

## PUB CLASSICS

### Vegan Stew – 23.00 (vegan) 🌶️

Slow cooked mix of white beans, red kidney beans, chickpeas, tomatoes, carrots & potatoes, served with Vegan flatbread

### Beef & Guinness Pie – 30.00

Tender beef, braised in a luscious Guinness gravy, topped with a pastry lid, served with fresh seasonal vegetables & chunky chips

### Chicken & Vegetable "Pot Pie" – 26.50

Tender chunks of chicken, slow cooked with peas & carrots in a creamy gravy. Served with seasonal vegetables & chunky chips

### Cottage Pie – 27.50

Minced beef stewed with onions and carrots in rich gravy, topped with cheesy mash, served with fresh seasonal vegetables

### Bangers n Mash – 27.50

Tasty pork sausages, sitting on a tower of homemade mashed potato, topped with a rich onion gravy & crispy coated onion rings

### Fish & Chips – 28.50

Haddock filet in crispy beer batter with chunky chips, tartar sauce and buttered peas

### Steak Sandwich – 28.50

We serve tender strips of steak in a warm toasted baguette, with garlic butter, chipotle mayo and sautéed onions. Served with chunky fries

### Beef Lasagne – 25.00

Tasty homemade beef lasagne, served with garlic bread and a green salad

### Chicken Cordon Bleu – 25.00

Homemade chicken cordon bleu served with French fries and a lemon wedge - ask what this week's filling is

## SALADS

### Quinoa, Bulgur & Chickpea Salad – 20.00 (vegan)

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

### Beetroot, Feta & Walnut Salad – 22.00 (vegetarian)

A mix of beetroot slices, feta cheese, apple, walnut and cherry tomatoes, drizzled with balsamic dressing and served with delicious warm goats cheese bruschetta

### Salmon & Avocado Salad – 24.00

Pan fried or poached salmon, sliced avocado & new potatoes sitting on a bed of baby spinach, served with a light homemade lemon & dill sauce

### Chicken Caesar Salad / Salmon Caesar Salad – 26.50

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

### Chef Salad – 23.00

Large mixed salad, topped with tender chunks of healthy grilled chicken breast, a quartered boiled egg and a homemade honey balsamic dressing

## BURGERS

### "HOUSE SPECIALS"

#### Pulled Pork Burger, coleslaw & fries – 27.50

Juicy strips of pulled pork mixed with bread stuffing and apple sauce, topped with butterhead lettuce and chunky red cabbage. Served in a toasted bun with tangy BBQ mayo

#### Hot & Spicy Chipotle Burger, coleslaw & fries – 31.00 🌶️🌶️

We mix our classic beef burger patty with smoked Chipotle & 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

#### Chicken Burger, coleslaw & fries – 25.50

Grilled chicken breast, lettuce, red onion, tomato, gherkin & cheddar

#### Spicy Buffalo Chicken Burger, coleslaw & fries – 28.50 🌶️🌶️

Panko-breaded chicken breast, served between blue cheese and an avocado mash, topped with lettuce, sliced tomato and crunchy, spicy Buffalo coleslaw. WARNING, it's DIRTY!!

#### Fish Burger, coleslaw & fries – 26.00

A delicious battered haddock filet burger served with tartar sauce

#### Lamb Burger, coleslaw & fries – 27.00 🌶️

A homemade spicy lamb patty, grilled, then topped with tzatziki, feta cheese, lettuce and tomato, served in a toasted pita bread

#### The Chorizo, coleslaw & fries – 31.00 🌶️

Juicy beef patty with chorizo, cheddar cheese & spicy salsa

#### Portobello Mushroom Burger, coleslaw & fries – 26.50 (vegetarian)

Portobello mushroom marinated in balsamic vinegar and rosemary, topped with melted emmentaler cheese, port-caramelised onions and crunchy bell peppers

