


2012

Cafe Paradiso Dinner Menu August 2012

Cafe Paradiso

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aperitifs

<i>Prosecco di Valdobbiadene</i>	€8
<i>Prosecco with fresh raspberries</i>	€8
<i>Prosecco with elderflower cordial</i>	€8
<i>Lustau Fino sherry</i>	€6
<i>Lustau East India Solera Sherry</i>	€6

wines of the month

½ glass €3.25, glass €6.50, carafe €13, bottle €26

white – Feudo Paradiso Bianco 2011, 13% (organic) Sicily

red – Alpha Zeta ‘R’ Ripasso Superiore 2010, 13.5%, Italy

Café Paradiso works closely with Ultan and Lucy of Gortnanain Farm, our primary source of vegetables. The range produced on the farm for Cafe Paradiso includes everything from cabbage and spuds to more specialised crops such as artichokes, asparagus, squash, aubergines, chillies, tomatoes, beets, fennel, salad leaves, courgette flowers, borlotti beans and many, many more.

Ultan's bees also supply the honey we use.

We are also committed to supporting local cheesemakers, and have longstanding relationships with Gabriel, Coolea, Knockalara, Ardsallagh, Cratloe Hills, Cashel, Crozier and others.

dinner August 2012

two courses €33, three courses €40

starters

gortnanain tomatoes with parsley, basil, pinenuts, cratloe hills cheese and panfried panelle

toonsbridge buffalo mozzarella with grilled peaches, rocket & pistachio dukkah

vegetable sushi with tempura of aubergine and cauliflower, pickled ginger, wasabi and a soy-ginger dipping sauce

summer bean & purple potato salad with black olives, herbs, cherry tomatoes & knockalara sheep's cheese in a citrus dressing

tartlet of caramelized beetroot & bluebell falls fresh goat's cheese, salsa verde and olive-crushed potato

roast baby aubergine in chilli, cardamom & honey marinade with fried chickpeas, sesame-yoghurt sauce and sugar snaps

mains

courgette, pinenut & basil risotto with ardsallagh mature goat's cheese, lemon oil and roast baby beetroot

sweet chilli-glazed panfried tofu with asian greens in a coconut & lemongrass broth, soba noodles and a gingered aduki bean wonton

almond pastry galette of spinach & knockalara sheep's cheese with crushed new potato, sungold tomato-cardamom broth and sugar snaps with marjoram & citrus

chard leaf timbale of roast tomato, grilled haloumi & quinoa with saffron-hazelnut butter, crisped potato and green beans

socca crepe of cavolo nero, puy lentils & aubergine with romesco, minted yoghurt, fried capers, broad beans and purple potatoes

deepfried courgette flowers with fresh pea & ricotta stuffing, smoked pepperonta, green onion polenta cake and basil puree

sides

paradiso chips with truffled aioli €5

gortnanain salad leaves, hazelnut raspberry dressing €5

panfried courgettes with sungold tomatoes, sugar snaps & basil €7

cavolo nero with cannellini beans & chilli €7

desserts

dark chocolate silk cake with espresso ice cream and a hazelnut tuille

strawberry & passionfruit pavlova

summer berry pudding with vanilla mascarpone

vanilla pod ice cream, brutti ma buoni, espresso and a shot of frangelico

crozier blue cheese with medjool dates, gortnanain honey and oatcakes