

# LUNCH MENU

## 12-3.30PM

### STARTERS

**HOMEMADE SOUP OF THE DAY (VC)** €4.40  
Served with homemade brown Irish scone  
& a crispy roll

**CREAMY ATLANTIC SEAFOOD CHOWDER (C)** €6.50  
Salmon, Cod, Smoked Haddock & Mussels  
in a Creamy Melody served with homemade  
brown Irish scone & a crispy roll

**WALNUT CRUSTED BRIE** €7.00  
Walnut bread crumbs wrapped around melted brie,  
apple chutney and organic leaves

**KILLARY FJORD MUSSELS** €8.50  
Mariniere Style of white wine, onion & irish cream  
Served with homemade brown Irish scone

**SPICY TEXAN STYLE CHICKEN WINGS** €6.70  
Spice Rubbed Chicken Wings served with coriander  
and lime yoghurt dip & homemade red cabbage slaw

**BABY BACK RIB OF IRISH PORK** €7.90  
Glazed in our Chef's Smoky Barbeque Sauce  
Served with homemade red cabbage slaw

**CLASSIC CHICKEN AND BACON CAESAR SALAD (C)** €8.90  
Crisp baby gem lettuce, warm chicken and bacon pieces,  
Parmesan shavings, quail eggs, croutons and caesar dressing

**CLEW BAY CRAB CLAWS (C)** €9.90  
Crab claws tossed in garlic butter & fresh lemon  
Served with a seasonal salad

**SOUP & SAMBO COMBO** €8.20

**CHOWDER & SAMBO COMBO** €9.00

Choose from chicken, cheese, salad, ham or tuna  
\*Toasted €0.50

### SANDWICH SELECTION

#### SELECTION OF TRADITIONAL FILLINGS

On white or brown bread

Plain €4.40

Toasted €4.80

Open homemade brown bread €7.50

Plain combination €4.80

Toasted combination €5.30

(gluten free bread available upon request)

Honey baked ham

Dubliner cheese

Tuna, red onion & mayonnaise

Chargrilled chicken & mayonnaise

\*Smoked salmon with Cream cheese €2.00  
extra

All our sandwiches are freshly made to order with low calorie  
mayonnaise.

\*Not available toasted

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Please allow appropriate cooking times for well done meats  
(V) = Vegetarian (C) = Coeliac suitable

## MAIN COURSES

### *From the Sea*

<b>TRADITIONAL FISH &amp; CHIPS</b>	€12.70
Beer battered fresh Irish Cod with pea puree & tartar sauce served with homemade chips	
<b>CLEW BAY CRAB CLAWS (C)</b>	€15.90
Tossed in garlic butter served with fresh lemon, seasonal salad & homemade Chips	
<b>ORGANIC CLARE ISLAND SALMON (C)</b>	€13.00
Served with cauliflower, almonds, capers and seaweed butter	
<b>KILLARY FJORD MUSSELS</b>	€13.90
Mariniere Style of white wine, onion & irish cream Served with homemade brown Irish scone	

### *From the Char Grill*

<b>6oz PLAZA BEEF BURGER</b>	€11.50
with tomato, onion & pickle in a brioche bap Served with homemade chips & Chef's Secret Sauce	
*Add cheese	€0.50
*Add streaky bacon	€0.50
<b>IRISH CHICKEN FILLET BURGER</b>	€11.50
Irish chicken with tomato, red onion, garlic mayonnaise In a Brioche Bap served with organic leaves & homemade chips	
*Add cheese	€0.50
*Add streaky bacon	€0.50
<b>MINUTE STEAK SANDWICH</b>	€11.90
Chargrilled strips of succulent Irish sirloin steak, wild rocket leaves in fresh ciabatta bread & homemade chips with Peppercorn Sauce on the Side	

### *From the Land*

<b>BABY BACK RIB OF PORK</b>	€11.90
Glazed in our Chef's Smoky Barbeque Sauce served with homemade red cabbage slaw	
<b>KUBA'S CHICKEN CURRY (MILD)</b>	€11.90
Finished with fresh coriander & toasted almonds Served with basmati rice & naan bread	
<b>DUO OF IRISH CHICKEN (C)</b>	€12.90
Supreme of Chicken Breast with Drumstick served with chunky provencal vegetables and a rosemary & lemon sauce	
<b>TEXAN STYLE CHICKEN WINGS</b>	€11.90
Spice Rubbed Chicken Wings, served with coriander and lime yoghurt dip, homemade red cabbage slaw & chips	
<b>CLASSIC CHICKEN AND BACON CAESAR SALAD (C)</b>	€11.90
Crisp baby gem lettuce, warm chicken & bacon pieces, Parmesan shavings, quail eggs, croutons and caesar dressing	

