

ALLERGIES/ALLERGIEN

- If you have any specific allergies or dietary intolerances, we will be happy to answer any questions you may have, and also provide you with a comprehensive list of ingredients that may trigger off allergic reactions - please ask a member of staff for the "dietary information sheet"»
- Über Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können, informieren Sie unsere Mitarbeitenden gerne auf Anfrage (Bitte verlangen Sie unsere Allergien Liste).

Weiss Wein

	Glass		Bottle	
	1dl	5dl	5dl	7.5dl
Chardonnay, Aus 12%	6.00		30.00	
Pinot Grigio, Ita 13.3%	7.00		49.00	
Roero Arneis, Ita 12.5%			52.00	
Sauvignon Blanc, N.Z. 13.5%			55.00	

Rotwein

	Glass		Bottle	
	1dl	5dl	5dl	7.5dl
Cabernet Sauvignon, USA 13%	7.00		49.00	
Primitivo, Ita 13.3%	7.00		49.00	
Rioja Crianza, Esp 14%			52.00	
Malbec, Arg 14.5%			52.00	
Ripasso Valpolicella, Ita 13.5%			62.00	

Rosèwein

	Glass		Bottle	
	1dl	5dl	5dl	7.5dl
Oeil De Perdrix, CH 12.5%			32.00	

Prosecco / Champagne

Prosecco Spumante - Ita 11%	8.50	57.00
Veuve Clicquot Champagne 12%		130.00

Wein Prosecco "Cocktails"

	Glass		Bottle	
	1dl	5dl	5dl	7.5dl
Spritzer Süss/Sauer	7.00			
Aperol Spritz (Aperol/Prosecco/Water)	11.00			

Spirits

	Alc. Vol.	4cl
SMIRNOFF VODKA	37.5 %	10.00
BELVEDERE VODKA	40 %	13.00
TROJKA RED	24 %	10.00
TANQUERAY GIN	43.1 %	10.00
BOMBAY SAPPHIRE GIN	40 %	11.00
HENDRICK'S GIN	41.4 %	13.00
CAPTAIN MORGAN WHITE RUM	37.5 %	10.00
HAVANA CLUB DARK RUM	40 %	11.00
CAPTAIN MORGAN SPICED RUM	35 %	11.00

Apéritifs

	Alc. Vol.	4 cl
MARTINI BIANCO	15 %	7.00
CAMPARI	23 %	7.00
PERNOD RICARD	45 %	8.00
APEROL SPRITZ	11 %	11.00
PIMM'S No. 1	25 %	9.00
PITCHER OF PIMM'S No. 1	1.5l	50.00

Liquers

	Alc. Vol.	4 cl
BAILEYS	17 %	9.00
KAHLUA	20 %	8.50
AMARETTO DISARONNO	28 %	8.50
COINTREAU	40 %	13.00
SOUTHERN COMFORT	35 %	11.00
MALIBU	21 %	10.00

Digestifs

	Alc. Vol.	2 cl	4 cl
GRAPPA FIOR DE VITE	40 %	7.00	11.00
JÄGERMEISTER	35 %	5.00	8.00
APPENZELLER	29 %	5.00	8.00
FERNET BRANCA MENTHE	40 %	5.00	8.00
RAMAZZOTTI	30%	5.00	8.00
SANDEMAN'S PORT	19.5 %		8.00
SAMBUCA MOLINARI	40 %	5.00	8.00

Hot Drinks

	Alc. Vol.	
COFFEE / ESSPRESSO / TEA		4.50
LATTE MACCHIATO / CAPPUCINO		5.50
HOT WHISKEY	40 %	13.00
IRISH COFFEE	40 %	13.50
BAILEY'S COFFEE	17 %	11.50
TEA RUM	37.5%	12.00



