


2013

## Cafe Paradiso Dinner Menu January, 2013

Care Paradiso

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## *aperitifs*

<i>Prosecco Frizzante</i>	€8
<i>Lustau Fino sherry</i>	€6
<i>Bergerie de L' Hortus Rosé, France</i>	€5.80

Café Paradiso works closely with Ultan and Lucy of Gortnain Farm, our primary source of vegetables. The range produced on the farm for Café Paradiso includes everything from cabbage and spuds to more specialised crops such as artichokes, asparagus, squash, aubergines, chillies, tomatoes, beets, fennel, salad leaves, courgette flowers, borlotti beans and many, many more. Ultan's bees also supply the honey we use.

We are also committed to supporting local cheesemakers, and have longstanding relationships with Gabriel, Coolea, Knockalara, Ardsallagh, Cratloe Hills, Cashel, Crozier and others.

## *dinner january 2013*

*two courses €33, three courses €40*

### *starters*

*cauliflower soup with pickled orange, chermoula and panelle croutons*

*lime-grilled haloumi with spiced carrot puree, braised lentils, walnut crumb and harissa sauce*

*anise-braised salsify, salad leaves, poached quince & knockalara sheep's cheese with zhoug, pomegranate and crisped beetroot*

*parsnip ravioli with roast portobello, ginger brown butter, apple balsamic and brussels sprout leaves*

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

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

## *mains*

*beetroot, mint & parsley risotto with ardsallagh fresh goat's cheese, lemon oil, sea kale & hazelnut crumb*

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

*feta, pistachio & couscous cake with sweet & hot pepper jam, wilted greens, spiced chickpeas and coriander yoghurt*

*roast aubergine involtini of spinach and knockalara sheep's cheese with tomato cardamom broth, smoked almond praline, broad beans and crushed potato cake*

*braised artichokes with roast cherry tomatoes & puy lentils, citrus cream, saffron ricotta gnocchi and gremolata*

*eggroll pancake of ginger roast squash & leeks with miso-pinenut butter, kai lan and wasabi mash*

## *sides*

*paradiso chips with truffled aioli €5*

*gortnanain salad leaves, hazelnut raspberry dressing €5*

*braised fennel with coriander, chilli and lime €7*

*sea kale with chilli, lemon oil & pinenuts €5*

## *desserts*

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

*orange water baklava with passionfruit syrup and ricotta & honey ice cream*

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

*cardamom set custard with poached rhubarb and pistachio shortbread*

*crozier blue cheese with gortnanain honey, medjool dates and oatcakes*

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