

# BAHIA

## Starters

Wild Mushroom Consomme', Fermented King Oyster Sashimi  
Mushroom Welsh Rarebit, Tarragon

€11

Pearl Barley & Braised Local Snails  
Puffed Barley, Zucchini & Spinach Purée, Garlic, Parmigiano Reggiano

€12

Double Agnolotti (Smoked Burrata / Spring Onion)  
Peppered Beef Fillet Tartare, Spring Onion 'Sweet & Sour', Peppercorn Biscuit

€15

Cured Fish Cheeks "Waldorf Salad Tart"  
Red Apples, Celery Salt Tart, Walnut Cashew Cream Cheese, Pickled Grapes  
Charred Lettuce, Chive Oil

€12

'Calamaretti' Pasta, Broccoli  
Squid, Tuna Bottarga

€14

Venison, Rabbit & Foie Gras Terrine  
Savoy Cabbage, Bacon Dashi

€16

*Kindly inform us of any intolerances or allergies*



## **Mains**

Aromatic Spiced Swede, Kale Israeli Couscous, Swede & Turmeric Rosti  
Tofu Béchamel  
€21

Grilled Irish Beef Bavette, Gherkin Ketchup  
Braised Beef Cheek, Sourdough, Pickled Cucumbers, Soft Herbs, Brown Butter and Soy  
€28

Slow Poached Veal Sweetbreads  
Lentil Casserole  
Brain Tempura, XO Glazed BBQ Celeriac  
€26

Braised Local Cheeks  
'Muesli'  
Golden Raisins, Apple, Rosemary, Pak Choy  
Pickled Yellow Mustard Seeds, Roasted Sunflower, Oats, Puffed Wild Rice & Quinoa'  
€24

Fresh Locally Caught Wild Fish  
Leek & Head Meat Boudin  
'Vichyssoise' Potato Sauce, Caviar, Extra Virgin Olive Oil  
*Market Price*

Pan-Roasted Saddle of Irish Lamb  
"Kapunata" Smoked Aubergine Carpet, Yellow/Red Pepperaide, Lilliput Caper Jus  
€58 - serves 2

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

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**...a sweet conclusion**

Coconut, Almond & Vanilla Parfait (Vegan)  
Almond Praline, Pineapple Carpaccio Marinated in Lime & Jalapeño, Craquelin  
€8

Tonka Bean Crumpet, Caramelised White Chocolate & Butternut Squash Baked Cheesecake  
Earl Gray Tea Jelly, Candied Seeds  
€8

Muscovado & Hazelnut Tart, Candied Lija Orange / Segments  
Gianduia Ice Cream  
€8

Selection of Ice Creams and Sorbet (V)  
€5

Selection of French Cheeses  
Grape and Fig Chutney, Fennel Biscuit  
€12

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