KENNEDY'S IRISH PUB

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Main Courses

NEW` Chicken Curry with Biryani Rice	26.00
Tender chunks of chicken breast, slow cooked with peppers and onions in a medium-hot Indian "JALFREZI" sauce. To accompany this delicious curry, you'll get a portion of Biryani rice, Paratha flat bread, an onion Bhaji and a portion of mango chutney	
NEW` Vegetable Curry with Biryani Rice*	23.00
Aubergine, spinach and chickpeas, stewed in a rich, medium spiced "DOPIAZA" sauce. Served with Biryani rice, Paratha flat bread, an onion Bhaji and a portion of mango chutney	
Bangers & Mash	24.00
Pork sausages, sitting on a tower of homemade mashed potato, topped with onion gravy & crispy coated onion rings	
Cottage Pie	24.00
Minced beef, slow cooked with onions & carrots in a rich gravy, topped with a cheesy mash and served with fresh seasonal vegetables	
Beef & Guinness Pie	25.50
Tender beef, braised in a luscious Guinness gravy, topped with a pastry lid & served with fresh seasonal vegetables and chunky chips	
Kennedy's Steak Sandwich	25.50
We serve tender strips of steak in a warm toasted baguette, with garlic butter, chipotle mayo and sautéed onions. Served with chunky fries	
Homemade Lasagne	24.00
Tasty homemade beef lasagne, served with garlic bread and a green salad	
Fish & Chips	28.50
Fresh haddock filet in crispy beer batter with chunky chips, tartar sauce & buttered peas	
Chilli Con Carne	22.00
Spicy beef chilli, served with rice, sour cream and pita bread	

Sandwiches & Wraps

Loaded BBQ Pulled Pork & Spiced Apple Burrito	18.50
We take our juicy pulled pork, mix it with a homemade spiced apple chutney and BBQ sauce, before packing it into a wheat tortilla with shredded red cabbage and then baking it! Served with sour cream & Jalapenos	
Beef Quesadilla	20.50
Slices of Mexican spiced beef, grilled with vegetables and cheese inside a wheat tortilla, served with a tangy tomato & onion salsa, sour cream & guacamole	
Chicken Quesadilla	18.50
Mexican spiced chicken and vegetables, grilled with cheese inside a wheat tortilla, served with a tangy tomato and onion salsa, sour cream and guacamole	
Vegetable Quesadilla*	15.50
A mix of Mexican spiced vegetables and refried beans, grilled with cheese inside a wheat tortilla, served with a tangy tomato and onion salsa, sour cream and guacamole	
<i>(The following plates are served with a small salad)</i>	
Kennedy's Club Sandwich	18.50
Grilled chicken breast, bacon and fried egg, layered with lettuce and tomato in a triple-decker toasted stack	
Bacon & Avocado Focaccia	16.50
Delicious bacon & generously sliced avocado	
Chicken Avocado Wrap (Cold)	16.50
Sliced chicken, avocado and sun-dried tomatoes served in a wrap, with baby leaves and a light yoghurt and mint dressing	
Spicy Chicken Wrap (Warm)	16.50
Spicy Vegetable Wrap* (Warm)	15.50

Homemade Burgers (Served with Chips)

Hot & Spicy Chipotle Burger	27.00
We mix our classic burger patty with smoked Chipotle and Scotch Bonnet chillies to make a fiery burger for those who like it HOT! Topped with a blue cheese sauce, crispy bacon and creamy coleslaw	
Pulled Pork Burger	24.00
Juicy strips of pulled pork, mixed with bread stuffing and apple sauce, topped with butterhead lettuce and our chunky house slaw. Served in a toasted bun with tangy BBQ mayo	
Lamb Burger	26.00
A homemade spiced lamb patty, grilled, then topped with tzatziki, feta cheese, lettuce and tomato, served in a toasted pita bread	
Fish Burger	25.00
A delicious battered haddock filet burger, served with tartar sauce	
Veggie Burger*	22.50
Chunky veg patty, lettuce, red onion, tomato, gherkin & cheddar cheese	
Portobello Mushroom Burger*	23.50
Portobello mushroom, marinated in balsamic vinegar and rosemary, topped with melted Emmentaler cheese, port-caramelised onions and crunchy bell peppers	
Chicken Filet Burger	24.00
Grilled chicken breast, lettuce, red onion, tomato, gherkin & cheddar cheese	
Classic Burger - Lettuce, red onion, tomato & gherkin	23.00
Cheeseburger	24.50
Lettuce, red onion, tomato, gherkin & cheddar cheese	
Chorizo Burger	27.00
Chorizo, lettuce, red onion, tomato, gherkin, cheddar cheese & spicy tomato salsa	
Bacon Deluxe Burger	27.00
Lettuce, red onion, tomato, gherkin, cheddar cheese & bacon	
The Big One	28.50
Lettuce, red onion, tomato, gherkin, cheddar cheese, fried egg & bacon	