**PENNE PASTA PRESIDENTAL (V)** €10.50  
Tossed in spinach cream cheese & sundried tomatoes  
Served with garlic bread & mixed salad leaves  
Add strips of fried chicken €3.00  
Add tiger prawns €3.50

**HOMEMADE IRISH BEEF LASAGNE** €11.90  
Served with Homemade Chips, garlic bread  
& seasonal salad

### From the Wok

**SWEET CHILLI & CORIANDER  
VEGETABLE NOODLE DISH (V)** €10.50  
With Oyster Sauce on sesame noodles  
Add strips of fried chicken €3.00  
Add strips of fillet of beef €3.50  
Add tiger prawns €3.50  
**Chefs Combo Special Any 2 of the above** €15.50

### WITH ANY MAIN COURSE SIDE PORTION OF:

Homemade chips €2.40  
fresh seasonal salad €2.90  
Vegetables €2.60  
Creamy mashed potato €2.40  
Portion of garlic bread €2.40  
\*Add Cheese €0.50

## PANINIS & WRAPS

**PLAZA B.L.T** €7.80  
Crispy bacon, lettuce & tomato in a waterford blaa bap

**TUNA MELT** €7.80  
With sweetcorn, cucumber, red onion  
& melted gruyere cheese served on a floury bap

**CHARGRILLED VEGETABLES &  
GRUYERE CHEESE PANINI (V)** €7.70  
With basil pesto

**CHORIZO & GALWAY FARM GOATS CHEESE PANINI** €7.80  
Served with organic mixed leaves

**CAJUN CHICKEN WRAP** €7.80  
Slices of cajun spiced chicken  
with sweet roasted pepper mayonnaise

Please allow appropriate cooking times for well done meats  
All our Beef is of Irish Origin & is fully traceable

(V) = Vegetarian

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#### Food Allergy Notice

Food prepared here may contain nuts and other ingredients which can cause allergic reactions. If you or any of your guests have an allergy please inform your server and our chefs will be happy to accommodate your needs. Our allergy information folder is available on request.

## DESSERTS

<b>CARAMELISED APPLE &amp; ALMOND TART (V)</b> crème anglaise & homemade rhubarb ice cream	€5.80
<b>TOBLERONE CHEESECAKE (V)</b> served with homemade nutella ice cream	€5.80
<b>SELECTION OF HOMEMADE ICE CREAM &amp; SORBET (VC)</b> in a brandy tuile basket & red fruit coulis	€5.80
<b>HOT CHOCOLATE BROWNIE (V)</b> creme anglaise & homemade vanilla ice cream	€5.80
<b>CLASSIC ITALIAN TIRAMISU (V)</b> Served with mocha ice cream	€5.80
<b>BELGIAN CHOCOLATE GANACHE &amp; RASPBERRY TART (V)</b> served with homemade vanilla ice cream	€5.80
<b>ORANGE COINTREAU LIQUEUR CRÈME BRULEE (VC)</b> Citrus shortbread biscuit & homemade Apricot ice cream	€5.80
<b>CLASSIC JELLY &amp; HOMEMADE ICE CREAM (C)</b>	€4.50
<b>CHEESE PLATTER (C)</b> Selection of Carrowholly & French Cheese, Quince Jelly & Crackers	€6.80
<b>HOMEMADE FRUIT SCONES</b> Two scones with preserves, chantilly cream (V)	€3.40
One scone with preserves, chantilly cream (V)	€2.00

## TEAS & COFFEES

<b>ESPRESSO</b>	€2.40
<b>DOUBLE ESPRESSO</b>	€2.90
<b>CAFÉ LATTE</b>	€2.70
<b>CAPPUCCINO</b>	€2.70
<b>AMERICANO</b>	€2.70
<b>MOCHA</b>	€3.10
<b>HOT CHOCOLATE</b>	€2.70
<b>FRESHLY BREWED BEWLEY'S</b> Tea or Coffee	€2.00

Gluten Free Dessert menu available on request

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## RED

**Australia Wolf Blass Red Label Shiraz Cabernet**  
1/4 btl 187ml €6.00

Soft, ripe taste of juicy raspberries, spicy plums  
& oaky vanilla style.

