Kai Cafe and Restaurant Drinks Menu 2017

Kai Cafe

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LUNCH 12 – 3

Green Goddess Soup: Celery, Leeks, Wild Garlic, Asparagus w/ Brown Bread  €5

Spicy harissa beef "Sloppy Joe" on Al's focaccia bun w/ zesty slaw  €12

Ardsallagh goat's cheese salad w/ tomato + blood orange, toasted seeds + brown bread  €11

Sea Road Fishfingers: Buttermilk + panko crumb pollock w/ khol rabi + cucumber salad, wild garlic ranch + brown bread  €12.50

West Coast crab salad w/ poppyseed, cucumbers, avocado mayo + potato + cheddar scone  €11.50
Toasted almond, pomegranate, roast red pepper + couscous salad w/ crumbled feta, sumac yoghurt + brown bread €11

Spiced lentil + roast sprouting broccoli filo parcel w/ garden salad, stormy port + apricot chutney + nutty brown bread €11.50

SPARKLING

Prosecco Frizzante Cult €34
(San Pietro, Italy) per glass €8

Champagne NV Cattier Brut €75
(Champagne, France)

WHITE WINES

Pinot Grigio 2012 Roberta FUGATTI €29
(Salorno, Italy)

Gavi DOCG 2013 PICOLLO €31
(Piedmont, Italy)

Alvarinho/ Loureiro 2013 MUROS ANTIGOS €32
(Vinho Verde, Melgaco, Portugal)
Blanco Empordalia 2012 VERDERA €24
(Emporda, Spain) per glass €6.50

Godello 2012, GABO DO XIL €33
(Valdeorras, Spain)

Albarino 2012 SALTERIO €34
(Rias Baixas, Spain)

Sauvignon Blanc 2013 KAPUKA €29
(Marlborough, New Zealand) per glass €7.50

Gruner 2012 VORGESCHMACK €40
(Niederosterreich, Austria)

Chardonnay 2011, THE KINGS BASTARD €45
(Marlborough, New Zealand)

Sauvignon Blanc Touraine 2013 LES CRAYS €27
(Loire Valley, France)

Chardonnay/Viognier 2013 DOMAINE DE COUSSERGUES €29
ROSE WINE

Rose D’Anjou 2013, Domaine Moulin des Besneries €28
(Loire Valley, France)

RED WINES

Montepulciano 2011 LE SALARE €28
(Abruzzo, Italy) per glass €8

Sangiovese Chianti, 2012 WHEN WE DANCE €40
(Tuscany, Italy) per glass €7
<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barolo 2010 LA COSTE DI MONFORTE</td>
<td>(Guidobono, Italy)</td>
<td>€65</td>
</tr>
<tr>
<td><strong>Amarone Della Valpolicella, 2007 CANTINA DI NEGRAR</strong></td>
<td>(Negrar, Italy)</td>
<td>€72</td>
</tr>
<tr>
<td><strong>LITTLE ODISSEIA 2011</strong></td>
<td>(Douro, Portugal)</td>
<td>€30</td>
</tr>
<tr>
<td>Tempranillo, CANTUCHE 2010</td>
<td>(Rioja, Spain)</td>
<td>€30</td>
</tr>
<tr>
<td>Tempranillo, Rioja 2013 MATSU “El Picaro”</td>
<td>(Rioja, Spain)</td>
<td>€34</td>
</tr>
<tr>
<td>Syrah/Grenache 2012 Costiere de Nimes, LA PINEDE</td>
<td>(Valcluse, France)</td>
<td>€24</td>
</tr>
<tr>
<td>Pinot Noir 2013 Parnasse</td>
<td>(Aude, France)</td>
<td>€31</td>
</tr>
<tr>
<td>Cotes du Rhone, 2012 Combe de la Roche</td>
<td>(Grandes Serres, France)</td>
<td>€34</td>
</tr>
</tbody>
</table>
Crozes-Hermitage 2013 Equinoxe €44
(Rhone, France)

Vacqueyras 2011 Famille Perrin €52
(Orange, France)

Malbec 2013 PORTILLO €29
(Mendoza, Argentina) per glass €8

Syrah 2009 TINPOT HUT €39
(Hawke’s Bay, New Zealand)

Pinot Noir 2012 The Kings Wrath €58
(Marlborough, New Zealand)

SWEET WINES

Sauternes, CHATEAU SIMON 2009 (37.5cl) €35
(Barsac – Gironde, France) per glass €8

Verduzzo ARCANIA 2012
(Friuli-Venezia Giulia, Italy) per glass €7
### BEERS

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ruby Port QUINTA DO ESTANHO</td>
<td>€31</td>
</tr>
<tr>
<td>(Douro, Portugal) per glass €7</td>
<td></td>
</tr>
<tr>
<td>Galway Hooker</td>
<td>€6.50</td>
</tr>
<tr>
<td>Galway Bay Brewery Irish Porter</td>
<td>€6.50</td>
</tr>
<tr>
<td>Galway Bay Brewery Irish Red Ale</td>
<td>€6.50</td>
</tr>
<tr>
<td>Galway Bay Brewery Dry Hopped Irish Pale Ale</td>
<td>€6.50</td>
</tr>
<tr>
<td>Pilsner Larger, 8 Degrees Brewing</td>
<td>€5</td>
</tr>
<tr>
<td>Highbank Drivers Cider</td>
<td>€5.50</td>
</tr>
<tr>
<td>Erdinger (non-alcoholic beer)</td>
<td>€5</td>
</tr>
<tr>
<td>Mac Ivors Dry Cider</td>
<td>€7.50</td>
</tr>
</tbody>
</table>
## NON ALCOHOLIC OPTION

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apricot Juice ALAIN MILLIAT 33cl</td>
<td>€5.50</td>
<td>Orlienas, France</td>
</tr>
<tr>
<td>Pear Juice ALAIN MILLIAT 33cl</td>
<td>€5.50</td>
<td>Orlienas, France</td>
</tr>
</tbody>
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