EVENING DINING *5.00PM – 9.30PM*

SMALL PLATES

Fried Tempura Shrimp Tacos 11.50
Shredded Lettuce, Pico De Gallo, Avocado, Chipotle Mayo, Chilli and Spring Onion *(1a, 2, 3, 11, 12)*

Trio of Croquettes 9.50
Chorizo and Manchego Cheese, Chicken, Hummus and Spinach Served with Parsley Aioli. *(1a, 3, 7, 12)*

Lamb Burger Slider 9.50
Camembert, Dukka, Coriander, Mint Mayo *(1a, 3, 6, 7 , 5 , 11, 12)*

Soup of The Day 6.50
Homemade Guinness & Walnut Bread *(1a, 3, 6, 7, 9)*

Hummus of The Day 7.00
Served with Homemade Tortillas *(1a, 11, 12)*

Duo of Burgers 9.00
Beef Brisket, Hot Sauce Chicken Slider *(1a, 1c, 3, 7, 9, 11, 12)*

Chicken Wings 9.00 / Sharing 15.00
Louisiana Hot Sauce Wings, Celery, Carrot Batons, Blue Cheese *(3, 7, 9, 12)*

FAVOURITES

BBQ Pork Ribs 14.50
Charred Corn On The Cob and Chipotle Slaw *(1a, 5, 6, 9, 11)*

Patatas Bravas 8.50
Deep Fried Potatoes, Spicy Cheesy Tomato Sauce, Scallions, Sour Cream, Guacamole *(3, 7, 12)*

Spicy Fried Calamari 14.00
Lime Coriander Mayo, Scallions, Chilli, Spring Onion, Pomegranate, Heirloom Tomatoes, Killarney Urban Farm Leaves *(1a, 3, 5, 6, 12, 14)*

Montecristo 10.50
Toasted White or Brown Bloomer, Baked Ham, Gruyere Cheese, Caramelised Onions, Gherkins *(1a, 3, 7, 8, 10, 12)*

LARGE PLATES

Fish & Chips 18.50
Killarney Lager Batter, Tartare Sauce, Mushy Peas, Chunky Fries *(1a, 3, 4, 7, 10, 12)*

Chickpeas and Cauliflower Burger 16.50
Vegan Grilled Halloumi, Pickled Red Onion, Crushed Avocado, Wasabi Vegonaise, Fries *(Vg) (9, 10, 11, 12)*

Café Du Parc Signature Burger 19.00
4oz Patty, BBQ Pulled Pork, Black Pudding Jam, Fried Egg, Smoked Cheddar *(1a, 1c, 3, 7, 9, 10, 11, 12)*

Hot Sauce Crispy Chicken Burger 17.50
Southern Fried Chicken Coated With Hot Sauce, Blue Cheese Mayo, Smoked Streaky Bacon & Cheddar Cheese Served with Fries *(1a, 3, 6, 7, 10, 11, 12)*

10oz Sirloin Steak 31.00
Prime Irish Hereford Beef, Portobello Mushroom, Watercress, Fries, Peppercorn Sauce *(7, 9, 12)*

Café Du Parc Northern Indian Curry 17.00
Chicken Thighs, Homemade Northern Indian Curry, Naan Bread, Chutneys, Basmati Rice *(1a, 6, 9, 11, 12)*

SIGNATURES

Salmon Sushi Roll 16.00
Spiced Salmon, Avocado, Bonito Flakes *(1a, 3, 4, 5, 6, 7, 11, 12)*

Killarney Urban Farm Signature Salad
Starter 9.95 / Mains 16.00
Kale, Rainbow Chard, Spinach, Walnut, Avocado, Garden Peas, Shredded Red Cabbage, Carrots, Quinoa, Beansprouts, Olives, Mint and Basil Dressing *(6, 8)*
Add Grilled Chicken 4.50 Add Grilled Five Mile Town Goats Cheese 4 *(7)*, Prawns 5.50 *(2, 7)*

