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## Roly's Bistro : the Restaurant and its Food

Colin O'Daly

Paul Cartwright

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# ROLY'S BISTRO

THE RESTAURANT AND ITS FOOD



Roly's Bistro opened in Dublin in November 1992 and quickly became one of the city's busiest and best-loved restaurants. Its reasonably-priced menu and wine list together with a casual, light-hearted atmosphere made it an instant hit with everybody from romantic couples to families, from business executives to local and visiting celebrities.

Today, a team of 27 chefs serve freshly-cooked food to over three thousand people a week without compromising on quality and standards. Fresh bread is baked daily in the bakery.

In *Roly's Bistro — The Restaurant and its Food*, award-winning chef Colin O'Daly gives a flavour of the day-to-day workings of this busy bistro and its bakery, while Chef de Cuisine Paul Cartwright selects more than 60 recipes from the seasonal menus. These include long-standing favourites and signature dishes such as Prawn Bisque and Kerry Lamb Pie as well as popular breads and desserts.

This book is a celebration of all that is special about Roly's: the food, the wines, the atmosphere, and the people who make it what it is.

# **ROLY'S BISTRO**

THE RESTAURANT AND ITS FOOD

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Colin O'Daly  
Paul Cartwright

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Note: All the recipes in this book have been tested in domestic kitchens by home cooks.