

女王府
QUEEN STOP
ASIAN FUSION CUISINE

WELCOME TO QUEEN STOP:

At Queen Stop, we source Irish produce whenever possible. Our beef, pork, chicken, duck, and lamb are 100% Irish, selected for quality, traceability, and flavour. Our grass-fed Irish beef is prized for its rich flavour and tenderness. Our Bord Bia Quality Assured chicken comes from Glin Valley in County Cork, while our pork, duck, and lamb are sourced from trusted local suppliers.

The Queen Stop Story:

Queen Stop is the sister restaurant of Boss Stop on South Great George's Street, Dublin 2. Inspired by the belief that everyone should embrace their individuality, Queen Stop celebrates confidence, authenticity, and self-expression: Be Bold. Be Yourself. Be Your Own Queen.

286 RATHMINES ROAD LOWER, DUBLIN, D06X9X5

info@queenstop.ie

DUMPLINGS

STARTERS / TAPAS

DINE YOUR WAY

Perfect for solo dining, date nights, or sharing plates with friends.

Enjoy individual à la carte dishes or create your own tapas-style feast.

- | | | |
|----|---|--------|
| 01 | Pork Dumplings 猪饺 (1A/2/4)
A Delightful blend of chinese garlic chives, pork and ginger | €11.95 |
| 02 | Beef Dumplings 牛饺 (1A/2/4)
Tender marinated beef seasoned with 5 spices | €12.45 |
| 03 | Prawn Dumplings 虾饺 (1A/2/4/11)
Fresh prawns and bamboo shoot | €12.45 |
| 04 | Chicken Dumplings 鸡饺 (1A/2/4)
Certified chicken fillet, mushroom, ginger and scallions. | €11.95 |
| 05 | Veggie Dumplings 素饺 (1A/2/4) [VG]
Wrapped with cabbage, mushroom and chives | €10.95 |

- Options: Bamboo-steamed or Snowflaked



ALLERGIES

Please consult our staff for the in-house allergies guide, and feel free to reach out with any additional questions.

1A. Wheat 1B. Barley 1C. Rye 1D. Oat / 2. Sesame Seeds / 3. Molluscs / 4. Soybeans / 5. Eggs / 6. Milk / 7. Fish / 8. Peanuts / 9. Celery / 10. Mustard / 11. Crustaceans / 12. Sulphur Dioxide and Sulphites / 13. Lupin / 14A. Cashew Nuts 14B. Hazelnuts 14C. Almond

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🌾=Gluten Free

[VG]=Vegan

[V]=Vegetarian

THE QUEEN STOP WAY

Designed for solo dining or sharing with friends. Enjoy your meal as a traditional à la carte experience, or explore multiple dishes tapas-style.

07 Sichuan Style Pork Ribs 糖醋排骨

Tender pork ribs with a crispy exterior, coated in a glossy Sichuan sweet & sour glaze.

(2/4)



€9.45

STARTERS / TAPAS

01 Duck Spring Roll 鸭卷

Duck mixed bean sprouts, carrot, served with sweet & sour sauce on the side

(1A/2)

€8.45

02 Crispy Calamari 炸鱿鱼

Fried battered calamari, accompanied by homemade magic sauce. 🌶️🌶️

(1A/2/3/4/)

€9.95

03 Crispy Pork Strips 小酥肉

Tender marinated pork strips, lightly coated and fried, served with mixed Chinese spices. 🌶️🌶️

(1A/2/4/5)

€9.95

04 Wonton Soup 清汤抄手

Wontons filled with minced shrimp and chicken, served in a rich pork bone broth and scallions.

(1A/2/5/11)

€8.45

05 Smashed Cucumber 拍黄瓜 [VG] €5.45

Tossed in a refreshing dressing of garlic, vinegar, soy sauce, sesame oil and chilli.

(2)

06 Daikon Radish 萝卜 [VG] €5.45

Sour, lightly sweet and refreshingly crunch.



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STARTERS / TAPAS

01 Aromatic Chicken Bites 糟香鸡块

(2/4) 🌶️🌶️🌶️

Chicken thigh bites in fragrant fermented chinese rice wine

€7.95

07

Chao Shou 红油抄手



€9.95

Wontons filled with minced shrimp and chicken, served in a spicy based and scallions

02 Prawn Toast 虾多士

(1A/2/4/5/11) 🌶️🌶️🌶️

Fresh prawn mixed with asian herbs and water chestnut on toast, served with house chilli sauce

€9.95

03 Salt & Chilli Prawn 四川椒盐虾

(1A/2/11) 🌶️🌶️🌶️

Deep fried prawns, finished with Sichuan Chilli and fresh cut chillies

€9.95

05 Cold Tossed Shredded Potato 土豆丝 (2) [VG]

Tossed in a tangy garlic-vinegar dressing with a touch of chilli.

