



2013

Cafe Paradiso Dinner Menu January, 2013

Care Paradiso

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aperitifs

<i>Prosecco Frizzante</i>	€8
<i>Lustau Fino sherry</i>	€6
<i>Bergerie de L' Hortus Rosé, France</i>	€5.80

Café Paradiso works closely with Ultan and Lucy of Gortnain Farm, our primary source of vegetables. The range produced on the farm for Café Paradiso includes everything from cabbage and spuds to more specialised crops such as artichokes, asparagus, squash, aubergines, chillies, tomatoes, beets, fennel, salad leaves, courgette flowers, borlotti beans and many, many more.

Ultan's bees also supply the honey we use.

We are also committed to supporting local cheesemakers, and have longstanding relationships with Gabriel, Coolea, Knockalara, Ardsallagh, Cratloe Hills, Cashel, Crozier and others.

dinner january 2013

two courses €33, three courses €40

starters

cauliflower soup with pickled orange, chermoula and panelle croutons

lime-grilled haloumi with spiced carrot puree, braised lentils, walnut crumb and harissa sauce

anise-braised salsify, salad leaves, poached quince & knockalara sheep's cheese with zhoug, pomegranate and crisped beetroot

parsnip ravioli with roast portobello, ginger brown butter, apple balsamic and brussels sprout leaves

vegetable sushi with tempura of aubergine and carrot, pickled ginger, wasabi and a soy-ginger dipping sauce

tartlet of caramelized beetroot & bluebell falls fresh goat's cheese, salsa verde and olive-crushed potato

mains

beetroot, mint & parsley risotto with ardsallagh fresh goat's cheese, lemon oil, sea kale & hazelnut crumb

sweet chilli-glazed panfried tofu with asian greens in a coconut & lemongrass broth, soba noodles and a gingered aduki bean wonton

feta, pistachio & couscous cake with sweet & hot pepper jam, wilted greens, spiced chickpeas and coriander yoghurt

roast aubergine involtini of spinach and knockalara sheep's cheese with tomato cardamom broth, smoked almond praline, broad beans and crushed potato cake

braised artichokes with roast cherry tomatoes & puy lentils, citrus cream, saffron ricotta gnocchi and gremolata

eggroll pancake of ginger roast squash & leeks with miso-pinenut butter, kai lan and wasabi mash

sides

paradiso chips with truffled aioli €5

gortnanain salad leaves, hazelnut raspberry dressing €5

braised fennel with coriander, chilli and lime €7

sea kale with chilli, lemon oil & pinenuts €5

desserts

dark chocolate silk cake with espresso ice cream and a hazelnut tuille

orange water baklava with passionfruit syrup and ricotta & honey ice cream

vanilla pod ice cream, brutti ma buoni, espresso and a shot of frangelico

cardamom set custard with poached rhubarb and pistachio shortbread

crozier blue cheese with gortnanain honey, medjool dates and oatcakes

** a service charge of 10% will be added to tables of seven or more*