#### Veggie Burger, coleslaw & fries – 24.50 (vegetarian)

A tasty homemade chickpea, mixed bean, pepper and sweetcorn patty, topped with cheddar cheese, lettuce, red onion, tomato & gherkin

### "YOU WANT BEEF??"

Homemade beef burgers served with lettuce, red onion, tomato and gherkin in a toasted bun

#### Classic Burger, coleslaw & fries – 27.00

#### Cheeseburger cheddar cheese, coleslaw & fries – 29.00

#### Bacon Deluxe cheddar & bacon, coleslaw & fries – 31.00

#### The Big One cheddar, bacon & egg, coleslaw & fries – 32.00

### "PERSONALIZED??"

Add:	Cheddar <u>or</u> Blue cheese	+ 2.00
	Bacon <u>or</u> Fried Egg	+ 2.00
	Avocado <u>or</u> 2 Onion Rings <u>or</u> Jalapeños	+ 2.50
	Sweet Potato Chips, with garlic mayo	+ 2.00
	Xtra Beef patty	+ 10.00

## THE SPICE CORNER

### Chilli Con Carne – 25.00 🌶️🌶️

Spicy beef chilli, served with rice, sour cream and pita bread

### Chicken and Mushroom Curry – 26.00 🌶️

### Vegetable Curry with tofu and chickpeas – 24.00 (vegetarian) 🌶️

{ Our homemade curry is served with a portion of biryani rice, a naan bread & mango chutney }

## SANDWICHES, PANINIS & WRAPS

### Falafel & Hummus Wrap – 21.00 (vegetarian)

Warm falafel, served over hummus and mixed leaves in a toasted wrap, topped with spicy buffalo coleslaw

### Loaded BBQ Pulled Pork & Spiced Apple Burrito – 24.00

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 & then baking it! Served with sour cream & jalapeños

### Mexican Quesadillas

Grilled vegetables and cheese inside a wheat tortilla, served with sour cream, guacamole & jalapeños

#### Spiced Beef – 24.00

#### Spiced Chicken – 22.00

#### Spiced Vegetable with refried beans – 20.00 (vegetarian)

### Club Sandwich – 21.00 – add fries +6.00

Grilled chicken breast, bacon and fried egg, layered with lettuce and tomato in a triple-decker toasted stack. Choose white or brown bread

### Bacon & Avocado Focaccia – 20.00 – add fries +6.00

Delicious bacon and generously sliced avocado, served with a fresh side salad

### Chicken Avocado Wrap (cold) – 20.00 – add fries +6.00

Sliced chicken, avocado and sun-dried tomatoes served in a wrap with baby leaves and a light yoghurt and mint dressing, served with a fresh side salad

### Spicy Chicken Wrap (warm) – 20.00 🌶️ – add fries +6.00

served with a fresh side salad

### Spicy Vegetable Wrap (warm) – 18.50 (vegetarian) 🌶️ – add fries +6.00

served with a fresh side salad

## CHILDREN'S MENU

(Kids only!)

### Mini Burger & Chips – 11.00

### Fish Fingers & Chips – 11.00

### Chicken Nuggets & Chips – 11.00

and more... ➡️





## STARTERS, SNACKS & SHARERS

### Taco Fries - 21.00

Chunky chips topped with chilli con carne, melted cheddar cheese and a side of sour cream

### House Nachos - 16.00 (vegetarian)

Tortilla chips topped with tomato salsa and grilled cheddar cheese, served with sides of sour cream & guacamole

Add:	BBQ Pulled Pork	+ 9.00	
	Chilli Con Carne	+ 8.00	
	Spicy Chicken	+ 8.00	
	Jalapeños	+ 2.50	 

