

W elcome

Dear Guest,

Welcome to the Plaza bar!

We are delighted that you have joined us today 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 Clesham
Hotel Manager

Jakub Suliga
Bar Food Head Chef

LUNCH MENU

12-3.30PM

STARTERS

	STARTER	MAIN
HOMEMADE SOUP OF THE DAY (V,C) Served with homemade brown bread & a crispy roll	€4.90	
CREAMY ATLANTIC SEAFOOD CHOWDER (C) Salmon, Cod, Smoked Haddock & Mussels in a creamy melody served with homemade brown bread & a crispy roll	€7.50	
SOUP & SAMBO COMBO (C) Choose from chicken, cheese, salad, ham or tuna *Toasted €0.50	€8.90	
CHOWDER & SAMBO COMBO (C) Choose from chicken, cheese, salad, ham or tuna *Toasted €0.50	€10.90	
 SPINACH, SUN DRIED TOMATO & GOAT'S CHEESE TART (V) With wild rocket, pesto & toasted pine nuts	€9.00	
 LEMON, CHILLI & PARSLEY TIGER PRAWNS (C)  Served with Sourdough bread and Mixed Leaves	€9.50	
 PLAZA CHICKEN AND BACON SALAD (C)  Crispy baby gem lettuce, cherry tomato, Feta, roasted red peppers, olives, quinoa, cucumber with yoghurt & sumac dressing	€9.90	€12.90
PLAZA SALAD (V,C)  Crispy baby gem lettuce, cherry tomato, Feta, roasted red peppers, olives, quinoa, cucumber with yoghurt & sumac dressing 	€8.50	€10.90
 HOUSE DRY RUB CHICKEN WINGS (C) Jalapeño relish and homemade cabbage slaw	€7.50	€12.50*
 BABY BACK RIBS OF IRISH PORK (C)  Glazed in our Chef's smoky barbeque sauce Served with homemade cabbage slaw	€8.90	€12.90**
PLAZA KILLARY MUSSELS (C) Killary Fjord fresh mussels in a creamy sundried tomato and fennel sauce with homemade brown bread	€8.90	€14.90*

*served with chips

** served with sweet potato chips

Available on Request: **Vegetarian Menu & Gluten Free Bread**

Oil Free Dressing

Healthy Options exclude Naan Bread & Cabbage Slaw



(V) = Vegetarian

(C) = Coeliac friendly option available

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.

MAIN COURSES

From the Sea

TRADITIONAL FISH & CHIPS €14.80

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

NEW

HEALTHY OPTION

ORGANIC CLARE ISLAND SALMON (C) €14.90

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

NEW

HEALTHY OPTION

FILLET OF SEABASS AQUA PAZZA(C) €17.50

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

From the Chargrill

6oz PLAZA BEEF BURGER (C) €13.20

With tomato & pickle in a brioche bap
Served with homemade chips & chef's secret sauce & onion ring

*Add cheese €0.50

*Add streaky bacon €0.50

IRISH CHICKEN FILLET BURGER (C) €12.90

Chargrilled Irish chicken with tomato & garlic mayonnaise in a Kaiser bap served with homemade chips

*Add cheese €0.50

*Add streaky bacon €0.50

STEAK SANDWICH €13.90

Chargrilled succulent Irish minute steak with garlic mayo & wild Rocket leaves, flat cap mushroom, red onion jam in a Ciabatta bread served with homemade chips

From the Land

NEW

HEALTHY OPTION

HOUSE INDIAN CHICKEN CURRY (MEDIUM) (C) €13.50

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

HOUSE VEGETARIAN CURRY (MEDIUM) (V,C) €11.50

NEW

PENNE PASTA PUTTANESCA (V) €11.50

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

From the Wok

PLAZA VEGETABLE STIR FRY (V) €11.50

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 €16.90

WITH ANY MAIN COURSE

SIDE PORTION OF:

Homemade chips	€3.50
Fresh seasonal salad	€3.50
Vegetables	€3.50
Creamy mashed potato	€3.00
Sweet Potato Chips	€3.50
Portion of onion rings	€3.00
Portion of garlic bread	€2.90
Portion of Cabbage Slaw	€2.90
*Add Cheese	€0.50

