

WELCOME & ENJOY YOUR DINING EXPERIENCE

TO START

SOUP OF THE DAY (v) (c) €6.50

Served with Freshly Baked Selection of Bread

PLAZA SURF AND TURF (c) €8.90

Sautéed Beef Fillet Strips and Tiger Prawns in a Five Spice Glaze served on Organic Brown Rice Salad, topped with Micro Coriander and Peanuts

TOMATO AND PARMA HAM BRUSCHETTA €6.90

Wild Rocket, Parmesan Cheese and Balsamic Vinegar

CLASSIC CAESAR SALAD (v) €6.90

A mix of Baby Cos Leaves, Sourdough Croutons, Boiled Egg and Parmesan Cheese

Add Char-Grilled Chicken (c) €3.50

Add Tiger Prawns (c) €4.50

FRENCH BRIE WEDGES (v) €8.50

On a Candied Walnut, Plum Glaze, Carrot and Organic Mixed Leaves Salad

CONNEMARA SMOKED SALMON AND HOUSE CURED CAJUN SALMON €8.90

Served with Pickled Red Onion, Irish Boxty, Sour Cream and Mixed Leaves

HOUSE SMOKED AND CURED HAM DUCK (c) €10.90

With Mandarin Orange and Fennel Salad Topped with a Sprinkle of Pomegranate and Sesame Seeds

MAIN COURSES

BARBEQUE TANDOORI CHICKEN FILLET (c)	€16.90
Served with Chunky Bombay Potatoes, Cauliflower, Tomato and topped with Coriander and Lime Yoghurt	
SPRING RUMP OF LAMB (c)	€17.90
Lamb Lolly Pop with a Traditional Basque Piperade, Roast Red Pepper Hummus and Lamb Jus	
BBQ PRIME HOUSE LAMB BURGER (c)	€15.50
Topped with Harissa Mayonnaise, Baby Gem Lettuce and Plum Tomato in Soft Brioche Bun	
GRILLED FILLET OF SEABASS (c)	€23.50
Cauliflower Puree, Roasted Cauliflower, Sauce Vierge and Almonds	
BBQ TERIYAKI GLAZED SALMON	€17.90
Served with Fresh Water Tiger Prawns, Pok Choi, Shitake Mushrooms and Noodles in Asian Flavoured Broth	
SPICED BUTTERMILK HAKE	€17.90
With Pistachio and Pine Nut Crust, Classic Vichyssoise, Potato Gnocchi and Garden Peas	
TIGER PRAWNS TAGLIATELLE	€15.90
Fresh Water Tiger Prawns Tossed in Tagliatelle, Chilli, Tomato and Rocket Leaves	
CLASSIC CAESAR SALAD 	€12.90
A Mix of Baby Cos Leaves, Sourdough Croutons, Boiled Egg and Parmesan Cheese	
Add Char-Grilled Chicken (c)	€3.50
Add Tiger Prawns (c)	€4.50
INDIAN STYLE VEGETARIAN CURRY (c) 	€12.90
Finished with Fresh Coriander, Toasted Almonds served on a Bed of Basmati Rice and a Side of Traditional Naan Bread	
IRISH KALE, MUSHROOM AND WALNUT RISOTTO (c) 	€15.00
In Creamy Arborio Rice, with Parmesan Shavings	
HOUSE POTATO GNOCCHI 	€14.00
Garden Peas, Tomato, Blue Cheese, Mange Tout in Creamy Sauce	

OUR SIGNATURE IN HOUSE DRY AGED STEAK
CHARCOAL ROASTED IN OUR SPECIAL KOPA® BARBECUE OVEN WITH
TEMPERATURES APPROACHING 500°C! LOCKING THE FLAVOUR FOR YOU TO ENJOY

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 a mellower yet beefier taste.

IN HOUSE DRY AGED SUCCULENT STEAK

Served with Chunky Potato Wedges, Sautéed Onions and Mushrooms with a sauce of your choice

RIB EYE	10oz (c)	€26.90
SIRLOIN	9oz (c)	€25.90 (supplement €6.50 for set dinner)
FILLET	8oz (c)	€27.50 (supplement €6.50 for set dinner)
	10oz (c)	€29.50 (supplement €8.50 for set dinner)

YOUR OWN SAUCE

- Madeira Jus • Peppercorn Sauce • Irish Whiskey & Mushroom Sauce
- Garlic Butter • Blue Cheese Sauce

SURF YOUR STEAK!

Add Tiger Prawns **€4.50**

SIDE DISHES

Homemade Chips	€3.50	Sautéed Mushrooms	€3.50
Onion Rings	€3.50	Sweet Potato Fries	€3.50
Truffle Chips	€3.50	Organic Side Salad	€3.50

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. We also have a food allergy information folder available to assist you with your choices.

DESSERTS

ASSIETTE OF HOMEMADE ICE CREAM & SORBET (V)(C) In A Brandy Snap Basket with Red Fruit Coulis	€6.50
CHOCOLATE CHIP & SALTED CARAMEL CHEESECAKE With Bailey's Ice Cream	€7.50
CLASSIC LEMON CRÈME BRULEE (V)(C) With Mandarin Sorbet and Chocolate Cookie	€7.50
ICED STRAWBERRY PARFAIT (V)(C) With Polenta Cake and Meringue	€7.50
LILI'S CARROT CAKE With Mango Ice Cream and Crème Anglaise	€7.50
PLAZA BLACK FOREST MOUSSE Fresh Cream Espuma, Cherry Sorbet, Brandy Infused Cherry	€7.50
PLAZA DARK CHOCOLATE FONDANT (V) With Milk Ice Cream (please allow 10 minutes cooking time)	€8.50
SELECTION OF MAYO & CONTINENTAL CHEESES (V) With Sheridan's Cracker's and Quince Jelly	€9.50

* All Your Desserts & Ice Cream Are Homemade