### Tempura Chicken Nuggets with Fries - 21.00

served in a basket with sweet chilli sauce

### Tempura Chicken Nuggets (with sweet chilli sauce) - 15.00

### Cheesy Garlic Bread - 12.50 (vegetarian)

### Onion Rings (with tartar sauce) - 11.00 (vegetarian)

### Chips (French fries) - 8.00 (vegan)

### Chunky Chips - 10.00 (vegan)

### Sweet Potato Chips (with garlic mayo) - 10.00 (vegetarian)

### Chicken Wings

6 pieces - 15.50  
12 pieces - 27.00

Choose your sauce: **BBQ**

**Spicy**   
**Buffalo** 

### Warm Party Platter to share - 55.00

Chicken nuggets, falafel, onion rings, vegi spring rolls chunky fries and 4 dipping sauces

## DESSERTS

**Double Chocolate cake** - choose warm or cold - 11.00  
served with vanilla ice cream

**Toffee Apple Pie** - 11.00  
served with vanilla ice cream

## HOT DRINKS

Coffee / Espresso / Tea - 4.50

Hot Whiskey - 13.00 (Alc. Vol. 40 %)

Irish Coffee - 13.50 (Alc. Vol. 40 %)

Bailey's Coffee - 11.50 (Alc. Vol. 17 %)

Tea Rum - 12.00 (Alc. Vol. 37.5 %)

## ALLERGENS / ALLERGENE

• Scan the QR-Code below for information in relation to allergies and specific dietary requirements. See FOOD, page 3. (Can't scan? Ask us for the paper copy)

• Scannen Sie den QR-Code unten um Informationen über Zutaten in unseren Speisen zu erhalten, die Allergien o. Unverträglichkeiten auslösen könnten. Siehe FOOD Seite 3. (Kann nicht scannen? Fragen Sie uns nach die Papierkopie)



 SPICY

ORIGINS OF MEAT / FISH  
CH BEEF | CH CHICKEN | CH PORK | CH LAMB |  
IS HADDOCK | NOR SALMON

ALL PRICES IN CHF  
INCLUDING 7.7% MWST

## LIVE SPORT ON TV



### Kennedy's Irish Pub

Freischützgasse 14  
CH-8004 Zürich  
T. 0041 44 241 92 94  
F. 0041 44 241 93 33



## FOOD MENU



Digital Menu & Daily Specials



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## DRAUGHT BEERS & CIDERS

	2.5dl	3dl	5dl
<b>GUINNESS</b> - IRL - 4.2% An Irish stout. Creamy & smooth, hints of coffee, dark malts, dark chocolate	<b>5.50</b>		<b>9.80</b>
<b>FELDSCHLÖSSCHEN</b> - CH - 4.8%	<b>5.00</b>	<b>8.50</b>	
<b>BRAUFRISCH</b> - CH - 5%	<b>5.00</b>	<b>8.50</b>	
<b>SUPER BOCK</b> - POR - 5.2% A balanced lager, very lightly bittersweet	<b>5.50</b>		<b>9.00</b>
<b>CARLSBERG</b> - DEN - 5%	<b>5.50</b>		<b>9.00</b>
<b>VALAISANNE ZWICKEL</b> - CH - 5.4% Finely hopped, unfiltered 'Kellerbier'	<b>5.50</b>		<b>9.50</b>
<b>SMITHWICKS</b> - IRL - 3.6% Light, slightly bitter, red ale	<b>5.50</b>		<b>9.80</b>
<b>KILKENNY</b> - IRL - 4.3% Irish red ale, slightly bitter with a creamy head	<b>5.50</b>		<b>9.80</b>
<b>MAGNERS CIDER</b> - IRL - 4.5% Medium dry apple cider	<b>5.50</b>		<b>9.80</b>
<b>KRONENBOURG BLANC</b> - FRA - 5.0% Premium French wheat beer with a delicate taste of citrus fruits and coriander spice	<b>5.50</b>		<b>9.80</b>
<b>SCHNEIDER WEISSE Tap 7</b> - GER - 5.4% Fresh, full-bodied and well-balanced wheat beer - fruity/slightly sour	<b>5.50</b>		<b>9.80</b>
<b>GUINNESS HOPHOUSE 13</b> - IRL - 5% Flavourful lager, hoppy and citrusy on the nose	<b>5.50</b>		<b>9.80</b>
<b>GUINNESS IPA</b> - IRL - 5% Light and hoppy IPA with citrus and floral notes	<b>5.50</b>		<b>9.80</b>
<b>BROOKLYN LAGER</b> - USA - 5.2% American Amber Lager. Firm malt centre, supported by a refreshing bitterness and floral hop aroma	<b>5.50</b>		<b>9.80</b>
<b>GRIMBERGEN BLONDE</b> - BEL - 6.7% Perfectly balanced light tasting abbey beer, with a fruity malty taste	<b>5.50</b>		<b>9.80</b>
<b>VALAISANNE PALE ALE</b> - CH - 5.2% Single hop Pale Ale with mild malt and fruit, and a hoppy finish	<b>5.50</b>		<b>9.80</b>
<b>SHANDY/PANACHÉ</b> - CH	<b>5.00</b>	<b>8.50</b>	
<b>BLACKSMITH</b> - IRL	<b>5.50</b>		<b>9.80</b>
<b>SNAKEBITE</b> - CH / IRL	<b>5.50</b>		<b>9.80</b>
<b>PITCHER OF FELDSCHLÖSSCHEN BEERS</b>	1.5l		<b>25.00</b>
<b>PITCHER OF CARLSBERG/ SUPERBOCK</b>	1.5l		<b>26.00</b>
<b>ALL OTHER BEER PITCHERS</b>	1.5l		<b>28.50</b>

