2016-03-25

Aniar : 1916 Inspiration Menu

Aniar, Galway

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FRIDAY 25TH & SATURDAY 26TH MARCH 2016

ox tongue, egg, raspberry
eel, crème fraîche, caviar
pig’s head, pistachio, fennel
mackerel, lentil, dill

mutton, barley, leek
artichoke, onion, heart
beef cheek, oyster, cabbage
carrot, watercress, ginger

honey & wine sorbet

chicken, chestnut, grapes
plaice, cockle, salmon
beef, buttermilk, walnut

lemon, almond, rose
whiskey, brown bread, vanilla

cheese in Ireland c.1916, seedcake, peach & brandy compote

6: 75 | 110 8: 90 | 135
10: 105 | 160 12: 120 | 185

[with wine pairing]

supplementary course 12.5
supplementary main course 25
supplementary tea 3.5

table must choose the same number of courses
t: @AniarGalway  f: AniarRestaurant
Chef Patron: Jp McMahon
t: @mistereatgalway
www.aniarrestaurant.ie