



LUSEAS  
ROOFTOP RESTAURANT

## STARTERS

### **HOMEMADE SOUP OF THE DAY v** €6.50

Served with homemade brown bread

### **DUO OF IRISH PORK** €11.50

Slow cooked Confit of Pork Belly, Buttered Cabbage, Kelly's Black Pudding Croquettes, Grilled Spring Onion, Apple gel, Pork Skin Popcorn and Pommery Mustard.

### **WEST COAST CRAB MEAT CROQUETTES** €12.50

Served with Fennel and Citrus Salad, Sweet Chili, Garlic and Coriander Dip.

*(Inclusive dinner supplement of €4.50)*

### **TRIO OF IRISH SALMON** €11.90

Homemade Gravlox, Pastrami Salmon and Connemara Smoked Salmon served with Ciabatta Crisp, Crème Fraiche, Seatrout Caviar and Petite Salad.

### **LUSEAS FISHERMAN POT** €12.90


Killary Fjord Mussels, Clew Bay Clams and Tiger Prawns Cooked in White Wine, Tomato Sauce and Topped with Fresh Coriander and Chorizo.

*(Inclusive dinner supplement of €4.50)*

### **WHIPPED IRISH GOATS CHEESE** €11.50

Served with Caramelised Apricots, Candied Walnuts, Rocket Leaves & Thyme. Drizzled with Sweet Honey and Served with Toasted Brioche.

### **LUSEAS SUPER SALAD** €10.50

Quinoa, Edamame Beans, Chickpeas, Roasted Squash, Avocado, Tomatoes, Beetroot, Pomegranate, Radish, Kalamata Olives, Mixed Seeds, Fresh Coriander, Turmeric, Ginger, Garlic and Chia Seeds with cider Vinegar and Honey Vinaigrette.  v

### **TAIWANESE CRISPY CHICKEN BITES** €11.50

Chicken Bites in a Sticky Sauce Served with a Spicy Cucumber Salad.

## MAIN COURSE

### **PAN ROAST RUMP OF MAYO LAMB** €28.90

Tian of Basil Creamy Mash, Ratatouille Provençal and Rosemary Lamb Jus.

### **OVEN ROAST SUPREME OF IRISH CHICKEN** €22.50

Butternut Squash and Sweet Potato Purée, Sautéed Fine Beans, Crispy Kale and a Mushroom & Leek Jus Gras.

### **PAN FRIED FILLET OF SEABASS** €25.00

Moroccan Spiced Red Pepper and Onion Peperonata, Chorizo and Sherry Vinaigrette, Coriander Oil.

### **GRILLED FILLET OF SALMON** €25.00

Peas A La Française, Broccoli Tender Stem Almondine and Dillisk Beurre Blanc.

### **PAN FRIED FILLET OF SEATROUT** €22.50

Fennel, Mussel and Pea Risotto, Red Pepper Coulis, Burned Leek Oil.



**PAN FRIED FILLET OF HAKE €22.90**

Scallion and Achill Smoked Haddock Creamy Mash, Sundried Tomato and Basil Butter.

**MILD YELLOW THAI MONKFISH CURRY €23.50**

Monkfish, Prawns and Mussels in a Mild Curry Sauce.

Served with Basmati Rice and Naan Bread.

**LUSEAS SEAFOOD LINGUINI €22.50**

Killary Fjord Mussels, Clew Bay Clams and Tiger Prawns Cooked in White Wine, Garlic, Parsley and Tomato Sauce.

**DUO OF IRISH PORK €22.50**

Slow Cooked Confit of Pork Belly, Buttered Cabbage, Kelly's Black Pudding Croquettes, Grilled Spring Onion, Apple gel, Pork Skin Pop-corn and Pommery Mustard.

