

TAZA

RESTAURANT

STARTERS

Chicken Liver Pate Terrine served with Green Apple Chutney on a Toasted Brioche

€8.50

Tuna Tartar served with Avocado, Lemon Coriander, and Radish Cress with Sesame Seeds

€10.00

Asparagus & Speck Soup served with Garlic Croutons

€7.00

Seabass Ceviche served with Lime, Chilli, Avocado, Beets & Chives

€11.00

Home Made Sausage Ravioli served with Cherry Tomatoes, Black Olives Tapenade, Bronzed Fennel & Aged Grana Padano

€9.50

Risotto served with Roasted Pumpkin, Feta Cheese, Baby Spinach, Parmesan Butter & Truffle Oil (V)

€9.00

Mozzarella di Bufala served with Rocket leaves, Figs, Air Dried Tomatoes with a Port & Balsamic Reduction (V)

€10.50

MAIN COURSES

Beef Rib Eye served with Gremolata, Syrah Jus, Brushed with a Carrot Puree

€23.00

Pork Tender Loin served with slow cooked Barley Jus, with an Apple & Elderflower Puree

€17.50

Lamb Shank served with an Apricot & Almond Cous Cous, Feta with Garlic Jus

€18.50

Stuffed Chicken Supreme served with Wilted Spinach, Mushroom Duxelle, Herbed Feta wrapped in Parma Ham in its own Jus

€19.50

Pan Roasted Salmon served with a Pea Puree & Sesame & Mustard Vinaigrette

€19.50

Escalope of Wild Seabass served with Smoked Bacon, Red Chicory, Broad Beans with Red Wine Sauce

€18.50

Roulade of Crespelle served with Ricotta, Sautéed Zucchini, Red Peppers, Basil & Tomato Sauce (V)

€14.50

Stuffed Eggplant served with Quinoa, Kidney Beans, Tomatoes, Peppers, Pine Nuts, Feta & Fresh Herbs (V)

€14.50

Sweet of the Day as per Chef

€5.50

Our Menu may contain traces of Cereals (containing Gluten) Lupin, Milk (containing Lactose), Eggs, Peanuts, Nuts, Soyabean, Fish, Crustaceans, Mollusc, Sesame Seeds, Mustard, Celery, Sulphur Dioxide or Sulphates and Product thereof. For special Dietary requirements please contact the Management.