## BEER BOTTLES & ALCOPOPS

<b>Sam &amp; Fritze's Pilsschen</b> - CH (SO) - 5.0%	33cl	<b>8.00</b>
<b>Brooklyn EAST IPA</b> - USA - 6.9%	33cl	<b>9.00</b>
<b>Brooklyn Pilsner</b> - USA - 4.6%	33cl	<b>9.00</b>
<b>San Miguel Fresca</b> - ESP - 4.4%	33cl	<b>7.50</b>
<b>San Miguel</b> - ESP - 5.4%	33cl	<b>7.50</b>
<b>Alkoholfrei "Feldi"</b> - CH - 0.5%	33cl	<b>6.00</b>
<b>Schneider Tap 3 "Ohne"</b> - GER - 0.5%	50cl	<b>8.00</b>
<b>Brooklyn Special Effects</b> - USA - 0.4%	50cl	<b>8.00</b>
<b>Guinness 0.0</b> - IRL - 0.0%	44cl	<b>8.00</b>
<b>Magners Pear/Berry</b> - IRL - 4.5%	56.8cl	<b>11.50</b>
<b>Somersby Apple Cider</b> - GB - 4.5%	33cl	<b>9.00</b>
<b>Smirnoff Ice</b> - CH - 4.0%	27.5cl	<b>8.00</b>

## SCOTTISH WHISKY

	2cl	4cl
<b>Dalwhinnie 15 year old</b> - 43% (Highland) Aromatic, dry. Lightly peaty malt. Smooth flavour with heather honey notes	<b>10.00</b>	<b>16.00</b>
<b>Oban 14 year old</b> - 43% (West Highland) Faint reminders of the sea. Perfumy, becoming smoky and dry. The finish is quite lengthy and aromatic, with spicy oak, toffee and a touch of new leather	<b>11.00</b>	<b>17.50</b>
<b>Talisker 10 year old</b> - 46% (Island) Pungent, smoky, malty sweet with a peppery finish. Syrupy and full bodied	<b>10.00</b>	<b>16.00</b>
<b>Glenkinchie 12 year old</b> - 43% (Lowland) Softly aromatic, light and spicy. Gingery dryness, fragrant spicy & oaky dry finish	<b>10.00</b>	<b>16.00</b>
<b>Lagavulin 16 year old</b> - 43% (Islay) Peaty dryness with oily, salty grassy notes. A warming finish	<b>12.00</b>	<b>19.50</b>
<b>Cragganmore 12 year old</b> - 40% (Speyside) Fragrant sweet nose with notes of grass and herbs. Tastes of herbs and flowers with a long finish	<b>10.00</b>	<b>16.00</b>

