

2020

Kai Restaurant Menus 2020

Kai Restaurant

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kai:

***I. (verb)** (-nga, -ngia) to eat, consume, feed (oneself), partake, devour.*

*E te iwi, he haukai tēnei kei tō aroaro, **kainga!***

Kai Restaurant is nestled between the church and a gay bar down on Sea Road in Galway's Westend. The building which was home to a florist before New Zealander *Jess* and Carlow's *Dave Murphy* arrived in over 7 years ago and transformed the space into what it is today, Kai.

Kai is the Maori word for **food** and in 2011 they opened the door with a simple formula — high-quality produce, preferably organic or wild, sourced locally and cooked intelligently.

What's in season will be on your plate.

Kai Restaurant stone floors and subtle nod to home interior means that as soon as you walk through the door, you feel like you have been here before.

Apologies folks! Due to unforeseen circumstances we are unable to serve hot drinks for the next two weeks. We will be operating on Lunch, Brunch and Dinner Menus as per usual.

Looking forward to seeing you over the Christmas Period!

PHONE

(091) 526 003

LOCATION

22 Sea Road

H91 DX47, Galway

[Get Directions →](#)

HOURS

[Detailed Serving Hours](#)

→





SAMPLE MENU & WINE LIST

As we only use fresh, locally produced, seasonal ingredients; this menu is constantly changing.

DINNER

LUNCH

WINE HIGHLIGHTS

WINE MENU

— IN THE BEGINNING —

Your Plaice or Mine? Carrot Crudo

Clare Crab, Celeriac & Pumpkin Seeds

**Tipperary Venison, Date, Blackberries
& Peanut**

**Jean's Pressed Ox Tongue, Fig, Rye
& Gherkins**

Toby's Burrata, Cabbage & Truffle

— SUPPER —

Rossaveal Hake, Burnt Butter Cauliflower & Romesco

Monkfish, New Zealand Spinach, Rope Mussels & Madras Broth

Roscommon Lamb Chops, Beetroot Picada & Green Tahini

Brady's Strip Steak, Chanterelle Butter & Golden Girls

Larry's Black Venus & Cep Dolmas, Pumpkin Cream

— HAPPY ENDINGS —

Sweet William Saffron Sorbet

Malt Ice Cream, Steve's Strawberries & Milk Crumb

Hokkaido Pumpkin Pie & Lashigs of Chantilly

Dark Chocolate & Almond Pud, Burnt Butter Ice Cream

Young Buck, Burren Honey & Fresh Dates

Peanut Fudge + Espresso

Amaro Montenegro, Orange

Highbank Brandy

MAKE A RESERVATION

No Reservations Taken at Lunchtime.

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LUNCH

Lunch Menu Updates Daily

Please visit our Restaurant for our Daily Lunch Menu.

Served 12-3pm Everyday

No Reservations Needed!

SAMPLE MENU

Carrot & Coriander Soup, Honey, Popped Corn Dukkah, Brown Bread

€6.50

Hake Fish Fingers, Kai Tartar, Warsaw Pickle, Steve's Leaves

€4.50

**Clare Crab & Irish Fine Beans, Pink Onions, Hen's Egg, Green Olives, Romesco, Steve's Leaves,
Brown Bread**

€4.50

**Spicy Black Bean Nachos, Fermented Cream, Pico de Gallo, Blanco Ninos, Cashew Queso,
Coriander**

€3

**Friendly Farmer Chicken Noodle Bowl, Rice Noodles, Toasted Peanuts, Soy Pickled Egg, Sweet
and Spicy Satay, Green Chilli, Mayo**

€15

Chickpea & Goat's Curd Filo Pies, Lentil Pate, Carrot and Apple Salad, Parsley Pistou, Garlic and Herb Focaccia.

€13.50

Kai Sausage Roll, Rosehip Ketchup, Sauerkraut and Green Lentil Salad, Pickles, Brown Bread

€15

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WINE MENU

We work closely with producers and suppliers to pour wines that are sustainable, organic, biodynamic & natural.

— WHITE —

Fedellos do Couto, Conasbrancas, (Galicia, Spain)

The three members of the Fedellos do Couto wine initiative in Galicia were kicking around the question as to why there weren't any commercially viable white wines grown in the Ribeira Sacra region. After several years their vines were now producing enough fruit to produce enough wine to bottle and sell. Conasbrancas is an organic blend of Godello, Dona Blanca, Torrontes & other native varieties. It is a little saline with aromas and flavours of bee pollen and spice.

Bottle €52 Glass €13

— RED —

Niepoort Nat Cool, 'Drink Me', Bag a, 2017 (Bairrada, Portugal)

Nat Cool is a project by local winemakers initiated by Niepoort in the Bairrada region of Northern Portugal. Their aim is to come together and create something a little different and display the elegant and lighter wines that can be produced by the Saga grape variety. The winemakers employ a minimum intervention approach and the wine is bottled unfiltered. This wine shows some red fruit, spice and mineral notes and is light in body and on the palate.

Bottle €50 Glass €9

— ORANGE —

Antonio Camillo, 'Tutti I Giorno Bianco' 2018 (Toscana IGT) 1lt

Tutti I Giorno is an everyday drinking wine that is made to be shared. It is a blend of Trebbiano & Malvasia produced

after a period of skin contact to obtain a particular texture and colour. It has aromas and flavours of orchard stone fruit, waxy lemons and sage.

Bottle €50 Glass €9

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