Red Light Thai Curry Mussels 9.50 Mains 16.00
Coriander ,Ginger, Spring Onion Served with Charred Naan Bread *(1a, 6, 7, 11, 12, 14)*

PIZZAS

Margherita 13.00
Tomato, Basil, Mozzarella *(1a, 7, 12)*

Diavola 14.50
Nduja, Chorizo, Spicy Salami, Tomato, Mozzarella, Jalapenos *(1a, 7, 12)*

Cajun BBQ Chicken 15.00
Spicy Chicken, BBQ Sauce, Mozzarella, Red Onions, Green Peppers *(1a, 7, 12)*

Truffle & Wild Mushrooms 16.00
White Base Pizza, Shaved Truffle, Truffle Oil, Mozzarella, Wild Mushrooms *(1a, 7, 12)*

Dips 1.50
Blue Cheese, Hot Sauce, Garlic Mayo, Taco Sauce, Ranch Dip, Guacamole, Wasabi Vegenaise

SIDES

Mashed Potato *7*	**4.50**
Fries	**4.50**
Urban Farm Leaf Salad *12*	**4.00**
Chunky Chips *12*	**5.00**
Grilled Green Veg	**4.50**

SWEET TREATS

Snickers Pie 7.00
Salted Caramel Mousse, Milk Chocolate, White Chocolate Chantilly, Peanut Butter, Caramelised Peanut *(1a, 3, 5, 7, 8)*

Pistachio Delight Sundae 7.00
Pistachio Ice Cream, Fresh Raspberries, Pistachio Crunch *(1a, 3, 7, 8a, 8g)*

Cheesecake 7.00
Nutella and Oreo *(1a, 6, 7)*

CDP Signature Sundae 7.00
Malibu and White Chocolate *(1a, 3, 7)*

Mixed Berry Pavlova 7.00
Whipped Chantilly, Wild Berries, Basil-Strawberry Consommé *(3, 7)*

Proud members of
Good Food Ireland

Café du Parc

Allergens: Please inform your server if you suffer from any food allergies.
1 Cereals containing Gluten (1A Wheat, 1B Rye, 1C Barley, 1D Oats) | **2** Crustaceans | **3** Egg | **4** Fish | **5** Peanuts | **6** Soybeans | **7** Dairy | **8** Nuts (8A Almonds, 8B Hazelnuts, 8C Walnuts, 8D Cashews, 8E Pecans, 8F Brazil Nuts, 8G Pistachios, 8H Macadamia, 8I Pine Nuts) | **9** Celery | **10** Mustard | **11** Sesame Seeds | **12** Sulphites | **13** Lupin | **14** Molluscs

EVENING DINING
5.00PM – 9.30PM

DRINKS

PARKS & REC

Germany: The Black Forest
Schwarzer Wald 14
Monkey 47, Cherry Dolce, Fresh Cherry, Cranberry, Fresh Lime, Cherry Bitters, Egg White

Ireland: Killarney National Park
Killarney Urban Farm Swizzle 13
Liberator Whiskey, Killarney Urban Farm Basil syrup, Killarney Urban Farm Rosemary, Lemon, Bitters, Soda

Japan: Mount Yoshino National Park
Sakura no Hana 13
Roku Gin, Strawberry Liqueur, Homemade Strawberry Sugar Syrup, Lemon, Egg White

Mexico: Irapuato Strawberry Capital of the World
Spiced Strawberry Margarita 13
Jalapeno infused Corazon Blanco, homemade strawberry syrup, Cointreau, lime

France: Mercantour National Park, Nice
South of France 13
Ciroc Vodka, Chambord, Wall & Keogh South of France Tea, cranberry juice, lime, bitters

USA: Central Park New York
New York Sour 13
Hudson Whiskey NY, American Cabernet Foam, Disaronno, lemon, egg white, sugar