**FENNEL, PEA & SPINACH RISOTTO €18.00**

Served with Burned Leek Oil, Rocket and Parmesan Shavings. **v**  
(Vegan Option Available)

**PASTA ALLA PUTTANESCA €18.00**

Cooked in Spicy Tomato Sauce, Black Olives, Capers and Parsley. **v**

**MILD YELLOW THAI CURRY €18.00**

Potatoes, Cauliflower and Peppers cooked in Mild Yellow Thai Curry Sauce. Served with Basmati Rice and Naan Bread. **v**  
(Vegan Option Available)

**ADD CHICKEN €4.50**

— **SIGNATURE STEAKS** —

Our local high grade in house dry aged beef has a remarkable depth of flavour. Prime cuts of beef are hung for up to 21 days & cooked to perfection.

**10oz DRY AGED RIB EYE c €33.90**

This heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy.

**9oz DRY AGED SIRLOIN c €32.90**

A lean juicy & tender cut.

**8oz DRY AGED FILLET c €36.90**

*(Inclusive dinner supplement of €10.00 for Steaks)*

**STEAKS SERVED WITH FONDANT POTATO , ROASTED CHESTNUT MUSHROOM, RED ONION JAM & ONION RINGS**

**CHOOSE A SAUCE:**

-Cowboy Butter - Garlic & Herb Butter with a Kick  
-Peppercorn Sauce  
-Red Wine & Port Jus

— **SIDES** —

CREAMY MASHED POTATOES **€4.50**

BABY LEAF SALAD **€4.50**

ONION RINGS **€4.50**

CHIPS **€4.50**

SWEET POTATO FRIES **€5.00**


## TEAS & COFFEES

<b>IRISH COFFEE</b>	<b>€7.00</b>
<b>BAILEYS COFFEE</b>	<b>€7.00</b>
<b>CALYPSO COFFEE</b>	<b>€7.00</b>
<b>FRENCH COFFEE</b>	<b>€7.00</b>
<b>BEWLEYS TEA</b>	<b>€3.20</b>
<b>AMERICANO</b>	<b>€3.80</b>
<b>LATTE</b>	<b>€3.80</b>
<b>CAPPUCCINO</b>	<b>€3.90</b>
<b>MOCHA</b>	<b>€3.90</b>
<b>ESPRESSO</b>	<b>€3.50</b>
<b>DOUBLE ESPRESSO</b>	<b>€4.00</b>
<b>HOT CHOCOLATE</b>	<b>€4.10</b>
<b>HERBAL TEAS</b>	<b>€3.50</b>

### FOOD ALLERGY NOTICE;

Food prepared here may contain nuts and other ingredients which can cause allergic reactions. If you or any of your guests have an allergy please inform your server and our chefs will be happy to accommodate your needs.

### FRIENDLY OPTIONS AVAILABLE:

**C** COELIAC | **V** VEGETARIAN |  **VEGAN**



*We support local!*  
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## DESSERTS

<b>APPLE SLICE</b>	<b>€8.50</b>
Warm Apple Slice Served with Custard and Cinnamon Ice Cream.	
<b>CHEESECAKE OF THE DAY</b>	<b>€8.50</b>
<b>LUSEAS CHOCOLATE FONDANT</b>	<b>€9.50</b>
Classic Melt in the Middle chocolate Pudding Served with Toffee Sauce, Pistachio Tuile and Guinness Ice-Cream	
<b>VERY BERRY c KNICKERBOCKER GLORY</b>	<b>€8.50</b>
Layers of Mixed Berries, Chantilly Cream, Raspberry Meringue and Strawberry Ice Cream.	
<b>SELECTION OF ICE CREAM</b>	<b>€7.50</b>
Served in a Crunchy Brandy Snap Basket, Mixed Berry Compote and Fresh Meringue.	
<b>LUSEAS TIRAMISU</b>	<b>€8.50</b>
Classic tiramisu in a cocktail glass served with biscotti.	
<b>TART OF THE DAY</b>	<b>€8.50</b>
Served with Ice-Cream	
<b>CREME BRULÉE</b>	<b>€8.50</b>
Served with Flap Jack c	
<b>ALL OUR DESSERTS &amp; ICE CREAMS ARE HOMEMADE</b>	
<b>(Ice cream contains pasteurised eggs)</b>	