

# Choice of 3 Set Menus



## Set Menu A - €27

### Choice Of Starter

Spaghetti All'amatriciana

*Bacon, garlic, cherry tomatoes in a rich tomato sauce*

Indian Spiced Calamari

*Indian herbed spiced calamari with tempered mango*

Fried Rabbit Liver

*Fried in garlic, herbs and marsala wine*

### Choice Of Main Course

Grilled Chicken Breast

*Chicken breasts stuffed with mozzarella di bufala and topped with  
parma ham*

400g Beef Tagliata

*Thinly sliced beef topped with rucola, parmesan & cherry tomatoes*

Cheese + Beef Burger

*Beef patty, cheese and caramelised onions - served with fries*

Horse Meat Stew

*Slow cooked in a rich tomato sauce*

HOUSE <sup>OF</sup>  
FLAVORS

## Set Menu B - €35

### Choice Of Starter

Beef & Mushroom Risotto

*Risotto with beef, mixed with mushrooms & cream*

BBQ Chicken Wings

*BBQ glazed*

Octopus In Garlic

*Marinated octopus in olive oil with garlic*

### Choice Of Main Course

Argentinian Ribeye

*Mushroom or pepper sauce*

Baked Salmon

*Glazed with sundried tomato pesto*

Full Rack Of BBQ Ribs

*4 Hour slow cooked pork ribs braised with gallery  
craft beer*

Veal On The Bone

*500g-600g of tender & juicy veal*

## Set Menu C - €30

### Choice Of Starter

Chicken & Mushroom Risotto

*Risotto with chicken, mixed with mushrooms & cream*

Spaghetti All'Matriciana

*Bacon, garlic, cherry tomatoes in rich tomato sauce*

Fried Rabbit Liver

*Fried in garlic, herbs and marsala wine*

### Choice Of Main Course

Grilled Chicken Breast

*chicken breast stuffed with mozzarella di bufala and topped with parma ham*

Baked Salmon

*Glazed with sundried tomato pesto*

400g Beef Tagliata

*Thinly sliced beef topped with rucola, parmesan and cherry tomatoes*

Horse Meat Stew

*slow cooked in rich tomato sauce*