



# COVEYS

BAR · GRILL · PIZZA

## DINNER MENU

### ***How are things Cove!***

A Covey is someone who is born and bred in the beautiful town of Westport. Some argue that real “Coveys” are born right here on Castlebar Street! Over many generations Coveys have developed their own dialect which adds to the charm of our town and gives Westport its distinctive culture. So to capture this we decided to name our restaurant “Coveys”.



# STARTERS

## HOMEMADE SOUP OF THE DAY v c €6.50

Served with house brown bread.

## CREAMY ATLANTIC SEAFOOD CHOWDER c €9.50

Salmon, cod, smoked haddock & mussels in a creamy broth. Served with house brown bread

## HOUSE GARLIC BREAD v €7.90

Pizza base finished with mozzarella cheese, garlic, parsley & extra virgin olive oil, served with rocket & parmesan.

## PLAZA BRUSCHETTA v €8.90

Classic tomato and basil salsa served on our house stone baked flat bread, finished with extra virgin olive oil.

## COVEYS NACHOS v €10.50

Mexican corn tortilla chips topped with cheddar cheese sauce, served with a pico de gallo, homemade guacamole and sour cream.

## MARINATED TIGER PRAWNS c €12.50

Grilled king prawns in a lime and chilli marinade, served on house pickled vegetables and an asian style dressing.

## **NEW** COVEYS BUFFALO STYLE CHICKEN WINGS c €10.50

Spicy wings perfectly paired with our homemade ranch dressing, a match made in heaven.

## **NEW** GOATS CHEESE TARTLET €11.90

Aubergine Caponata & goats cheese tartlet, rocket & tomato salad, homemade basil pesto.

## SUPER SALAD v c €10.50

Roasted sweet potato, quinoa, beetroot, pomegranate, mixed seeds, olives, avocado & mozzarella cheese.

Add chicken €4.00 extra

Add prawns €4.50 extra

Add smoked salmon €4.50 extra

Add goats cheese €3.00 extra

# MAINS

## TRADITIONAL FISH & CHIPS €19.50

Beer battered fresh haddock, served with pea puree, tartar sauce & chips.

## **NEW** GRILLED FILLET OF ATLANTIC SALMON c €23.90

Bulgur & grilled vegetable tabbouleh, roasted red pepper & smoked paprika coulis, basil oil.

## **NEW** CRISPY PORK BELLY €20.90

Slowly roasted Irish pork belly marinated in our secret spice mix, served with burnt apple puree, smoked black pudding, pork skin popcorn & wholegrain mustard sauce.

## **NEW** ROAST SUPREME OF IRISH CHICKEN c €21.50

Celeriac & truffle puree, green lentils & pearl onions chicken jus.

## **NEW** COVEYS BUFFALO STYLE CHICKEN WINGS €17.90

Spicy wings perfectly paired with our homemade ranch dressing, a match made in heaven, served with chips.

## FISH OF THE DAY Market Price

Delivered fresh this morning to our chef.

Please ask your server for details.

**NEW****VEGETARIAN CURRY v c**  **€16.50**

Carefully prepared by our Chef Piyush Sharma hailing from the 'City of Love', Uttar Pradesh. Perfect balance of spices & flavours complemented by crispy onion & fresh coriander. Served with naan bread & basmati rice.

**NEW****AUTHENTIC INDIAN CHICKEN CURRY c** **€20.50**

Carefully prepared by our Chef Piyush Sharma hailing from the 'City of Love', Uttar Pradesh. Perfect balance of spices & flavours complemented by crispy onion & fresh coriander. Served with naan bread & basmati rice.

**SUPER SALAD v c**  **€15.50**

Roasted sweet potato, quinoa, beetroot, pomegranate, mixed seeds, olives, avocado & mozzarella cheese.

Add chicken **€4.00 extra**  
 Add prawns **€4.50 extra**  
 Add smoked salmon **€4.50 extra**  
 Add goats cheese **€3.00 extra**

**PASTA CARBONARA** **€16.00**

Tagliatelle pasta in a creamy bacon and parmesan sauce, slice of garlic bread

Add chicken **€4.00 extra**  
 Add prawns **€4.50 extra**

## SIGNATURE STEAKS

Our local high grade in house dry aged beef has a remarkable depth of flavour. Prime cuts of beef are hung for up to 21 days & cooked to perfection over flames in our KOPA barbecue grill. Controlled smoldering of the KOPA charcoal delivers primal heat resulting in delicious flavours and in juicier steaks. Our Steaks have a unique BBQ aroma when served.



