

# WELCOME

Dear Guest,

Welcome to the Plaza bar! We are delighted that you have joined us this evening and we wish you a very pleasant dining experience. In addition to this menu we also have a full wine list together with a drinks and cocktail menu for your consideration. We are happy to cater for any dietary request and we have an allergy information folder available.

Head Chef Xavier Blondel always seeks as far as possible to use locally sourced ingredients in his dishes. Our philosophy is to stay local and use organic produce. We thrive on supporting the local community. We also stock some very nice local craft beers.

Thank you for calling in to us and we hope that we will see you again soon.

On behalf of all the team at Westport Plaza Hotel,

*John Olesham*  
Hotel Manager

*Jakub Suliga*  
Bar Food Head Chef

# STARTERS

STARTER MAIN

## HOMEMADE SOUP OF THE DAY (V, C)

€4.90

Served with homemade brown bread & a crispy roll

## CREAMY ATLANTIC SEAFOOD CHOWDER (C)

€7.50

Salmon, cod, smoked haddock & mussels in a creamy melody

Served with homemade brown bread & a crispy roll

## SPINACH, SUN DRIED TOMATO & GOAT'S CHEESE TART (V)

€9.70

With wild rocket, pesto & toasted pine nuts

## LEMON, CHILLI & PARSLEY TIGER PRAWNS (C)

€10.90

Served with Sourdough bread and Mixed Leaves

## PLAZA CHICKEN AND BACON SALAD (C)

€10.90 €15.50

Crisp baby gem lettuce, cherry tomato, Feta, roasted red peppers, Olives, quinoa, cucumber with yoghurt & sumac dressing

## PLAZA SALAD (V, C)

€9.70 €13.50

Crisp baby gem lettuce, cherry tomato, Feta, roasted red peppers, Olives, quinoa, cucumber with yoghurt & sumac dressing

## HOUSE DRY RUB CHICKEN WINGS (C)

€8.50 €15.90\*

Jalapeño relish and homemade cabbage slaw

## BABY BACK RIBS OF IRISH PORK (C)

€8.90 €15.90\*\*

Glazed in our chef's smoky barbeque sauce served with homemade cabbage slaw

## PLAZA KILLARY FJORD FRESH MUSSELS (C)

€9.90 €16.90\*

In a creamy sundried tomato and fennel sauce with homemade Brown Bread

\*served with chips

\*\*served with sweet potato chips

(V) = Vegetarian

(C) = Coeliac friendly option available

Available on Request:

Vegetarian Menu  
Gluten Free Bread



Healthy Options exclude Naan Bread & Cabbage Slaw

# MAIN COURSES

## From the Sea

### TRADITIONAL FISH & CHIPS

€15.90

Beer battered fresh Irish haddock, served with minted pea puree, tartar sauce & homemade chips

NEW

### ORGANIC CLARE ISLAND SALMON (C)

€17.90

HEALTHY OPTION

With confit fennel, creamy Pernod & tomato sauce, served with selection of vegetables and mashed potato

NEW

HEALTHY OPTION

### FILLET OF SEABASS AQUA PAZZA(C)

€18.90

Cherry tomato, capers, olives in light mussels broth, finished with lemon and parsley

## From the Land

### BABY BACK RIBS OF IRISH PORK (C)

€15.90

Glazed in our Chef's smoky barbeque sauce served with homemade cabbage slaw & sweet potato chips

NEW

HEALTHY OPTION

### HOUSE INDIAN CHICKEN CURRY (MEDIUM) (C)

€14.90

Chicken pieces, cooked with Indian spices, tomatoes, peppers and onion. Finished with fresh coriander & almonds. Served with brown rice & naan bread

NEW

### HOUSE VEGETARIAN CURRY (V, C)

€12.90

Cooked with Indian spices, tomatoes, peppers and onion. Finished with fresh coriander & almonds. Served with Basmati rice & naan bread

NEW

### PENNE PASTA PUTTANESCA (V)

€14.50

Penne with rich tomato sauce finished with chilli, olives, Capers, Parmesan cheese & garlic bread

## From the Wok

### PLAZA VEGETABLE STIR FRY (V)

€13.80

With Sweet Chilli and Coriander Sauce on sesame noodles

Add strips of **FRIED CHICKEN** €3.30

Add strips of **FILLET OF BEEF** €3.80

Add **TIGER PRAWNS** €3.80

**Chefs Combo Special Any 2 of the above** €18.90

# From the Chargrill

## 6oz PLAZA BEEF BURGER (C) €15.50

Tomato & Pickle in a Brioche bap with homemade chips, Onion ring & Chef's secret sauce

\*Add cheese €0.50 \*Add streaky bacon €0.50

## IRISH CHICKEN FILLET BURGER (C) €14.50

Chargrilled Chicken with tomato & garlic mayonnaise in a Kaiser bap

Served with homemade chips

\*Add cheese €0.50 \*Add streaky bacon €0.50

## STEAK SANDWICH (C) €15.90

Chargrilled succulent Irish minute steak with garlic mayo & wild rocket leaves, flat cap mushroom, red onion jam served on Ciabatta bread.

