

# OLD TOWN WINE BAR

Wine . Small Plates . Tapas . Cocktails

## PICA PICA

### BOQUERONES €9.00

Yuzu olive oil marinated anchovies, roasted red peppers, olives, peat vinegar (11, 12)

### OLIVES €5.50

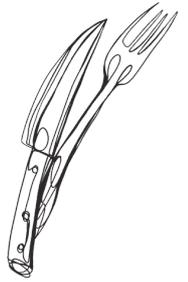
Mediterranean green olives (11) (VE)

### STONE BAKED SOURDOUGH €4.50

Stone baked sourdough with arbequina olive oil, confit garlic and tomato (1a, 5) (V)

### ALMONDS €4.50

Boyne Valley honey roasted almonds, Achill Island sea salt (6a) (VE)



## FISH & SHELLFISH

### DINGLE BAY CRAB €15.00

Dingle Bay handpicked crab, brioche, pickled apple, horseradish (1a, 2, 3, 5, 9, 12, 11)

### FRIED BABY SQUID €14.00

Fried baby squid, garlic, lemon, chervil, kalamata olive and rosemary focaccia (4, 7, 11, 13)

### BLUE FIN TUNA TARTARE €15.00

Blue fin tuna tartare, soy, ginger, velvet cloud yoghurt, coral tuile (1a, 4, 5, 7, 12)

### CONNEMARA BAY MUSSELS €10.00

Connemara Bay mussel salad, potatoes, cornichons, carrots, spiced mayo, lovage oil (2, 9, 11, 13)

### ROAST ATLANTIC COD €22.00

Roast Atlantic cod, black rice, clams, mussels, prawns, roasted garlic aioli (2, 5, 8, 11, 12, 13)

## SIDES

### PATATAS BRAVAS €7.00

Ballymakenny patatas bravas, smoked tomato sauce, aioli (11) (V)

### BEETROOT & FETA SALAD €6.00

Beetroot, broccoli, Greek feta cheese, sun-dried tomatoes, roasted hazelnuts (5, 6b, 9, 11) (VE)

## MEAT

### ANDARL FARM PORK €20.00

Andarl Farm prime pork cutlet, roasted apple & parsnip puree, salsa chimichurri (5, 8, 11)

### JAMÓN CROQUETTES €12.00

Jamón de Iberico croquettes, romesco sauce (1a, 3, 5, 8, 9, 11)

### SLANEY VALLEY LAMB €26.00

Crilled Slaney Valley lamb cutlets, organic Borlotti beans, Anchoiade Provençal dressing (11, 12)

### WAGYU BEEF CHEEK €24.00

Kingsbury wagyu beef cheek, cep mushrooms, pearl onions, pancetta, smoked Cubbeen potato puree (5, 8, 11)

### ARTISAN CHARCUTERIE €14.00

Irish artisan charcuterie, roasted onion and plum chutney, crispy bread (1a, 3, 5, 6, 7, 8, 9, 11)

## DESSERTS

### RHUBARB & MASCARPONE €7.50

Rhubarb and mascarpone with velvet chocolate ganache (1a, 3, 4, 5)

### CHOCOLATE PISTACHIO €8.00

Chocolate and pistachio tart with a crunchy pastry base (1a, 3, 5, 6g)

### SALTED CARAMEL €7.50

Salted caramel cube, served with seasonal fresh fruit (1a, 3, 5)

## VEGETARIAN

### POACHED KOHLRABI €12.00

Poached kohlrabi, pickled wild mushroom, samphire, courgette tempura (4, 7, 11) (VE)

### ROASTED ARTICHOKE €14.00

Roasted artichoke, orzo pasta, lemon, Manchego cheese (1a, 3, 5, 8, 11) (V)

## SHARING PLATES

Perfect for sharing with two people.

### ARTISAN CHARCUTERIE €18.00

Irish artisan charcuterie, roasted onion and plum chutney, crispy bread (1a, 7, 8, 9)

### IRISH CHEESEBOARD €10.00

Irish cheeseboard selection, apricot chutney, celery, grapes, ale crackers (1a, 1b, 3, 5, 8) (V)

### SOMMELIER RECOMMENDATIONS

Pair the Artisan Charcuterie with: Joseph Cattin Pinot Blanc or Caserio de Duenas Verdejo

Pair the Irish Cheeseboard with: Louise Dubois Pinot Noir or Carpineto Chianti Classico



At Old Town Wine Bar & Restaurant, we are proud to work with some of Ireland's finest producers and suppliers. Our food is thoughtfully sourced from Glenmar Seafood, Ballymakenny Farm, La Rousse Foods, Munster Microgreens, and Kingsbury Beef.

## Allergens

1. Gluten (1a. wheat, 1b. barley, 1c. rye, 1d. oat) 2. Crustaceans 3. Eggs 4. Soybeans 5. Milk 6. Nuts (6a. almond nuts, 6b. hazelnuts, 6c. walnuts, 6d. cashews nuts, 6e. pecan nuts, 6f. Brazil nuts, 6g. pistachio nuts, 6h. Macadamia/Queensland nuts, 6i. pine nut) 7. Sesame 8. Celery 9. Mustard 10. Peanuts 11. Sulphur Dioxide 12. Fish 13. Molluscs 14. Lupin

Allergy Disclaimer: Food prepared in our kitchen may contain or come into contact with nuts. If you have a food allergy, please notify your server