

WELCOME & ENJOY YOUR DINING EXPERIENCE

A LA CARTE MENU

We wish you a warm welcome to the Restaurant Merlot at The Plaza Hotel where we trust you will have a most enjoyable dining experience. Our Head Chef Xavier Blondel has carefully selected locally produced and selected organic produce to demonstrate with flair an array of dishes which shows his passion for food and customer satisfaction.

STARTER

SOUP OF THE DAY	€6.50
<i>Served with Selection of Freshly Baked Selection of Breads</i>	
GALWAY FARM GOATS CHEESE	€8.95
<i>Served with Organic Quinoa, Blackberry Gel, Beetroot & Savoury Granola</i>	
SURF & TURF	€9.50
<i>Braised Irish Beef Cheek & Tempura Tiger Prawns, served with Pickled Shallot & Tarragon Mayonnaise</i>	
IRISH PORK TASTING PLATE	€9.50
<i>Ham Hock Terrine, Braised Pork Belly, Croquette of Kelly's Black Pudding, Pickled Apple & Mustard Seeds</i>	
PAN SEARED CLEW BAY SCALLOPS	€12.50
<i>Served with Lightly Curried Parsnip Puree, Golden Raisins, Almonds & Mango Gel</i>	
WARM TERRINE OF CONNEMARA SMOKED SALMON & POTATOES	€9.50
<i>Pickled Winter Vegetables, Sourdough Crostini & Aioli</i>	
CHEFS A LA CARTE SPECIAL	€7.95
<i>Please ask your server</i>	

MAIN COURSE

OUR SIGNATURE IN HOUSE DRY AGED STEAK



When it comes to Beef there is nothing better than a Dry -Aged Steak. Our local in house dry aged beef has a remarkable depth of flavour. This is achieved sourcing local beef from the highest grade of traditional breeds of cattle and hanging their prime cuts of beef for a minimum of 21 days. The process enhances the beef by two ways. Firstly, moisture is evaporated from the muscle, which offers a more succulent taste. Secondly, the beef's natural enzymes break down the connective tissue in the muscle, which leads to more tender beef, improved buttery texture and mellower yet beefier taste.

DRY AGED RIB EYE 10oz €26.90

Delicious beefy flavour, this heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy. Served with Fondant Potato, Red Onions & your choice of Sauce.

DRY AGED SIRLOIN 9oz €25.90

One of the most flavoursome steaks, and it's almost as tender as a fillet. Served with Fondant Potato, Red Onions & your choice of Sauce.

DRY AGED FILLET 8oz €27.50
10oz €29.50

The most tender of steaks and lean in appearance. This meat has a sublime, subtle flavour. Served with Fondant Potato, Red Onions & your choice of Sauce.

PLAZA SURF & TURF 8oz €33.50

8oz Dry Aged Beef Fillet & Full Lobster Tail with Maitre d'hotel butter.

SURF YOUR STEAK!

Add Tiger Prawns €4.50

SIDE DISHES

Homemade Chips €3.00

Homemade Wedges €3.00

Onion Rings €3.00

Truffle Chips €3.00

Sauted Mushrooms €3.00

Organic Side Salad €3.00

Sweet Potato Fries €3.00

YOUR OWN SAUCE

- Madeira Jus
- Peppercorn Sauce
- Irish Whiskey & Mushroom Sauce
- Garlic Butter
- Beurre Maitre d'hotel
- Blue Cheese Sauce

CHEF SPECIAL €22.00
Please ask your server for details

PAN SEARED LOIN OF VENISON €24.50
*Jerusalem Artichoke Puree, Salt Baked Beetroot,
Braised Leg Croquette & Jus*

SUPREME OF FREE RANGE CHICKEN €22.95
*Served with Mushroom Ketchup, Pickled Girolle,
Poached Drumstick & Parsley Puree*

PAN SEARED FILLET OF WILD TURBOT €24.95
*Garden Peas, Carrot & Cannelloni Beans in Light Creamy
Fish Broth, Confit Fennel Jam*

GRILLED FILLET OF SEABREAM €24.95
*West Coast Crab meat Risotto, Sea Trout Roe,
Lobster Bisque & Lemon Gel*

CHILLI & CORIANDER VEGETABLE STIR FRY €17.00
with Sesame Noodles

EXTENDED VEGETARIAN MENU AVAILABLE ON REQUEST

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.

DESSERTS

ASSIETTE OF ICE CREAM AND SORBET <i>In A Brandy Snap Basket With Red Fruit Coulis</i>	€6.50
BELGIAN CHOCOLATE GANACHE AND RASPBERRY TART <i>Served With Vanilla Ice Cream</i>	€7.50
ORANGE COINTREAU LIQUEUR CRÈME BRULEE <i>With Citrus Shortbread Biscuit & Apricot Ice Cream</i>	€7.50
HOUSE TOBLERONE CHEESECAKE <i>Served With Nutella Ice Cream</i>	€7.50
RUSTIC ALMOND AND APPLE TART <i>With Creme Anglaise, Shortbread Biscuit & Rhubarb Ice Cream</i>	€7.50
CLASSIC ITALIAN TIRAMASU <i>With Toffee Sauce & Homemade Mocha Ice Cream</i>	€7.50
PLAZA DARK CHOCOLATE FONDANT <i>Served With Coffee Creme Anglaise & Mint Liqueur Ice Cream (Allow 10 minutes cooking time)</i>	€8.50
BAILEYS MOUSSE <i>With A Crunchy Praline Base Topped With Mini Maltesers, Served With Peanut Butter Ice Cream</i>	€7.50
SELECTION OF CARROWHOLLY LOCAL CHEDDAR & CONTINENTAL CHEESES <i>Served With Nutty Wafer Toast & Quince Jelly</i>	€9.50
DESSERT OF THE DAY <i>Please Ask Your Waiting Staff</i>	€7.50

* All Your Desserts & Ice Cream Are Homemade