

# 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