

2002

## Roly's Bistro : the Restaurant and its Food

Colin O'Daly

Paul Cartwright

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### Recommended Citation

O'Daly, Colin and Cartwright, Paul, "Roly's Bistro : the Restaurant and its Food" (2002). *Cookery Books*. 52.  
<https://arrow.tudublin.ie/irckbooks/52>

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# ROLY'S BISTRO

THE RESTAURANT AND ITS FOOD



Roly's Bistro opened in Dublin in November 1992 and quickly became one of the city's busiest and best-loved restaurants. Its reasonably-priced menu and wine list together with a casual, light-hearted atmosphere made it an instant hit with everybody from romantic couples to families, from business executives to local and visiting celebrities.

Today, a team of 27 chefs serve freshly-cooked food to over three thousand people a week without compromising on quality and standards. Fresh bread is baked daily in the bakery.

In *Roly's Bistro — The Restaurant and its Food*, award-winning chef Colin O'Daly gives a flavour of the day-to-day workings of this busy bistro and its bakery, while Chef de Cuisine Paul Cartwright selects more than 60 recipes from the seasonal menus. These include long-standing favourites and signature dishes such as Prawn Bisque and Kerry Lamb Pie as well as popular breads and desserts.

This book is a celebration of all that is special about Roly's: the food, the wines, the atmosphere, and the people who make it what it is.

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Colin O'Daly  
Paul Cartwright

PHOTOGRAPHS: NEIL MACDOUGALD

GILL & MACMILLAN

Gill & Macmillan Ltd  
Hume Avenue, Park West  
Dublin 12

with associated companies throughout the world

[www.gillmacmillan.ie](http://www.gillmacmillan.ie)

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0 7171 3434 2

Index compiled by Cover To Cover

Design and print origination by

Slick Fish Design, Dublin

Colour reproduction by Ultragraphics Ltd, Dublin

Printed by GraphyCems Ltd, Spain

This book is typeset in Helvetica and Frutiger.

*The paper used in this book comes from the wood pulp of managed forests. For every tree felled, at least one tree is planted, thereby renewing natural resources.*

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A CIP catalogue record for this book is available from the  
British Library.

1 3 5 4 2

## Acknowledgments

With thanks to John Mulcahy whose idea the Bistro was in the first place.

Special thanks to the valued staff of Roly's who make it happen seven days a week.

Thanks also to Eveleen Coyle and Deirdre McQuillan for their unfailing help and patience in bringing this book together.

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Note: All the recipes in this book have been tested in domestic kitchens by home cooks.