGH **2**  
**3**

### off the josper

GOCHUJANG CHICKEN SKEWERS **1, 13, 14, 12**  
*Soy & Ginger Braised Asian Greens*  
**11**

SPICED BUTTERNUT SQUASH **12,13**  
*Coconut Rice, Pickled Beans, Jalapeno Herb Crema,  
Josper Charred Pineapple Salsa, Fresh Herbs*  
**11**

GRILLED WHOLE SEA BREAM (serves 2) **5,9,12**  
*Agrodolce Peppers, Salsa Verde,  
Wasabi Sesame Seeds, Fried Garlic Shoots*  
**24**

SHIO KOJI MARINATED BEEF PICANHA **7, 9, 13, 14**  
*Celeriac Purée, Miso Porcini Butter, Grilled Asparagus,  
Charred Chicory w/ Puffed Barley*  
**14**

## dessert

CHOCOLATE CUSTARD **4,7**  
*w/ Mascarpone, Sea Salt &  
Homemade Honeycomb*  
**7**

LEMON CURD **2,4,7**  
*w/ Biscuit Crumb and  
Torched Italian Meringue*  
**7**

## dessert shots

MELON HEAD  
*Advocaat, Midori, Grenadine*  
**6**

SNICKERS  
*Kahlua, Frangelico, Salted Caramel Rim*  
**6**

PICKLEBACK  
*Jameson, Pickle Juice*  
**6**

## dessert cocktails

SPANISH ICED COFFEE  
*Vanilla, Liquer, Espresso, Oat Milk*  
**9.50**

ESPRESSO MARTINI  
*Absolut Vanilla Vodka, Kahlua, Espresso,  
Sugar*  
**10.50**

## coffee & tea

AMERICANO **3**

LATTE **3.20**

CAPPUCCINO **3.20**

FLAT WHITE **3.20**

ESPRESSO **2.70**

BREAKFAST TEA **2.50**

HERBAL TEA **2.75**

*Add Syrup/Non-Dairy Milk +30c*

## ALLERGENS

1 CELERY

2 CEREALS CONTAINING GLUTEN

3 CRUSTACEANS

4 EGGS

5 FISH

6 LUPIN

7 DAIRY PRODUCTS

8 MOLLUSCS

9 MUSTARD

10 NUTS

11 PEANUTS

12 SESAME SEEDS

13 SOYA

14 SULPHIDES

## OUR SUPPLIERS

*Mcloughlins, Dublin's premium craft butchers | Kish Fish | DVP Doyle's Veg Prep | Firehouse Bakery*

# fika

7 Strand Road, Bray, Co. Wicklow  
(01) 563 9940  
hello@fikarooftop.ie

*fb* Fika-Rooftop  
*in* @fikarooftop  
fikarooftop.ie