Here at Molly J's we want to stay true to the origins of the Neopolitan Pizza and the history behind it.

In 1889 King Umberto 1 and Queen Margherita of Savoy visited Naples. On their visit there was a pizza presented to the queen and the colours mirrored the Italian flag. Red - Tomatoes, White - Mozzarella, Green - Basil. The pizza was named after the queen and this is what is known today as the classic Margherita. We don't believe in messing with tradition and this is why we will serve you the original which is cooked in our Wood Fire oven.

Paddy is still baking

A STANDARD BURGER

Third generation baker Paddy Barry is the man behind our delicious Pizza dough. This familiar gentleman is the only one who holds the secret to the dough.



Pizza Margherita €12.50 Tomato Base, Mozzarella, Basil and Extra Virgin Olive Oil

Marinara €15.00 Tomato Base, Fresh Garlic, Oregano and Extra Virgin Olive Oil

Pizza Speciale €15.00 White Base, Toonsbridge Buffalo Mozzarella, Der's Home Cooked Ham, Mushrooms, Grated Parmesan, Black Pepper and Basil



MID WEEK DEAL! PIZZA AND A PINT, OR GLASS OF HOUSE WINE

€17.50

VEGAN

OPTIONS VAILABLE

CHOOSE THICK OR THIN

BASE IT'S UP TO

YOU!

Pizza Pepperoni €15.00 Tomato Base, Mozzarella, Pepperoni

Quattro Formaggi €16.00

Combination of four delicious Cheeses melted together with our tasty Tomato base

Prosciutto e Funghi €16.00 Traditional Italian Pizza toppings of Ham and Mushroom served on a Tomato base topped with Mozzarella

Meat Feast €16.00

This delicious indulgence is for you if you love meat! Prosciutto, Pepperoni, Italian Sausage and Buffalo Mozzarella

Dingle Gin & Black Pudding €16.00

Yes, you read that correctly! Black Pudding, Walnuts soaked in the World's number one Gin, Red Onion, Mozzarella and a honey drizzle

Dips €1.50 Chilli Mayo, Garlic Mayo, Chipotle

Skinny Fries, Mixed Salad or Rocket Salad



Cheesecake of the Day (Ask your server) Tiramisu

Der's Apple Tart with Whipped Cream Selection of Ice Cream

Strawberry & White Chocolate Millefeuille

Starters

Speciality Garlic Bread €7.50 Pizza Base, Thinly Sliced Garlic, Extra Virgin Olive Oil, Maldron Salt

> Deep Fried Wedge of Brie €11.95 Cranberry Compote & Mixed Leaf Salad

Hot & Spicy Chicken Wings €11.95 Served with Garlic Mayonnaise and Dressed Side Salad



Pornstar Martini €12

You never mess with this classic so we won't. Vanilla vodka and passion fruit are the perfect duo & lets not forget the shot of prosecco

The Kerry Bramble €12

Award winning Dingle Gin is the key ingredient in this classic, blackberry bramble

Notions €12

There is no point in having notions if you don't show them off. "Obsessed" with this Tanqueray Gin based beauty. The extra ingredients are top secret & will never revealed.

Up All Night – Espresso Martini €12

This Smirnoff Vodka, with Coffee Liquor & Sweet Espresso is the perfect "up all nighter" Choose from Salted Caramel, Vanilla or Standard Vodka

Mojito €12

Your classic White Rum with Fresh Mint Leaves, Choose your fruity burst from Strawberry, Raspberry & Passion fruit

She is Raspy €12

This Raspberry Martini is one of our best sellers and when you taste it, you'll know why. Vanilla Vodka, Raspberry injection on a Velvet Float

Sour Pusses & Frowns €12

Your Classic Sour, choose your poison - Whiskey, Brandy or Gin. Let us do the rest!

Vintage Tiki €12

Two Rums that would keep Captain Jack Sparrow on the Straight & Narrow, You will love this Refreshing Classic

The Madhatter €12

This Dingle Gin, Honey & Fruit based delight is truly wonderful

Mocktail €6



All €8.00 each

Irish Coffee, French Coffee, Calypso Coffee or Baileys Coffee



Please ask your server about our cocktail specials