

Small plates

Bruschetta	11
Marinated datterini tomatoes, w/garlic, basil & EVOO on sourdough + Buffalo Burrata 4.75	
Gambas	15
Fresh whole prawns in a garlic & ndjua mint butter, served w/ remus's focaccia.	
Arancini	11
Butternut squash, hazelnut & cais na tire Arancini w/ Gorgonzola cream & crispy sage.	
Salmon pate	13
Fresh organic Clare island salmon, dill creme fraiche, smoked olive oil, fennel & lemon pickle & focaccia .	

Pasta/mains

Ragu	20
Pappardelle, slow cooked meat sugo, farmhouse butter & parmigiano extra vechio.	
Risotto di scampi	22
W/ fresh Irish prawns, prawn & sambuca bisque, prawn head oil with crème fraiche.	
Ravioli	20
Homemade pea & sheeps ricotta, basil & lemon butter, pine nuts, cais na tire & herb oil.	
Moules frites	22
Fresh Killary fjord mussels w/ leek, ginger pink grapefruit cream & Rustic fries. Add Sourdough €5	
Chargrilled rump steak	23
Locally sourced rump steak w/ bisque butter, gremolata, burnt lemon, and rustic fries.	

Panini

Served with a choice of parmesan fries or soup.

Hot beef sandwich	16
"The Bear" inspired, Braised wagu beef, cashel blue fondue, tropes onion, 24mt kilnalahan reserve on remus's sourdough W/ beef broth.	
Beetroot & Burrata	14
Roast beetroot, buffalo burrata & pistachio pesto, organic leaves on focaccia .	
Club Milano	16
Chargrilled chicken, Pancetta, Tomato, Parmesan, cacio pepe mayo & organic leaves.	

Salads

Beetroot & burrata	16
Roasted beetroot, honey & caper dressing, caramelised red onions, buffalo burrata & organic leaves.	
Charred chicken & avocado	16
Pancetta, Parmesan, cherry tomatoes & dressed organic leaves	
Prawn salad	16
Sauteed fresh irish prawns locally sourced W/datterini tomatoes, Organic Leaves, mixed seeds and crème fraiche	



CRUDO

Dessert

Dark chocolate tart - W/ sea salt and olive oil 8

Tiramisu - W/ hazelnuts & frangelico 8

Pecan pie - W/ pistachio ice cream 8

Affogato 8

cantuccini vinsanto 8

kids menu

€10

To drink

Orange, apple or pineapple juice

mains

Rigatoni pasta with choice of sauce

-Crudo classic bolagnese ragu

-Homemade tomato & basil sauce

-Fresh basil & Parmesan pesto

a sweet treat

Icecream & choc biscuits

Hot drinks

Americano. 2.5/3

Latte. 3/3.5

Cappucino. 3/3.5

Flat white 3.5

Espresso. 2.5

Macchiato. 3

Breakfast tea 3

Herbal tea. 3

Hot coco. 3/3.5

Cortado. 3

Moca. 3/3.5

Oat milk/soy milk

Vanilla/ caramel syrup

+40c

Add remus's Mothers home made biscotto €0.50

Cold drinks

san pellingrino

sparkling 5

Limonata. 4

blood orange. 4

Organge. 4

cola. 3

cola zero. 3

cola light. 3

Orange juice. 3

Apple juice. 3

Pineapple juice 3

