Aniar Restaurant

Aniar Restaurant

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
https://arrow.tudublin.ie/menus21c/128

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 yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
TERROIR

 Pronunciation /terwər/, terwar/
 n. the complete natural environment in which a particular wine or food is produced.
 adj. the characteristic taste and flavour imparted to a wine or food by the environment in which it originates, eg. goût de terroir: taste of the land.

Proprietors: Drigín Gaffey & Jp McMahon
Chef Patron: Jp McMahon

ANIR

 Pronunciation /a'neer/
 adv. westerly; from the west, eg: ag teacht aniar: coming from the west.

Castlemine Farm, Co. Roscommon.
Gannet Fishmongers, Co. Galway.
Mungo Murphy, Barna, Co. Galway.
Gourmet Wild Game, Co. Clare.
Connemara Mountain Lamb, Co. Galway.
The Friendly Farmer, Athenry, Co. Galway.
Colleran’s Butchers, Co. Galway.
Bia Oisín, Claregalway, Co. Galway.
Burke’s Veg, Castlegar, Co. Galway.
Green Earth Organics, Co. Galway.
Seán Noone, Co. Galway.
Beechlawn, Co. Galway.
Steve Gould, Headford, Co. Galway.
Caragh’s Microgreens, Co. Galway.
Sheridan’s Cheesemongers, Co. Galway.
St. Tola Irish Goat’s Cheese, Co. Clare.
Cuinneog, Shraheen’s, Co. Mayo.
Galway Goat Farm, Co. Galway.
Sliabh Aughty Honey, Co. Galway.
La Rousse Foods, Nangor Road, Dublin.
The Village Dairy, Killeshin, Co. Carlow.
Velvet Cloud Sheep’s Yogurt, Co Mayo.
Kitty Colchester, Co. Kilkenny.
Achill Island Sea Salt, Achill Island, Co Mayo.
Oriel Sea Salt, Drogheda, Co. Louth.
Redmond Hill Foods, Co. Dublin.

SAMPLE MENU

INIS MEÁIN

pink leek, mushroom, herring, back, garlic, seaweed, tomato, radicchio, nectarine, curd, potato, oregano, corn, arrow grass, carp, pine, shallot, cheese, apple, elderflower, potato, lovage, cep, pine, shallot, cheese, apple, elderflower, potato, lovage, cep, pine, shallot, cheese, apple, elderflower, potato, lovage, cep, pine, shallot, cheese, apple, elderflower, potato, lovage, cep, pine.

10 courses
2 snacks
2 cold starters
3 hot starters
1 pre-dessert
1 cheese course
3 petits fours

price 110 [170] price with wine pairing

OUR SUPPLIERS

Castlemine Farm, Co. Roscommon.
Gannet Fishmongers, Co. Galway.
Mungo Murphy, Barna, Co. Galway.
Gourmet Wild Game, Co. Clare.
Connemara Mountain Lamb, Co. Galway.
The Friendly Farmer, Athenry, Co. Galway.
Colleran’s Butchers, Co. Galway.
Bia Oisín, Claregalway, Co. Galway.
Burke’s Veg, Castlegar, Co. Galway.
Green Earth Organics, Co. Galway.
Seán Noone, Co. Galway.
Beechlawn, Co. Galway.
Steve Gould, Headford, Co. Galway.
Caragh’s Microgreens, Co. Galway.
Sheridan’s Cheesemongers, Co. Galway.
St. Tola Irish Goat’s Cheese, Co. Clare.
Cuinneog, Shraheen’s, Co. Mayo.
Galway Goat Farm, Co. Galway.
Sliabh Aughty Honey, Co. Galway.
La Rousse Foods, Nangor Road, Dublin.
The Village Dairy, Killeshin, Co. Carlow.
Velvet Cloud Sheep’s Yogurt, Co Mayo.
Kitty Colchester, Co. Kilkenny.
Achill Island Sea Salt, Achill Island, Co Mayo.
Oriel Sea Salt, Drogheda, Co. Louth.
Redmond Hill Foods, Co. Dublin.

OPENING HOURS

Tuesday – Thursday: 6pm to 9.30pm
Friday & Saturday: 5.30pm to 9.30pm

TEL: 091 535 947

www.aniarrestaurant.ie · email: food@aniarrestaurant.ie

AniarRestaurant
AniarGalway