

2012

Cafe Paradiso Dinner Menu October 2012

Cafe Paradiso

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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 – Zenato Pinot Grigio 2011, 12.5%, Delle Venezie, Italy

red – Vitiano Falesco Rosso 2010, 13.5%, Umbria, Italy

Café Paradiso works closely with Ultan and Lucy of Gortnanain Farm, our primary source of vegetables. The range produced 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.

dinner october 2012

two courses €33, three courses €40

starters

roast pepper soup with avocado salsa, panelle croutons and soured cream

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

ravioli of black kale & ricotta with roast cherry tomatoes, lemon borlotti beans and pistachio dukkah

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

salad of beans, grilled figs and quail eggs with beetroot crisps, zhoug and smoked almonds

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

mains

beetroot & rocket risotto with ardsallagh fresh goat's cheese, lemon-thyme oil and braised fennel

sweet chilli-glazed panfried tofu with choi, rice noodles, gingered coconut-tamarind broth and shiitake fritters

almond pastry galette of spinach & knockalara sheep's cheese with crushed new potato, sungold tomato-cardamom broth and green beans with marjoram & citrus

chard leaf timbale of roast tomato, gubbeen cheese & quinoa with saffron-pinenut butter, crisped potato and cumin roast carrots

gratin of mustard braised leeks & roast squash with hegarty's cheddar & hazelnut crust, rosemary citrus cream, roast plum tomatoes and borlotti beans

panfried couscous-cruste aubergine with a feta-pistachio filling, burnt aubergine & pomegranate sauce, sweet & hot pepper salsa, citrus greens and crisped chickpeas

sides

paradiso chips with truffled aioli €5

gortnanain salad leaves, hazelnut raspberry dressing €5

braised romanesco with red onion & coriander €5

green beans with sungold tomatoes, basil & citrus €5

desserts

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

lemon curd and blackberry baked alaska

rosemary set custard with fresh figs, port sauce and pistachio shortbread

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

sheep's cheese plate of crozier blue, knocklara and cratloe hills with apple membrillo

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