Cafe Paradiso Dinner Menu August 2012

Cafe Paradiso

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**aperitifs**

Prosecco di Valdobbiadene €8
Prosecco with fresh raspberries €8
Prosecco with elderflower cordial €8
Lustau Fino sherry €6
Lustau East India Solera Sherry €6

**wines of the month**

½ glass €3.25, glass €6.50, carafe €13, bottle €26

white – Feudo Paradiso Bianco 2011, 13% (organic) Sicily

red – Alpha Zeta ‘R’ Ripasso Superiore 2010, 13.5%, Italy

**dinner August 2012**

two courses €33, three courses €40

**starters**

gortnanain tomatoes with parsley, basil, pinenuts, cratloe hills cheese and panfried panelle

toonsbridge buffalo mozzarella with grilled peaches, rocket & pistachio dukkah

vegetable sushi with tempura of aubergine and cauliflower, pickled ginger, wasabi and a soy-ginger dipping sauce

summer bean & purple potato salad with black olives, herbs, cherry tomatoes & knockalara sheep’s cheese in a citrus dressing

tartlet of caramelized beetroot & bluebell falls fresh goat’s cheese, salsa verde and olive-crushed potato

roast baby aubergine in chilli, cardamom & honey marinade with fried chickpeas, sesame-yoghurt sauce and sugar snaps
mains

courgette, pinenut & basil risotto with ardsallagh mature goat’s cheese, lemon oil and roast baby beetroot

sweet chilli-glazed panfried tofu with asian greens in a coconut & lemongrass broth, soba noodles and a gingered aduki bean wonton

almond pastry galette of spinach & knockalara sheep’s cheese with crushed new potato, sungold tomato-cardamom broth and sugar snaps with marjoram & citrus

chard leaf timbale of roast tomato, grilled haloumi & quinoa with saffron-hazelnut butter, crisped potato and green beans

socca crepe of cavolo nero, puy lentils & aubergine with romesco, minted yoghurt, fried capers, broad beans and purple potatoes

deepfried courgette flowers with fresh pea & ricotta stuffing, smoked pepperonta, green onion polenta cake and basil puree

sides

paradiso chips with truffled aioli €5
gortnanain salad leaves, hazelnut raspberry dressing €5
panfried courgettes with sungold tomatoes, sugar snaps & basil €7
cavolo nero with cannellini beans & chilli €7

desserts

dark chocolate silk cake with espresso ice cream and a hazelnut tuille

strawberry & passionfruit pavlova

summer berry pudding with vanilla mascarpone

vanilla pod ice cream, brutti ma buoni, espresso and a shot of frangelico

crozier blue cheese with medjool dates, gortnanain honey and oatcakes

* a service charge of 10% will be added to tables of seven or more