

BAHIA

Starters

Sour Cream and Onion Soup (V)
Roasted Onion Soup, Crispy Onions, Sour Cream and Chives
€9

Butternut Squash Risotto (V)
Sage, Taleggio Cheese
€10.50

Local Red Prawn and Buffalo Mozzarella Tortellini
Dried Enoki Mushrooms, Lemongrass Broth, Toasted Nori, Wakame Oil
€13.50

Papiri 'Gentile' Oxtail
Tarragon Butter, Crumbled Feta
€10.50

King Scallop Caesar
Anchovy and Cracked Pepper Dressing, Parmesan Gel, Crisp, Cured Egg Yolk
€12.50

Veal Tartare 'Cannolo'
Crostina, Figs, Capers, Parsley, Lemon and Garlic
€12.50

Kindly inform us of any intolerances or allergies



Mains

Carrot, Horseradish, Egg and Kale (V)
Charred Carrot, Ketchup, Horseradish Cream and grated, Crispy Kale and Puffed Wild Rice
€16

Lambchetta
Garlic, Rosemary, Mint, Parsley
Roasted Jerusalem Artichokes in Brown Butter, I.G.P Hazelnuts, Lamb Fat Snow, Goat Cheese
€25

Pan Roasted Corn-Fed Chicken Breast
Radicchio Raviolo stuffed with Confit Thighs, Livers and Bacon, Celeriac, Chicken Jus
€19

Collar of Local Pork
Head Croquette, Burnt Apple, Smoked Eel, Brussel Sprouts
€22

Milk Fed Veal Rump
Beetroots, Rainbow Chards, Smoked Hollandaise
€25

Local Wild Catch of the day
Leek Terrine, Fennel, Chervil and Mussels
M.P.

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...a sweet conclusion

Desserts

White Chocolate and Matcha Mousse
Meringue, Toasted Coconut and Ice Cream
€6.50

Pear Clafoutis
Caramelised pear purée and salad, Mascarpone Marsala Giandua Ice Cream
€5.50

Apricot and Chocolate Steamed Custard
Chocolate Soil, Sweet Basil Gel
€5.50

Selection of Ice Creams and Sorbet (V)
€4.50

Selection of European Cheeses
Grape and Fig Chutney, Fennel Biscuit
€11.50

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