Snacks

Cheesy Garlic Bread*	10.00
Chips*	8.00
Chunky Chips*	9.00
Sweet Potato Chips with Garlic Mayo*	10.00
Chicken Wings -BBQ or Spicy	6 pieces 13.50 12 pieces 25.00
Onion Rings*	10.00
Sesame Breaded Chicken Strips	12.50
Nachos*	15.00
(Chilli Con Carne / Spicy Chicken + CHF 7.00)	
Warm Party Platter to Share	48.00
Mini sausages, onion rings, spring rolls, chicken strips & fries	

All meals with an asterisk * are suitable for vegetarians.
ORIGINS OF MEAT/FISH
CH BEEF | CH CHICKEN | CH PORK | CH LAMB | IS HADDOCK

Power Bowls

Oriental Ebly*	19.00
Protein-rich Ebly, tossed together with cucumber, cherry tomatoes, almonds, raisins, red onions and fresh mint, then topped with tasty falafel, roasted seasonal vegetables and a red pepper dressing	
Wild Indian Chicken	22.00
Tender chunks of curried chicken breast, served in a wild mix of Basmati rice, mixed nuts, raisins, orange wedges and flat-leaf spinach. Finished with a punchy mango dressing	
Mexican Salmon	22.00
Lime marinated salmon fillet, served with tomato & chili flavoured long grain rice, black beans, cherry tomatoes, green tomatoes, crushed tortilla chips and guacamole. A refreshing lime dressing completes this bowl	

Salads

Kale, Lentil & Beet Salad with Halloumi*	21.00
Crunchy kale and a healthy serving of green lentils are topped with beetroot, boiled egg and strips of grilled halloumi cheese. Served with a delicious tahini, maple, miso and walnut oil dressing	
Quinoa, Bulgur & Chickpea Salad*	18.50
A mix of quinoa and bulgur wheat, tossed together with chick peas, dates, apricots, dried cranberries, cashew nuts, cherry tomatoes, red onion, cucumber & fresh mint, finished with chicory leaves and a light orange vinaigrette	
Chicken Caesar Salad / Salmon Caesar Salad	23.00
Classic Caesar salad! Crunchy romaine lettuce tossed in a homemade Caesar dressing, topped with juicy chunks of chicken breast OR grilled salmon, crispy bacon, parmesan strips and croutons	
Beetroot, Feta & Walnut Salad*	18.50
A stunning mix of sliced golden, tiger and ruby beetroot, feta cheese, apple, cherry tomato and walnuts, dressed in balsamic, served with delicious warm goats cheese bruschetta	
Salmon & Avocado Salad	22.00
Pan fried salmon, sliced avocado & new potatoes sitting on a bed of baby spinach, served with a light homemade lemon & dill sauce (Choose your salmon poached or pan-fried)	
Chef Salad	21.00
Large mixed salad, topped with tender chunks of healthy grilled chicken breast and a homemade honey balsamic dressing	

Baked Potatoes (Served with Salad)

Cheese, Crispy Bacon & Sour Cream	18.00
Spicy Chicken & Cheese	20.00
Chilli con Carne & Cheese	20.00
Vegetable Ratatouille & Cheese*	17.00
Cottage Cheese*	16.00

Dessert

(Served with vanilla ice cream and a strawberry compote)

Chocolate Oreo Crush	10.00
Ultimate Carrot Cake	10.00
Toffee Apple Pie	10.00

Children's Menu (Kids Only)

Mini Burger & Chips	11.00
Fish Fingers & Chips	11.00
Chicken Strips & Chips	11.00

ALL PRICES IN CHF AND INCLUDING 8% MWST