€4.95

06 Popcorn Chicken 鸡米花

(1A/2/5) 🌶️🌶️🌶️

Crispy popcorn chicken tossed with aromatic spices and served with a spicy passion fruit sauce for a vibrant sweet-heat balance.

€9.75

08 Mala King Oyster Mushroom 麻辣杏鲍菇 (2/4) [VG]



€6.95

Tender king oyster mushrooms tossed in Mala Chilli Oil and a splash of fragrant Zhenjiang Vinegar, delivering a refreshing, numbing and spicy flavour.



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MAINS



01

Typhoon Shelter Style Fried Prawns 避风塘虾仁 🌶️🌶️🌶️

€24.00

Crispy prawns tossed with fragrant garlic, chilli and aromatic crumbs

(1A/2/4/11)

02

Hot & Garlic Fish 鱼香鱼 🌶️🌶️🌶️

€25.50

Fish shallow-fried, drizzled with Sichuan house chilli sauce

(1A/2/4/5/7)

03

Sweet & Sour Chicken 咕咾鸡

€21.00

Sweet & sour chicken fillet with mix veggies and pineapples

(1A/2)

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MAINS



- 04 **Hong Kong Char Siu Pork 港式叉烧肉** €27.00
Slow roast pork glazed with sweet-savoury sauce made from Chinese spices, served with pan fried cinnamon pineapple slices
(1A/2/3/4)
- 05 **Beef Wide Noodles Soup 牛肉刀削面** €21.00
Slow-braised beef served with hand-shaved wide noodles in a rich broth, complemented by pak choi and a boiled egg
(1A/2/4/5)
- 06 **Curry Chicken 咖喱鸡** €21.00
Tender chicken fillet simmered in a rich, aromatic curry sauce with carrots and onions nice served on side
(1A/2/10)
- 07 **Stir-fried Beef with Black Bean sauce 豆豉牛肉** €25.00
Tender beef stir-fried in savoury made with black bean sauce
(1A/2/4)

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MAINS



- 01 **Kung Pao Chicken with Cashew Nuts 宫保鸡丁** €20.00
Stir fried diced chicken fillet with spring onions and cashew nuts
(2/4/14A)
- 02 **Triple Spicy Stir Fried Beef 小炒牛肉** €26.00
Tender sliced irish beef wok-tossed with three types of chillies, coriander and spring onions
(2/3/4)
- 03 **Mapo Tofu 麻婆豆腐** [VG] €19.00
Soft tofu simmered in a rich, spicy & savory style
(1A/2/4)
- 04 **Duck with Plum Sauce 梅子鸭** €26.00
Tender duck with a crispy finish, paired with a bright plum glaze that balances sweet, tangy and savory notes in every bite
(2)
- 05 **Yangzhou Fried Rice 扬州炒饭** €17.00
Authentic Chinese-style fried rice with strips of char siu pork, prawns and vegetables
(2/4/5/11)
- 06 **Fried Yaki Udon 虾/素炒乌冬面** [VG] €17.00/15.00
Thick, stir fried udon noodles in a savory house chilli sauce. Choose between prawns or medley of fresh vegetables
(1A/2/4/11)
- 07 **Aubergine Pot 茄子煲** [VG] €19.00
Aubergine coated in a spiced batter and deep-fried, topped with a rich and sticky house braised.
(1A/2/4)
- 08 **Stir Fried Mixed Vegetables 蒜蓉炒时蔬** [VG] €12.00
(2)
- 09 **Stir Fried Fine Beans 干煸四季豆** [VG] €12.00
Dry fried tender fine beans
(2/4/10)

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SIDES & SAUCE

- | | | |
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| 01 | Steamed Rice 米饭 | €3.50 |
| 02 | Waffle Chips (1A) | €4.50 |
| 03 | Egg Fried Rice 蛋炒饭 (5) | €6.00 |
| 04 | Fried Noodles 炒面 (1A/4) | €7.00 |
| 05 | Passionfruit Chilli Sauce 百香果辣椒酱 (4) | €2.00 |
| |  | |
| 06 | Magic Sauce 美极酱 (1A/2/4) | €2.00 |
| |  | |
| 07 | House Chilli Powder 辣椒粉 (2) | €2.00 |
| |  | |
| 08 | House Chilli Oil 辣椒油 (2/4) | €2.00 |
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