SANDWICHES

SANDWICH SELECTION

SELECTION OF TRADITIONAL FILLINGS


On white or brown bread	
Plain	€4.80
Toasted	€5.50
Open homemade brown bread	€8.50
Plain combination	€5.20
Toasted combination	€5.80
(gluten free bread available upon request)	


Honey baked ham	
Dubliner cheese	
Tuna, red onion & mayonnaise	
Chargrilled chicken & mayonnaise	
*Smoked salmon with cream cheese	€2.50 extra
All our sandwiches are freshly made to order with low calorie mayonnaise	

PLAZA Tuna Melt	€8.50
Served on a floury bap with cucumber and melted cheese	

PANINIS & WRAPS

CAJUN CHICKEN WRAP	€8.90
Slices of Cajun spiced chicken with sweet roasted pepper mayonnaise	

 MEDITERRANEAN FLAT BREAD (V)	€8.50
Falafel, red pepper hummus, yoghurt dressing & salad	
Add spiced lamb kofta meatballs	€3

 CLASSIC PANINI	€8.90
Ham, smoked cheese and tomato relish in a warmed panini	

DESSERTS

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

TEAS & COFFEES

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

*Gluten Free Dessert 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. Our allergy information folder is available on request.

RED

RED BY THE GLASS

- Castillo De Liria 2013, Spain** €6.00
Rich, ripe blend of Bobal, a traditional Spanish Grape Shiraz, has a wonderful red berry note on the nose
- Los Tilos Cabernet Sauvignon 2015, Chile** €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.

RED BY THE 1/4 BOTTLE (187ml)

- Los Tilos Cabernet Sauvignon 2015, Chile** €6.00
Soft, ripe taste of juicy raspberries, spicy plums & oaky vanilla style.
- Trapiche Malbec 2015, Argentina** €6.00
Ripe Plummy, Blueberry Fruit in a soft shell
- Carmen Cabernet Sauvignon 2014, Chile** €6.00
Attractive warm fruity style of blackberries and plums with a light spicy edge.

RED BY THE BOTTLE

- Los Tilos Cabernet Sauvignon 2013, Chile** €23.50
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.
- Chateau de Pierreux Brouilly 2014, France** €30.50
Beautiful hint of red fruit like raspberry and blackcurrants, and a touch of spices that gives a fresh palate.
- Hooded Plover Shiraz 2014, Australia** €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.
- Urmeneta Cabernet Sauvignon 2015, Chile** €23.50
Blackcurrant fruit wrapped in well integrated oak
- The Poggio Chianti Superiore 2014, Italy** €27.00
Round and fruity taste balanced by ageing in traditional cask with super ripe fruitiness and a soft easy-feel taste.
- Castillo De Liria 2014, Spain** €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

WHITE BY THE GLASS

Castillo De Liria 2013, Spain Blend of Viura, a traditional Spanish grape & Sauvignon Blanc gives crisp and fresh citrus	€6.00
Los Tilos Sauvignon Blanc 2013, Chile Fruity nose of lime, grapefruit, passion fruit and acacia	€6.00
Jacobs Creek Shiraz Rosé, Australia	€6.00

WHITE BY THE 1/4 BOTTLE (187ml)

Santa Rita Chardonnay 2016, Chile Rich style of ripe, tropical pineapples & ripe limes all edged in soft oaky vanilla	€6.00
Trapiche Sauvignon Blanc 2016, Argentina Fresh aromas of grapefruit & asparagus	€6.00
Carmen Sauvignon Blanc 2016, Chile Ripe pineapples and lemon sorbet with a round, spicy citrus style	€6.00

WHITE BY THE BOTTLE

Los Tilos Sauvignon Blanc 2015, Chile Fruity nose of lime, grapefruit, passion fruit and acacia flowers. The palate has fresh acidity and a rich and long aftertaste.	€23.50
Pascal & Nicolas Reverdy Sancerre 2014, France Stunning ripe, zesty citrus fruit with long, clean finish	€34.00
Maui Sauvignon Blanc 2015, New Zealand Fresh and vibrant, an explosion of flavours from melon to passion fruit and grapefruit.	€28.50
Westend Estate Chardonnay 2014, Australia Lovely unoaked crisp chardonnay with aromas of peach melon and vanilla with floral notes, fresh palate with layers of pear, melon and pineapple.	€25.50

