

AQUI



MENU

Please ask about our daily specials and desserts

Sunday Lunch Starters

- Glazed Salmon and Cucumber Mousse**  €7
Light salmon and cucumber mousse served with crisp dressed leaves and lemon sauce. Accompanied with wholemeal toast.
- Spicy Indian Platter**   €6.50
A selection of spicy Indian style starters including vegetable samosa, onion bahji and chicken Pakora served with mint raita and onion tomato salsa.
- Deep Fried Camembert**  €6.50
Traditional French soft creamy cheese in crisp fried breadcrumbs served with cranberry jelly on crisp dressed leaves.
- Broccoli and Blue Cheese Soup**  €5.50
Silky smooth creamed broccoli and blue cheese soup served with crisp baked cheesy croutons.

Sunday Lunch Mains

- Cajun Blackened Salmon Fillet**   * €17
Served with buttered new potatoes, green onions, crisp mixed vegetables and creamed seafood bisque sauce.
- Roast Sirloin of Beef** €14.50
Served with Chateau potatoes, bubble & squeak fritter, honey & lemon glazed carrots, broccoli florets, a traditional Yorkshire pudding and AQUI legendary gravy.
- Roast Pork Fillet with Apple and Asparagus** €14.50
Served with Chateau potatoes, bubble & squeak fritter, honey & lemon glazed carrots, broccoli florets, a traditional Yorkshire pudding and AQUI legendary gravy.
- Lemon and Thyme Stuffed Chicken Breast Fillet** €14.50
Served with Chateau potatoes, bubble & squeak fritter, honey & lemon glazed carrots, broccoli florets, a traditional Yorkshire pudding and AQUI legendary gravy.
- Hand Crafted Pie** €14.50
Hand crafted pies (see specials board) served with Chateau potatoes, bubble & squeak fritter, honey & lemon glazed carrots, broccoli florets, a traditional Yorkshire pudding and AQUI legendary gravy.

All Dishes are Cooked to Order, using the finest & Freshest Ingredients available.



We don't take shortcuts. Good Food Takes Time.

All Prices Inclusive of Taxes and Service Charges

LOVE FOOD • LOVE SUNSETS