## IRISH WHISKEY

Scan the QR code to see our Irish Whiskey Selection



## TENNESSE / BOURBON

<b>Jack Daniel's</b> - 40%	4cl	<b>13.00</b>
<b>Jim Beam</b> - 40%		<b>12.00</b>
<b>Bulleit Bourbon</b> - 45%		<b>14.00</b>

## SOFT DRINKS

<b>Coca Cola / Zero / Sprite / Fanta</b>	33cl	<b>5.00</b>
<b>Adam + Uva Grape Schorle Red / White</b>	33cl	<b>6.00</b>
<b>Apple Juice / Schorle / Rivella Red / Blue</b>	33cl	<b>5.00</b>
<b>Sparkling Water / Still Water</b>	35cl	<b>5.00</b>
<b>Orange / Pineapple / Cranberry / Ginger beer</b>	30cl	<b>5.00</b>
<b>Red Bull</b>	25cl	<b>6.00</b>
<b>Ice Tea</b>	30cl	<b>4.00</b>
<b>Tomato Juice / Bitter Lemon / Ginger Ale</b>	20cl	<b>5.00</b>
<b>Schweppes Premium Mixers</b>	20cl	<b>6.00</b>
Tonic Original & Lime / Tonic & Hibiscus Tonic & Pink Pepper / Ginger Beer & Chilli		

## COCKTAILS

<b>Tom Collins</b> Gin, lemon juice, soda water, sugar syrup	<b>15.00</b>
<b>Old Fashioned</b> Bourbon, bitters, sugar syrup, orange twist	<b>16.00</b>
<b>Cosmopolitan</b> Vodka, Cointreau, cranberry & lime	<b>15.00</b>
<b>Negroni</b> Campari, vermouth, gin	<b>16.00</b>
<b>Espresso Martini</b> Espresso, vanilla vodka, Kahlua	<b>17.00</b>
<b>Sex on the Beach</b> Vodka, peach, orange & cranberry	<b>15.00</b>
<b>Tequila Sunrise</b> Tequila, orange & grenadine	<b>15.00</b>
<b>Amaretto Sour / Whiskey Sour</b> Amaretto / Bourbon, orange juice, sweet & sour	<b>15.00</b>
<b>Long Island Ice Tea</b> Rum, vodka, tequila, gin, Cointreau, coke & lime	<b>18.50</b>

## SHOTS

<b>Jose Cuervo Tequila:</b> Silver - 5.00 / Gold - 6.00	
<b>Jägermeister / Sambuca / Berliner Luft</b>	<b>5.00</b>
<b>Hierbas / Frangelico / Limoncello</b>	<b>5.00</b>
<b>Jack Honey / Ingwerer</b>	<b>6.00</b>
<b>Jägerbomb</b> Shot of Jäger & Red Bull	<b>8.00</b>
<b>Baby Guinness</b> ¾ Kahlua topped with Baileys	<b>6.00</b>
<b>Irish Flag</b> Mint, Baileys & Brandy	<b>6.50</b>
<b>B52</b> Kahlua, Baileys & Cointreau	<b>6.50</b>
<b>Kamikaze</b> Vodka, Triple Sec & Lime	<b>5.00</b>
<b>Flatliner</b> Sambuca, Tabasco & vodka	<b>6.50</b>
<b>Jägerbuka</b> ½ Jäger & ½ Sambuca	<b>5.00</b>

