Kai Cafe and Restaurant Dinner Menu 2017.

Kai Cafe

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LUNCH 12 – 3

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

Spicey 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

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

TIPPLE

Ginger + Elderberry Bellini €8

Merlot Juice Alain Milliat 33cl €5.50

Galway Hooker Sixty Knots IPA 33cl €6.50

START

Toby’s Burrata + Peas + Candy Lemon €9

John Dory + Gin Crudo €8.50

West Coast Crab + Goats Bridge Caviar €10.50
Granny Jeans Ox Tongue + Pumpkin Jam

Silver Darlings + Duck Eggs + Toasts

**SUPPER**

Monkfish + Sea Spaghetti + Cockles + Broth

Quinoa Cakes + Ricotta + Salsify + Asparagus

Roscommon Hogget + Harissa + Yoghurt

Brady’s Dry Aged Strip Loin + Young Buck Butter + Sprouting Broccoli

John Dory + Spelt + wild Garlic + Sweet & Sour Fennel

**PUDDINGS**

White Chocolate Panna Cotta + Roasted Rhubarb

Chocolate Angel Delight + Grapefruit
<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
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<tbody>
<tr>
<td>Blood Orange Posset + Cardamom Shortbread</td>
<td>€6.50</td>
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<tr>
<td>Game of Cones Sundae</td>
<td>€7.50</td>
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<tr>
<td>Marian + Mike's Cheese + Quince Jelly</td>
<td>€10</td>
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