

MENU

Welcome to Zaragoza Restaurant, where you'll find a fusion of local and international dishes all homemade in our kitchen from only the freshest ingredients. We recommend you choose something from the beginning to get you started and then explore the taste of the sea, land and soil with one dish from each section, perfect for sharing. If you would like any help with the menu or a recommendation just ask a member of the Zaragoza team.



FROM THE BEGINNING

Sourdough Breads - Black Olive Tapenade and Finca Olive and Herb Oil	€2.50pp
Crispy Duck in Filo Pastry with almonds & Cranberry Sauce	€7.75
Steaming Mussels - Rope Mussels Steamed with lemon grass, ginger, red chilli and coriander cream	€6.75
Zaragoza Wings - Louisiana Glazed Chicken Wings with Blue Cheese Dip	€6.75
Medjool Dates Wrapped in Bacon Stuffed with Raclette Cheese & Walnuts	€7.95
Ardsallagh Pillows - Honey Glazed Spinach & Goats cheese Filo Triangles & Apple Compote(V)	€7.75
Marinated Feta Cheese with Pickled Beetroot and Herb Focaccia(V)	€7.75
Muxama Tuna - Portugese Dried Tuna Loin with Rocket Pesto	€8.50
Zaragoza's Cured Meat Platter with Our Spanish Olive Selection, A sharing board for 2	€14.75



FROM THE SEA

Chili Tigers - Warm water Tiger Prawns in chili and garlic oil	€12.50
Steaming Mussels - Rope Mussels Steamed with lemon grass, ginger, red chilli and coriander cream. Finished with coriander cress and a twist of lime	€12.50
Calamares Floured Crispy Calamari with Asian Chili and lemon grass dipping sauce	€11.95
Crispy Fresh Catch of the Day in Tempura with Lemon Dill Mayonnaise	€14.50
Monkfish Cheeks and Tiger Prawns - Cooked in a Brandy and Fennel Tomato Cream Sauce	€14.50
King Scallops - Pan Fried Fresh Scallops, Caramelised Onions & Iberico Ham	€15.90



FROM THE LAND

Lemon and Chili Beef Steak - Irish Beef Skirt Steak with Lemon and Chili Rub Red Slaw, Crisp Onions and Green Peppercorns	€13.50
Mini Pig Burger, Pork Cheek Minced, Bacon & our Special Sauce	€11.95
Mayo Lamb Kofti - Spiced Ground Lamb chargilled with Tzatziki	€10.50
Albóndigas - Spiced beef & Pork meatballs, Tomato & Garlic Sauce	€10.50
Zaragoza Wings - Louisiana Glazed Chicken Wings with Blue Cheese Dip	€12.95
Pork Belly - Slow cooked before flash roasting with a rosemary and ginger pumpkin puree	€12.95
Chicken Satay - Satay Grilled Skewered Chicken with Peanut Sauce	€10.50
Paella De Pollo Con Chorizo - Chicken & Chorizo Paella	€10.95



FROM THE SOIL

Grilled Tofu - Lightly marinated Herb Tofu. Beetroot and Soy Salsa, Chard Pineapple and Cous Cous	€9.95
Aubergine & Goats Cheese Bake with Tomato Sauce	€9.95
Arroz con Calabaza - Rice with Pumpkin & Soft Cheese, Italian Hard Cheese & Organic Poached Egg	€9.95
Ensalada de Manzana - Salad with Apples, Avocado Blueberries, Cherry Tomatoes, Walnuts & Crunchy Fried Onions in Vinaigrette	€8.95



SIDES

Sweet Potato Fries	€4.95
Homemade Fries	€4.95
Homemade Fries Truffle Mayonnaise & Parmesan Cheese	€5.95
Patatas Bravas - Homemade fried potatoes Served with spicy Brava sauce & aioli sauce	€5.95
Mini Mixed Salad with Cherry Tomatoes, Cucumber, Onion, Black Olive and Vinaigrette	€4.95
Marinated Carrots - Roast Garlic, Smoked Paprika and Balsamic Cured Carrots	€4.95
Padron Peppers - The Classic green peppers with crisp chorizo	€5.95



DESSERTS

Brunch - A Strawberry Brulee Cream topped with Vanilla Crumble	€8.00
Coolswan Cheese Cake with Salt butter caramel and dried orange crisp	€8.00
Selection of Artisan Ice Cream with brandy snap crisps	€7.50
Cookie Cake - Coffee Soaked Cookies served with bitter chocolate sauce	€8.00
Alaskan Bomb - Layers of Ice Cream encased in scorched meringue served with raspberry coulis	€8.00



ZARAGOZA'S CHEESE SELECTION

Choose from our selection of Irish and Spanish Cheeses. Served with Gluten Free Crackers and Spiced Apple Chutney	€9.95
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ZARAGOZA WINE RECOMMENDATIONS



