

PLAZABAR

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 salad

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 € 10.30

Mexican corn tortilla chips topped with melted cheddar cheese dip, 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

STICKY BBQ CHICKEN WINGS c €10.50

Served with a garlic & chive house dressing

TOMATO & FETA SALAD v €10.50

Heirloom tomatoes and feta cheese drizzled in a balsamic reduction and basil oil. Served with seasonal leaves and homemade sourdough croûtons

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

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

SESAME CRUST DEEP FRIED BRIE v €10.90

With mixed leaf salad, plum & cinnamon sauce.

MAINS

TRADITIONAL FISH & CHIPS €20.50

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

GRILLED FILLET OF SALMON c €23.00

Fresh fillet of salmon served on a bed of crushed baby potatoes combined with blushed tomatoes & olives. Finished with a white wine velouté

CRISPY PORK BELLY €20.90

Caramelized apple puree, wholegrain mustard jus, seasonal buttered vegetables & creamed potatoes

ROAST SUPREME OF CHICKEN €21.50

Served with a creamy wild mushroom sauce, creamed potato & buttered vegetables or chips & salad

STICKY BBQ CHICKEN WINGS c €18.50

Served with a garlic & chive house dressing & a portion of chips

FISH OF THE DAY Market Price

Delivered fresh this morning to our chef.
Please ask your server for details

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

HOUSE INDIAN CHICKEN CURRY c €18.50
Chicken pieces, cooked with Indian spices, tomatoes, peppers & onions. Topped with fresh coriander & almonds. Served with basmati rice, naan bread & a cucumber & mint raita

VEGETARIAN CURRY v c €16.90
Indian spices, tomatoes, peppers & onions. Topped with fresh coriander and almonds. Served with basmati rice, naan bread & a cucumber & mint raita

TOMATO & FETA SALAD v €15.50
Heirloom tomatoes and feta cheese drizzled in a balsamic reduction and basil oil. Served with seasonal leaves and homemade sourdough croûtons
Add chicken €4.00 extra
Add prawns €4.50 extra
Add smoked salmon €4.50 extra
Add goats cheese €3.00 extra

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

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 juicer 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 €1.00

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 | **v** VEGAN



We support local!
Scan here to view our suppliers.

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

THE VEGGIE BURGER c £17.00

Kuba's house falafel patty with goats cheese, jalapeño relish, lettuce & tomato in a seeded vegan bun. Served with green leaf salad.

BEYOND MEAT BURGER © c

£18.00

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 DOUBLE DECKER c

£23.90

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

**BURGERS SERVED WITH
CHIPS & COLESLAW**

AUTHENTIC ITALIAN STONE BAKED ARTISAN PIZZA

Authentic Italian Stone Baked Forni Valoriani Artisan 12-inch Pizza with **wood fire flavour**. We make our own pizza dough in house from 00 Italian flour, fresh yeast, extra virgin olive oil and fermented for 48 hours to enhance its flavour. Using whole ingredients **with freshly puréed tomato sauce, fresh mozzarella, basil and extra virgin olive oil** and baked in our Traditional Italian Pizza oven its simple thin charred crust screams with authenticity. Gluten Free Pizza Base available on request.

MARGHERITA v £14.50

Mozzarella cheese, house tomato sauce, fresh basil pesto

SPICY PEPPERONI PIZZA £16.50

Pepperoni, jalapeño, house tomato sauce, mozzarella

GOATS CHEESE & CHORIZO £16.50

House tomato sauce, spanish chorizo, goats cheese & red onion jam

CLEW BAY SEAFOOD PIZZA £17.50

House tomato sauce, marinated prawns in parsley & garlic, smoked salmon, rocket

VEGETARIAN PIZZA v £16.00

Mediterranean vegetables, olives, rocket, house tomato sauce, mozzarella cheese

HAM & MUSHROOM PIZZA £16.90

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

CAJUN CHICKEN PIZZA £16.50

House tomato sauce, cajun spiced grilled chicken breast, jalapeños, mozzarella cheese & barbeque sauce

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	Mediterranean	£2.50
Spanish Chorizo	£3.00	Vegetables	