

# AJLA Restaurant ... Contemporary, Creative Cuisine

House Breads, Dips & Olives € 3.95

## Starters

Home Soup of the evening € 6.50

Manhattan style Seafood Chowder € 7.95

Timbale of house cured Salmon, Baltic Salad, Trout Roe € 9.25

Crab & Sweetcorn Cake, Lime & Dill € 9.95

Beef cheek Parcel, Red Cabbage, Fennel, Wasabi € 9.50

Galway Goats Cheese fritter, Courgette, Sun-Dried Tomato € 8.75

Sesame Cauliflower tempura, Butternut Squash, Beetroot € 7.95

## Meats and Seafood

10oz Prime Irish Sirloin Steak, Onion Rings, Mushroom, French Fries, Peppercorn Sauce € 24.95

Grilled 8oz Fillet Steak, Onion Rings, Mushroom, French Fries, Peppercorn Sauce € 27.95

Pan-Fried Barbary Duck Breast, Celeriac, Red Cabbage, Candied Orange Jus € 25.95

Braised 6-Hour Lamb Shoulder, Parmesan Mash, Thyme Roast jus € 26.95

Chargrilled Chicken Supreme, Pea, Spinach, Butternut Squash, Jus € 22.95

Seabass Fillet, Vegetable Ribbons, Crab Remoulade € 24.94

Grilled Turbot, Garlic Prawn, Spinach, Lemon Beurre Blanc € 25.95

Tempura Fish of the evening, French Fries & House Salad € 17.95

Roast Butternut Squash & Chickpea Tagine, Spiced Pearl Couscous & Flaked Almonds € 17.95

## Mezze \*All Boards are served with a selection of House Breads and our Homemade Chutneys

Mixed Meat & Cheese Board – Smoked Duck, Gubbeen Chorizo, Parma Ham, Cashel Blue, Gubbeen Brie, Smoked Gubbeen € 16.95

Veggie Tapas – House Hummus, Cashew Nut Butter, Roasted Vegetables, Falafel, Mixed Olives € 14.95

## On the Side...

French fries € 3.95      Steamed vegetables € 3.95

Garden Salad € 3.95      Sweet potato fries € 4.95

Please ask your server for the allergens list.