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2017

Daroka Restaurant Ballybunion Menu 2017

Daroka Restaurant

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We like to keep it real.

Real food, real simple.



May & June | Wednesday to Sunday | Lunch from 12:30pm | Dinner from 6.00 pm

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Our Restaurant

Welcome to Daroka

Evocative Cuisine...

Here at Daroka we try to keep it real.

Real food, real simple.

Not everything is organic, not everything is local; but everything is the best.

The best we can source, procure, prep, cook and serve.

This is Daroka, This is who we are.



Daniel O'Brien, Proprietor & Head Chef.

Menu

Browse our Sample Menu

STARTERS

SCALLOPS

Jerusalem Artichoke, Foie Gras **12.00**

ACQUERELLO RISOTTO

Butternut Squash, Feta **8.00**

CAULIFLOWER SOUP

Apple Glaze **6.00**

CRAB CLAWS

Light Chilli Butter **10.00**

HAM HOCK TERRINE

Celeriac, Mustard Seeds **9.00**

DINNER

CHICKEN BREAST

Sweet Corn, Chorizo **19.00**

RIB EYE OF BEEF

Onion Pastry, Cafe de Paris Butter **24.00**

DUCK BREAST

Beetroot, Orange **22.00**

HAKE FILLET

Pancetta, Leeks **18.00**

HALIBUT

Lemon, Salsify, Kale **22.00**

DRINKS & WINES

DOMAINE D'LACAMBASSE

Fr. (Columbard/Ugni Blanc) '13 **21.00**

GILBAULT LE VIN COEUR DE LOIRE

Fr. (Sauvignon Blanc) '13 **24.00**

LITTLE RASCAL

Au. (Shiraz) '13 **24.00**

DOMAINE CHANTE CIGALE

Fr. (Chateauneuf de Pape) '11 **60.00**

DOW'S LATE BOTTLE VINTAGE PORT

Po. '09 **73.00**

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Nice Things You've Said About Daroka



“ One of the most passionate and talented chefs I have the pleasure of knowing and one of the warmest, most caring and professional front of house managers you will meet! get down there quick while you can still get a table! best of luck Daniel O'Brien and Emily Devine

O'Brien!



- James Coffey, Kenmare

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