Served with homemade chips

\*Add cheese €0.50



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 by sourcing local beef from the highest grade of traditional breeds of cattle, hanging their prime cuts of beef for up to 21 days. The process enhances the beef which offers a more succulent, tender, improved buttery texture and mellower yet beefier taste.

## 9oz DRY AGED SIRLOIN STEAK (C)\* €25.90

One of the most flavoursome steaks, and it's almost as tender as a fillet.

## 10oz DRY AGED RIB EYE STEAK (C)\* €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 Grilled Flat Cap Mushroom, Onion Rings, Homemade Chips and choice of peppercorn sauce or garlic butter

**Surf Your Steak! Add Tiger Prawns cooked in garlic butter €3.80**

### WITH ANY MAIN COURSE SIDE PORTION OF:

Homemade chips	€3.50	Vegetables	€3.50
Sweet potato chips	€3.50	Fresh seasonal salad	€3.50
Creamy mashed potato	€3.00	Portion of garlic bread	€2.90
Onion rings	€3.00	Portion of cabbage slaw	€2.90

## PANINIS & WRAPS

### CAJUN CHICKEN WRAP €9.40

Slices of Cajun spiced chicken with sweet roasted pepper mayonnaise

### FALAFEL IN MEDITERRANEAN FLAT BREAD (V) €9.40

Chickpea fritters with eastern spices, served hot in a flat bread with red pepper hummus, yoghurt dressing & cabbage slaw

**NEW** \*Add spiced Kofta Lamb meat balls : €3

### **NEW** CLASSIC PANINI €9.40

Ham, smoked cheese and tomato relish in a warmed Panini

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

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# DESSERTS (gluten free menu available on request)

<b>CARAMELISED APPLE &amp; ALMOND TART (V)</b> crème anglaise & homemade vanilla ice cream	€6.50
<b>CHOCOLATE &amp; SALTED CARAMEL CHEESECAKE</b> served with rum & raisin ice cream	€6.50
<b>SELECTION OF HOMEMADE ICE CREAM &amp; SORBET (V,C)</b> in a brandy snap basket & red fruit coulis	€6.50
<b>CLASSIC VANILLA CRÈME BRULÉE</b> Baileys ice cream & shortbread biscuit	€6.50
<b>WARM ORANGE SPONGE CAKE</b> Lemon curd, blood orange sorbet	€6.50
<b>HOT CHOCOLATE BROWNIE (V)</b> With vanilla ice-cream	€6.50
<b>PLAZA CHOCOLATE FONDANT (V)</b> Served with milk ice cream (please allow 10 minutes cooking time)	€7.20
<b>CLASSIC JELLY &amp; HOMEMADE ICE CREAM (C)</b>	€4.90
<b>MAYO &amp; CONTINENTAL CHEESE PLATTER (C)</b> With Sheridan's crackers & quince jelly	€8.50
<b>HOMEMADE FRUIT SCONES</b> One scone with preserves, chantilly cream (V)	€2.90

# TEAS & COFFEES

ESPRESSO	€2.50	HOT CHOCOLATE	€3.50
CAFÉ LATTE	€2.90	FRESHLY BREWED BEWLEY'S Tea	€2.50
CAPPUCCINO	€2.90	AMERICANO	€2.80
MOCHA	€3.10		

# CHEF'S EVENING SPECIALS

## STARTER

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### Miso Salmon

Chargrilled Japanese Style Salmon with Orange and Cucumber Salad  
Miso Dressing and Sesame Seeds

€7.70

## MAIN COURSES

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### Duo of Irish Pork

Roasted Fillet, Braised Belly with a Celeriac Puree and Kale & Roasting Jus

€16.95

### Grilled Fillet of Hake

Jerusalem Artichoke Puree, Confit Potatoes and Brown Butter

€16.95

### 8oz Fillet of Beef

Served with Gratin Dauphinoise, Onion Rings, Slow Roasted Tomato & Madeira Jus

€27.90

## DESSERT

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White and Dark Chocolate Profiteroles

€5.80

“If you have a food Allergy please ask your server to refer you to a supervisor or manager who will present our food Allergy information folder as we would be happy to discuss your requirements personally”