**Argentina Trapiche Malbec**  
1/4 btl 187ml €6.00

Ripe Plummy, Blueberry Fruit in a soft shell

**Chile Carmen Cabernet Sauvignon**  
1/4 btl 187ml €6.00

Attractive warm fruity style of blackberries and  
plums with a light spicy edge.

**Spain Castillo De Liria 2013**  
Glass Wine €6.00

Rich, ripe blend of Bobal, a traditional Spanish Grape Sgiraz,  
has a wonderful red berry note on the nose

**Chile Los Tilos Cabernet Sauvignon 2015**  
Glass Wine €6.00

Lots of blackcurrant and blackberry aromas plus a  
little pepper. The palate also has plenty of fruit,  
good body supple tannins and a long aftertaste.

**Chile Los Tilos Cabernet Sauvignon 2013**  
€23.50

**France Chateau de Pierreux Brouilly 2014**  
€30.50  
Beautiful hint of red fruit like raspberry and blackcurrants,  
and a touch of spices that gives afresh palate.

**Australia Hooded Plover Shiraz 2014**  
€26.00  
Deep purple with crimson red hue, complemented with hints  
of spicy pepper liquorice. A smooth palate with soft tannins  
that culminate in a rich ripe finish.

**Chile Urmeneta Cabernet Sauvignon 2015**  
€23.50  
Blackcurrant fruit wrapped in well integrated oak

**Italy The Poggio Chianti Superiore 2014**  
€27.00  
Round and fruity taste balanced by ageing in traditional cask  
with super ripe fruitiness and a soft easy-feel taste.

**Spain Castillo De Liria 2014**  
€23.50  
Rich, ripe blend of Bobal, a traditional Spanish grape and  
Shiraz, has wonderful red berry note on the nose, combined  
with rich succulent smoky cherry flavours on the palate

In the event of a particular vintage becoming  
unavailable the next available vintage will be substituted

Full Restaurant Merlot Wine List also available

## WHITE

**Australia Wolf Blass Yellow Label Chardonnay**  
1/4 btl 187ml €6.00  
Rich style of ripe, tropical pineapples & ripe limes all edged  
in soft oaky vanilla

**Argentina Trapiche Sauvignon Blanc**  
1/4 btl 187ml €6.00  
Fresh aromas of grapefruit & asparagus

**Chile Carmen Sauvignon Blanc**  
1/4 btl 187ml €6.00  
Ripe pineapples and lemon sorbet with a round, spicy citrus  
style

**Spain Castillo De Liria 2013**  
Glass Wine €6.00  
Blend of Viura, a traditional Spanish grape &  
Sauvignon Blanc gives crisp and fresh citrus

**Chile Los Tilos Sauvignon Blanc 2013**  
Glass Wine €6.00  
Fruity nose of lime, grapefruit, passion fruit and acacia

**ROSE Australia Jacobs Creek Shiraz Rose**  
Glass Wine €6.00

**Chile Los Tilos Sauvignon Blanc 2015** €23.50  
Fruity nose of lime, grapefruit, passion fruit and acacia  
flowers. The palate has fresh acidity and a rich and  
long aftertaste.

**France Pascal & Nicolas Reverdy Sancerre 2014** €34.00  
Stunning ripe, zesty citrus fruit  
with long, clean finish

**New Zealand Maui Sauvignon Blanc 2015** €28.50  
Fresh and vibrant, an explosion of flavours  
from melon to passion fruit and grapefruit.

**Australia Westend Estate Chardonnay 2014** €25.50  
Lovely unoaked crisp chardonnay with aromas of peach  
melon and  
vanilla with floral notes, fresh palate with layers of pear  
melon and pineapple.

**Spain Castillo De Liria 2014** €23.50  
Blend of Viura, a traditional Spanish grape  
and Sauvignon Blanc gives crisp and fresh citrus

**Chile Urmeneta Chardonnay 2015** €23.50  
Soft, mellow fruits with a hint of oak

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