**STEAKS SERVED WITH  
 FONDANT POTATOES, ONION RINGS,  
 GARLIC PORTOBELLO MUSHROOM  
 & SEASONAL GREENS**

**8oz DRY AGED FILLET c** **€36.90**

The most tender of steaks.  
 This meat has a sublime, subtle flavour.

**10oz DRY AGED RIB EYE c** **€32.90**

This heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy.

**9oz DRY AGED SIRLOIN c** **€31.90**

A lean juicy & tender cut.

**SURF YOUR STEAK** **€4.50**

with Sautéed Prawns

CHOOSE A SAUCE -

—Madeira Jus—Garlic Butter—Peppercorn

(Inclusive dinner supplement of €10.00 for Steaks)

## SIDES

HOMEMADE CHIPS **€4.50**  
 SWEET POTATO CHIPS **€5.00**  
 ONION RINGS **€4.50**  
 SEASONAL FRESH SALAD **€4.50**  
 FRESH VEGETABLES **€4.50**  
 CREAMY POTATOES **€4.50**  
 COLESLAW **€3.00**  
 GARLIC MAYONNAISE **€1.50**

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.

FRIENDLY OPTIONS AVAILABLE:

**C** COELIAC | **V** VEGETARIAN |  **VEGAN**



# GOURMET BURGERS

## THE CHICKEN FILLET BURGER c €17.50

Chargrilled chicken breast served with tomato, lettuce, cucumber, red onion & garlic mayonnaise in a brioche bap.

Add cheese 50 c extra

Add streaky bacon €1.50 extra

## THE 6OZ BEEF BURGER c €18.90

Served with tomato, lettuce, onion, chefs secret sauce & pickle in a brioche bap.

Add cheese 50 c extra

Add streaky bacon €1.50 extra

**ALL BURGERS SERVED  
WITH CHIPS & COLESLAW**

## BEYOND MEAT BURGER © c €18.90

The world's first plant-based burger that looks, cooks and satisfies like beef without GMOs, soy, or gluten. Served with jalapeño relish, lettuce, tomato, vegan mayonnaise in a seeded vegan bun. Served with a green leaf salad.

## THE ULTIMATE CHALLENGE BURGER c €23.90

Signature double burger stacked with cheese, streaky bacon, mushrooms, onion ring, pickles, toasted brioche bun and chefs secret sauce.

Gluten Free available on request.

# AUTHENTIC ITALIAN STONE BAKED ARTISAN PIZZA

Experience the true taste of Italy with our authentic, stone-baked artisan pizza. Our pizza dough is crafted in-house from the finest 00 Italian flour, fresh yeast, and extra virgin olive oil, fermented for 48 hours to enhance its flavors. The sauce is made with the freshest Italian tomatoes and the pizza is topped with original Italian Fior di latte cheese. Every bite will transport you to the beautiful, rustic landscape of Italy, where food is not just a meal but a celebration of life.

## MARGHERITA v €15.00

Mozzarella cheese, tomato sauce, fresh basil pesto.

## SPICY PEPPERONI PIZZA €17.00

Pepperoni, jalapeño, tomato sauce, mozzarella cheese.

## GOATS CHEESE & CHORIZO €17.00

Tomato sauce, spanish chorizo, goats cheese & red onion jam.

Gluten Free Pizza Base available on request.

## **NEW** GOATS CHEESE & ROCKET €17.00

Tomato sauce, goats cheese, red onion jam & fresh rocket leaves.

## HAM & MUSHROOM PIZZA €17.00

Slow cooked ham, garlic roasted portobello mushrooms, mozzarella cheese, tomato sauce.

## CAJUN CHICKEN PIZZA €17.00

Tomato sauce, cajun spiced grilled chicken breast, jalapeños, mozzarella cheese & barbeque sauce.

## **NEW** VEGETARIAN PIZZA v €17.00

Bianco based pizza, topped with lemon & basil ricotta, finished with oven roasted juicy cherry tomato, olives & fresh rocket leaves.

## ADD TO YOUR PIZZA!

Mozzarella Cheese	€3.00	Cajun Chicken	€4.00
Rocket Leaves	€1.50	Prawns	€4.50
Goats Cheese	€3.00	Olives	€1.50
Jalapeños	€1.50	Pineapple	€1.50
Smoked Salmon	€4.50	Portobello	€2.00
Pulled Ham	€3.50	Mushroom	
Garlic Dip	€1.50	Parmesan	€3.00
Spanish Chorizo	€3.00	Cheese	