

# BAHIA

## *Starters*

Roasted Tomato Soup (V)  
*Heirloom Tomatoes, Parsley, Crostini*  
€9

Fagotelli 'Cacio e Pepe' (V)  
*Puffed Buckwheat*  
€10.50

Acquerello Risotto  
*Pork Head, Pistachios, Crispy Ears, Chervil, Parmigiano Reggiano*  
€12.50

Pappardelle all'Uovo  
*Scallops, Saffron, Basil*  
€13.50

Red Prawn and Crab  
*Confit Potato, Chicken Skin, Dashi, Lemon Mayo*  
€12.50

Breaded Veal Sweetbreads  
*Cauliflower, Curry, Mushroom, Nettle Oil*  
€13.50

*Kindly inform us of any intolerances or allergies*



## *Mains*

Crispy Hen-Egg (V)

*Jerusalem Artichokes, Mixed Green Beans, Garlic Aioli*

€15

Poached Corn-fed Chicken Breast

*'Gruyere Mornay', Wild Rice, Romesco Sauce*

€17

Local Wild Catch of the Day (V)

*'Kimchi', Samphire, Burnt Lemon, Seaweed Butter Sauce*

*M.P.*

Pan Fried Veal Sirloin

*Celeriac, Silver Skin Onions, Beurre Noisette Hollandaise, Piedmont I.G.P. Hazelnuts*

€23

Local Braised Pork Cheeks

*Guanciale, Toasted Panko, Beetroots, Potato Gnocchi*

€18.50

Lamb Rack.....less the bones

*Pumpkin, Pattypan Squash, Feta Cheese, Lamb Jus*

€27.50

*Main courses are served with Roasted Potatoes and Seasonal Vegetables*

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**....a sweet conclusion**

*Desserts*

Golden Raisin Brioche Bun (V)  
Crème Pâtissière, Zabaione Ice Cream, Warm Whisky Anglaise  
€5.50

Caramel Tart (V)  
Blood Orange Marmalade, Yoghurt Ice Cream  
€6.50

Mango Cremeux  
Dark Chocolate Cake, White Chocolate Cream, Crepes Dentelle  
€6.00

Cheese Course (V)  
Selection of international cheeses served with chutney and crackers  
€11.50

Selection of Ice Creams and Sorbet (V)  
€4.50

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