

2012

Cafe Paradiso Dinner Menu March 2012

Cafe Paradiso

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Cafe Paradiso, "Cafe Paradiso Dinner Menu March 2012" (2012). *Menus of the 21st Century*. 45.
<https://arrow.tudublin.ie/menus21c/45>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 4.0 License](#)

aperitifs

<i>Prosecco di Valdobbiadene</i>	€8
<i>Prosecco with elderflower cordial</i>	€8
<i>Lustau Fino sherry</i>	€6
<i>Lustau East India Solera Sherry</i>	€6

wines of the month

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

*white-Flor de Vetus, Verdejo 2010,
12.5%, Rueda, Spain*

red -Azamor 2008, 14.5%, Alentejo, Portugal

dinner march 2012

two courses €33, three courses €40

starters

black bean, chocolate & chilli soup with avocado salsa, soured cream and a corn gougere

Toonsbridge buffalo mozzarella with blood orange, capers and pepitas

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

*warm salad of sprouting broccoli, honey roasted aubergine, Knockalara sheep's cheese,
chillies, pomegranate-citrus dressing and fennel crispbreads*

*tartlet of caramelized red onion & Bluebell Falls fresh goat's cheese, salsa verde and
olive-crushed potato*

*pumpkin mezzaluna with brussels sprouts, chestnuts, lemon-chilli butter
and a dusting of Gabriel cheese*

Café Paradiso works closely with Ultan and Lucy of Gortnanain Farm, our primary source of vegetables. The range produced organically on the farm for Cafe 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.

mains

scorzonera & parsley risotto, with lemon thyme oil, sprouting broccoli, gabriel cheese and hazelnut crumb

sweet chilli-glazed panfried tofu with asian greens in a coconut & lemongrass broth, green tea 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

panfried oyster mushrooms in cider butter on a braised cabbage timbale of roast celeriac, fennel, red onion & pecans, with parsnip chips

baked corn crepe of roast squash, leek & chestnut with cime di rapa in a citrus butter and fennel mash

sides

sprouting broccoli with roast pepper & garlic €5

paradiso chips with truffled aioli €5

gortnanain salad leaves, hazelnut raspberry dressing €5

braised fennel with coriander, chilli and lime €7

desserts

dark chocolate silk cake, dungarvan stout ice cream and a hazelnut tuille

almond & blood orange polenta cake with licorice 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