BUBBLES

Segura Viudas Brut Reserva Cava, Macabeo/Xarel.Lo/Parellada Catalonia, Spain (NV) Elegant, fresh and well-balanced with a lovely dry finish.	€7.90	€39
Segura Viudas Lavit Brut Rosado Cava, Trepat/Granache Catalonia, Spain (NV) Bright with an attractive light strawberry colour, with a vibrant mousse.		€44
Conti d'Arco Prosecco Brut, Glera, Veneto, Italy (NV) Wonderful well-defined bouquet of glacé fruits and sweet-smelling elderflower.	€7.90	€41
Laurent-Perrier Brut, Chardonnay/Pinot Noir Meunier Champagne, France (NV) Crisp, fresh and elegant, Brut L-P reflects the fundamental essence of our Champagnes.		€80



WHITE WINE

	125ml	175ml	btl
Honoro Vera, Verdejo/Sauvignon Blanc, Rueda, Spain Beautiful nose of white blossoms and fresh fruit with hints of papaya. On the palate is a nuance of lemon custard with bright apple notes.	€5.50	€7.90	€29
Ziobaffa, Pinto Grigio, Puglia, Italy (O) Fresh rich aromas of apples and pears with hints of citrus that fade into a floral bouquet.	€5.50	€7.90	€29
Arrogant Frog, Sauvignon Blanc, Languedoc, France Aromas of gooseberry and passionfruit flow onto the palate and the finish is crisp and clean.	€5.50	€7.90	€29
St Clair Vicar's Choice, Sauvignon Blanc, Marlborough, NZ Lifted aromas of passionfruit, white peach and grapefruit combine with refreshing herbal and mineral notes.	€6.90	€9.50	€37
Waltraud, Riesling, Penedes, Spain Delicate and varietal with elegant fruit aromas, white flowers and lemon preserves. Very fresh on the palate, firm-bodied, intense, luscious and seductive.	€8.50	€11.90	€43
Gaba do Xil, Godello, Valdeorras, Spain (O) (B) With apple and tree fruits coming across in ripe swathes, it is the salty-steely note and chalky texture that keep this complex and refreshing food wine on it's feet.			€39
Pionero Mundi, Albarino, Rias Baixas, Spain Gorgeous aromas of ripe white fruits, baked apples and peaches with hints of citrus, which bring a nice freshness to this wine.	€5.90	€8.50	€32
Keenan's Bridge, Chardonnay, Murray Darling, Australia Unoaked modern style of Australian Chardonnay with fresh Tropical fruits & a clean dry finish	€5.50	€7.90	€29
Torres Santa Digna Rose, Cabernet Sauvignon, Central Valley, Chile Fragrant and floral, with a temptingly fruity sensuality.	€5.50	€7.90	€29



RED WINE

	125ml	175ml	btl
Andean, Malbec Reserva, Mendoza, Argentina Deep red-violet colour. Rich, concentrated scents of plums and cherries with notes of vanilla and chocolate.	€5.90	€8.50	€32
Ziobaffa, Sangiovese/Syrah, Tuscany, Italy (O) Deep garnet colour and has an intense bouquet, elegant and fruity, with lovely aromas of violets. Perfectly balanced tannins with hints of licorice, spice and red fruits	€5.90	€8.50	€32
Salvaje del Moncayo, Proyetco, Garnacha, Moncayo, Spain Bright burgundy color with middle layer. Aromas of snuff and wild berries, freshness and minerality blend to offer this wine that surprises by its roundness and youth.			€37
Hacienda López de Haro Rioja Reserva, Tempranillo, Spain Mild entry, with a medium. well-balanced body. Fresh and vibrant, with soft tannins and a harmonious, strawberry jam finish			€48
Torres Ibericos Crianza, Tempranillo, Rioja, Spain Intense aromas of ripe black fruit with white flowers and red fruits. Spices and toasted notes from the barrel appear. The palate is silky, pleasant and velvety. Soft and gentle tannins. Long finish with spicy memories.	€5.90	€8.50	€32
Arrogant Frog, Cabernet Sauvignon/Merlot, Languedoc, France From the South-West of France is a juicy, easy drinking style with soft tannins on the finish.	€5.50	€7.90	€29
St Clair Vicar's Choice, Pinot Noir, Marlborough, NZ Aromas of sweet black cherry, blueberry and dried herb with interwoven floral notes, smoked paprika and vanilla coffee, fresh acid balance and delicious round full palate, finishing with warm powdered spice.	€6.90	€9.50	€37
Torres Celeste Crianza, Ribera del Duero, Spain This Crianza feels fresh but sturdy, with meaty tannins. Briar, cherry and medicinal plum and berry flavors finish with sweeping chocolate and brambly spice notes.			€43
Pajarete 1908, Pedro Ximénez, Malaga, Spain Aromas of good intensity with pleasant notes of raisins and prunes, dried fruit and toffee.	€6		€45

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