



2012

Cafe Paradiso Dinner Menu May 2012

Cafe Paradiso

Follow this and additional works at: <http://arrow.dit.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Cafe Paradiso, "Cafe Paradiso Dinner Menu May 2012" (2012). *Menus of the 21st Century*. 39.
<http://arrow.dit.ie/menus21c/39>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@DIT. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@DIT. For more information, please contact yvonne.desmond@dit.ie, arrow.admin@dit.ie, brian.widdis@dit.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)



aperitifs

<i>Prosecco di Valdobbiadene</i>	€8
<i>Prosecco with elderflower cordial</i>	€8
<i>Lustau Fino sherry</i>	€6
<i>Lustau East India Solera Sherry</i>	€6

wines of the month

½ glass €3.25, glass €6.50, carafe €13, bottle €26

white – Broglia il Doges Gavi 2010 12.5% Piedmont, Italy

red – Paço Dos Cunhas De Santar 2009 13.5%, Dão, Portugal

Café Paradiso works closely with Ultan and Lucy of Gortnanain 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 may 2012

two courses €33, three courses €40

starters

cauliflower soup with shiitake mushrooms & watercress pesto

toonsbridge buffalo mozzarella with beetroot, broad beans, crushed fennel & citrus-chilli oil

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

cardamom, chilli & honey roasted aubergine, sesame yoghurt sauce, pomegranate, rocket and fennel crispbreads

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

pecan & blue cheese ravioli and roast portobello in a wild garlic-shallot butter

mains

risotto of truffled sunchoke, roast shallots & parsley with cratloe hills sheeps cheese, braised fennel and pinenut crumb

sweet chilli-glazed panfried tofu with choi, gingered coconut-tamarind broth, rice noodles, and shiitake fritters

braised turnip galette with portobello mushroom & chestnut filling, red wine sauce, potato mash and orange & caraway brussels sprouts

panfried oyster mushrooms in cider butter on a braised cabbage timbale of roast celeriac, fennel & pecans, with parsnip chips

feta & pistachio couscous cake with spiced date jam, preserved lemon, roast cauliflower, ginger-braised leeks, chickpeas and sesame yoghurt

roast aubergine parcels of spinach & blue cheese with rosemary & squash broth, green pepper & candied walnut salsa, mustard black beans and polenta chips

sides

paradiso chips with truffled aioli €5

brussels sprouts with tomato, chilli & ginger €5

braised fennel with coriander & lime €5

desserts

dark chocolate silk cake with dungarvan stout ice cream and maple pecan crumb

pistachio, almond & honey baklava with passionfruit syrup and cardamom ice cream

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

blood orange & polenta cake with licorice ice cream and citrus salad

sheep's cheese plate of crozier blue, knockalara and cratloe hills with membrillo and spelt biscuits