## • SPIRITS •

	Alc. Vol.	4cl
<b>Vodka</b>		
Smirnoff	37.5%	10.00
Ciroc	40.0%	13.00
<b>Gin</b>		
Tanqueray	43.1%	10.00
Tanqueray N°10	47.3%	13.00
Tanqueray Flor De Sevilla	41.3%	13.00
Tanqueray Rangpur	41.3%	13.00
Tanqueray Royale Blackcurrant	41.3%	13.00
Turricum Gin	41.5%	13.00
Opihr Oriental Spiced Gin	42.5%	14.00
The Botanist	46.0%	14.00
Nordés	40.0%	14.00
Crafter's Aromatic Flower Gin	43.0%	14.00
Gunpowder Irish Gin	43.0%	14.00
Bombay Sapphire	40.0%	11.00
Hendrick's	41.4%	13.00
Tanqueray Zero	0.0%	9.00
<b>Rum</b>		
Captain Morgan White	37.5%	10.00
Captain Morgan Spiced	35.0%	11.00
Havana Club Dark Rum	40.0%	11.00
Zacapa Centenario 23 Years	40.0%	18.50
<b>Apéritif</b>		
Martini Bianco	15.0%	7.00
Campari	23.0%	7.00
Pernod Ricard	45.0%	8.00
<b>Liquer</b>		
Baileys	17.0%	9.00
Kahlua	20.0%	8.50
Amaretto Disaronno	28.0%	8.50
Cointreau	40.0%	11.00
Southern Comfort	35.0%	11.00
Malibu	21.0%	10.00
<b>Digestif</b>	2cl	4cl
Grappa Fior De Vite	40%	7.00 11.00
Appenzeller	29%	5.00 8.00
Fernet Branca / Menthe	40%	5.00 8.00
Ramazotti	30%	8.00

## • HOUSE DRINKS •

<b>Vodka Cranberry</b>	13.00
Smirnoff Vodka, cranberry juice and a slice of lime	
<b>Vodka Lime n Soda</b>	13.00
Smirnoff Vodka, roses lime juice and soda water	
<b>Screwdriver</b>	13.00
Smirnoff Vodka & orange juice	
<b>Johnnie Walker Red Label with a dash</b>	13.00
Soda, coke, coke zero or lemonade	
<b>Rum Coke</b>	13.00
Captain Morgan's white rum with coke or coke zero	
<b>Cuba Libre</b>	13.00
Havana club dark rum & cola served with a lime wedge	
<b>Captain Coke</b>	13.00
Captain Morgan's Spiced Rum with coke or coke zero	
<b>Jameson n Ginger</b>	14.00
Jameson Irish Whiskey, ginger ale and squeezed lime juice	
<b>Moscow Mule</b>	15.00
Smirnoff Vodka with spiced ginger beer and lime	
<b>London Mule</b>	15.00
Gin with spiced ginger beer and lime	
<b>Pimm's No. 1 Ginger ale / Citro</b>	14.00
<b>Pitcher of Pimm's No. 1 Ginger ale / Citro (1.5l)</b>	50.00

## • WINES •

	1dl	5dl	7.5dl
<b>White</b>			
Chardonnay, Aus, 12%	7.00	33.00	
Pinot Grigio, Ita, 13.3%	7.00		49.00
Sauvignon Blanc, N.Z., 13.5%			55.00
<b>Red</b>			
Cabernet Sauvignon, USA, 13%	7.00	33.00	
Primitivo, Ita, 13.3%	7.00		49.00
Rioja Reserva DOCa, Spa, 14%			65.00
Malbec, Arg, 14.5%			56.00
<b>Rose</b>			
Oeil De Perdrix, CH, 12.5%	7.00	32.00	
<b>Prosecco</b>			
Prosecco Spumante, Ita, 11%	8.50		52.00
Veuve Clicquot Champagne, 12%			130.00
<b>Wine Cocktails</b>			
Spritzer Süss/Sauer	8.00		
Aperol Spritz	12.00		
Campari Spritz	12.00		



## DRINKS MENU



Digital Menu



Specials



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ALL PRICES IN CHF INCLUDING 7.7% MWST