

## Coffee

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Americano  
€2.95  
Flat White  
€3.20  
Latte  
€3.20  
Cappuccino  
€3.20  
Mocha  
€3.20  
Espresso  
€2.75  
Aine's Irish  
Hot Chocolate  
€3.50  
Babychino  
€1.50

## Teas

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Barry's Gold  
Loose Leaf Tea  
€3.00  
Peppermint  
€3.00  
Earl Grey  
€3.00  
Green Tea  
€3.00  
Winter Berry  
€3.00

\*soya and almond  
milk available

## Juices

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Fresh Green  
Vegetable Juice  
€3.00  
Tipperary  
Apple Juice  
€3.00  
Cloudy  
Lemonade  
€3.00  
Wild  
Elderflower  
€3.00  
Soft Drinks  
€3.00

## Beers

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8 Degrees  
Brewing Irish  
Pale Ale  
€5.50

8 Degrees Brewing  
Pilsner Lager  
€5.50

Heineken  
€5.50

## Wine list

### White

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Covinas Sauvignon  
Blanc, Macebo, Spain  
Glass €6.50  
Carafe €19.50  
Bottle €28.00

Butterfly Ridge,  
Riesling/Gewurztraminer,  
Australia  
Glass €6.50  
Carafe €19.50  
Bottle €28.00

Pecile Pinot Grigio,  
Italy  
Glass €7.00  
Carafe €20.00  
Bottle €30.00

### Red

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Covinas, Tempranillo/  
Syrah/Cabernet, Spain  
Glass €6.50  
Carafe €19.50  
Bottle €28.00

Godou Exceptional  
Malbec, France  
Glass €6.50  
Carafe €21.00  
Bottle €30.00

Costadoro Rosso 2011,  
Montepulciano,  
Sangiovese Marche, Italy  
Glass €6.50  
Carafe €20.00  
Bottle €31.00



## Clodaghs Workshops

Join Clodagh for an exclusive Workshop  
here in Clodagh's Kitchen.

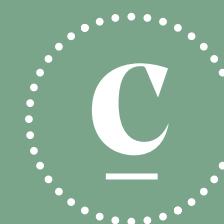
In this intimate event Clodagh will  
personally demonstrate 3 dishes  
and afterwards you get to enjoy a  
dish of your choice.

Tickets €45 per person

Book on [www.clodaghmckenna.com](http://www.clodaghmckenna.com)

Saturday 13th May | One Pot Suppers

Friday 16th June | Summer Supper Menu



# Clodagh McKenna

Spring Menu 2017

Twitter, instagram and

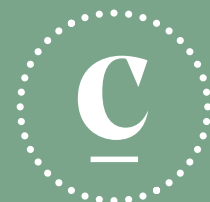
facebook: @clodaghskitchen

[www.clodaghmckenna.com](http://www.clodaghmckenna.com)

Clodagh's Kitchen

Arnotts, Henry Street

Dublin 1



# Clodagh's Daily Special

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Everyday we prepare a delicious dish based on what's new in season and that has inspired me on my travels or a new recipe I am working on for my next cookbook.

Please ask your server what's on today!

## Coffee Treat

Monday to Friday after 3pm

Enjoy a slice of one of our freshly baked cakes with a tea or coffee  
€7.00

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## Afternoon Special Monday to Friday 3pm to close

Enjoy any dish donated with asterix (\*) with a glass of wine  
€15.50

## Sides

Radish, wild garlic and watercress salad  
€4.00

Spring vegetable salad  
€4.00

Roasted sweet potatoes  
€4.00

Rosemary and sea salt potato roasties  
€4.00

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## Daily Combo Your choice of any 2 dishes for €15.00

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Roast carrot and wild garlic pesto soup  
€7.00

Smoked haddock chowder  
€8.50

Gubbeen cheese and salami sourdough melt sandwich  
€9.50

Cooked ham, mustard and pickle sourdough sandwich  
€8.50

Chicken liver paté with spiced apple chutney and pickles  
€8.50

Kale caesar salad with kale, romaine lettuce, roast chicken, lime, tomatoes, parmesan and caesar dressing  
€9.50

## Salads & Omelettes

Sweet green bowl, with beetroot, kale, apple, sweet potato, goat's cheese, balsamic dressing and almonds  
€12.50 / with grilled chicken €16.00

Gubbeen farm smoked cheese and wild garlic omelette served with a spring salad and rosemary roasties \*  
(V/GF) €13.00

Folded ham and Dubliner cheese omelette served with roasted tomatoes, spring salad and rosemary roasties \*  
(GF) €13.00

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## Fish Served with a spring salad

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Grilled hake with chorizo, spinach and cannellini beans  
€16.50

Dublin bay prawn linguini with ginger, lemon and chilli  
€17.50

## Meat

Served with a spring salad

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Steak Sandwich, with carmelised onions and tarragon aioli, in sourdough bread, and served with rosemary roasties  
€14.00

Wild garlic roast chicken and spring minted pea risotto \*  
€15.50

Slow cooked beef ragu with fresh tagliatelle and parmesan  
€14.00

Spiced lamb kofta's served with mint yogurt, tomato salsa on a freshly baked flat bread \*  
€12.50

Char-grilled beef burger on a brioche bun, aged Dubliner cheddar cheese, tomato and pickles served with spring slaw \*  
€14.50

## Desserts

€6.50

Rhubarb butter pastry tart

Carrot cake with orange blossom frosting

Orange pistachio and yogurt cake (gf)

Rhubarb and ginger cheesecake

Seasonal Ice Cream, ask your server

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