SIGNATURES

Smoked Irish Rum Old Fashioned 12.5
Blacks Irish Golden Rum, port, orange bitters, chocolate bitters, simple syrup

Smoke & Mirrors 13
Sausage Tree Vodka, Rhubarb Puree, Italicus Bergamot, rhubarb bitters, egg whites, lemon juice, Citrus Smoke

KUF Collins 12
Muckross Wild Irish Gin, Killarney Urban Farm Lavender Syrup, lemon juice, soda water

Watermelon Wanderlust 12
Beara Ocean Pink Gin, watermelon liqueur, homemade watermelon syrup, lime juice, soda water

Tequila Sour 12.5
Corazon Reposado, Cherry Liqueur, cherry & lime sugar, lemon juice, egg whites

Full Circle 12
Muckross Wild Irish Gin, fresh lemon Juice, egg white, Homemade Killarney Brewing Company Full Circle IPA Honey Beer Syrup

Bartenders Tipple of the Week 12

TWISTED CLASSICS

Eleven14 Espresso Martini 12
Istil38 Vanilla Vodka, Eleven14 Cold Brew Espresso, Coffee Liqueur, Simple Syrup

Mai Tai 12
Blacks Irish Golden Rum, Bacardi Blanco, Cointreau, Orgeat Syrup, lime juice

Smoked Negroni 12
Muckross Wild Irish Gin, Campari, Valentia Island Sweet Vermouth

Bramble 12
Mor Irish Gin, Peach & Hibiscus liqueur, dragon fruit puree, lime juice

Passionfruit Martini 12
Istil38 Vanilla Vodka, passionfruit liqueur, passionfruit puree, pineapple juice, prosecco

WHITE WINE

Pinot Grigio	Italy	**7.5**	**30**
Sauvignon Blanc	New Zealand	**8.0**	**32**
Chardonnay	Australian	**8.0**	**32**
Picpoul de pinet	France	**8.5**	**34**

RED WINE

Sangiovese Italy	Italy	**7.0**	**27**
Merlot/Cabernet Blend	France	**8.0**	**32**
Tempranillo	Spain	**8.0**	**32**
Malbec	Argentina	**8.0**	**32**

TAITTINGER CHAMPAGNE

Taittinger Flight Board **25.00**
3 tasting glasses of Brut Resevé, Prestige Rosé & Nocturne

Taittinger Brut Reservé	**18.00**	**99.00**
Taittinger Prestige Rosé Brut	**21.00**	**120.00**
Taittinger Nocturne	**19.00**	**105.00**

ROSÉ TASTING FLIGHTS

You had me at Rosé **30**
L'Arnarcoeur
Morgan Bay Rosé
Aix Rosé
Cremant de Bourgogne Rosé

La vie en Rosé **55**
Whispering Angel
Masottina Prosecco Rosé
Domaine d'ille Rosé - Chanel
Moet & Chandon Champagne Rosé

ROSÉ WINE

L'Arnarcoeur	**9.0**	**36**
Whispering Angel	**13.50**	**52**

GIN

Beara Ocean Pink	**6.0**
Beara Ocean	**6.0**
Beefeater	**5.5**
Bertha's Revenge	**8.0**
Bombay Sapphire	**5.50**
Brockmans	**8.0**
Dingle	**6.0**
Gunpowder	**7.5**
Hendricks	**8.0**
Martin Millers	**6.5**
Monkey 47	**10.0**
Mór	**6.0**
Muckross	**6.0**
Roku Gin	**7.5**
Skellig Six18	**8.0**
Tanqueray 10	**9.0**
Tanqueray	**6.0**

DRAUGHT BEERS

Carlsberg	**5.8**
Coors Light	**5.8**
Guinness	**5.5**
Heineken	**5.8**
Hop House 13	**5.8**
Killarney Blonde Ale	**6.5**

Café du Parc