

# ZARAGOZA SET MENU

4 dishes for €35.00pp

Enjoy 1 dish from the beginning 2 dishes from either the sea, the land or the soil and a dessert.



## FROM THE BEGINNING

Sourdough Breads – Black Olive Tapenade and Finca Olive and Herb Oil  
Crispy Duck in Filo Pastry with almonds & Cranberry Sauce  
Steaming Mussels – Rope Mussels Steamed with lemon grass, ginger, red chilli and coriander cream  
Zaragoza Wings – Louisiana Glazed Chicken Wings with Blue Cheese Dip  
Ardsallagh Pillows - Honey Glazed Spinach & Goats cheese Filo Triangles & Apple Compote(V)  
Marinated Feta Cheese with Pickled Beetroot and Herb Focaccia (V)



## FROM THE SEA

Chili Tigers – Warm water Tiger Prawns in chili and garlic oil  
Steaming Mussels – Rope Mussels Steamed with lemon grass, ginger, red chilli and coriander cream.  
Finished with coriander cress and a twist of lime  
Calamares Floured Crispy Calamari with Asian Chili and lemon grass dipping sauce



## FROM THE LAND

Mini Pig Burger, Pork Cheek Minced, Bacon & our Special Sauce  
Mayo Lamb Kofti – Spiced Ground Lamb chargilled with Tzatziki  
Albóndigas - Spiced beef & Pork meatballs, Tomato & Garlic Sauce  
Zaragoza Wings – Louisiana Glazed Chicken Wings with Blue Cheese Dip  
Chicken Satay - Satay Grilled Skewered Chicken with Peanut Sauce  
Paella De Pollo Con Chorizo – Chicken & Chorizo Paella



## FROM THE SOIL

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



## 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  
Coolieswan Cheese Cake with Salt butter caramel and dried orange crisp  
Selection of Artisan Ice Cream with brandy snap crisps  
Cookie Cake – Coffee Soaked Cookies served with bitter chocolate sauce  
Alaskan Bomb – Layers of Ice Cream encased in scorched meringue served with raspberry coulis



## ZARAGOZA'S CHEESE SELECTION (€4.95 SUPPLEMENT)

Choose from our selection of Irish and Spanish Cheeses. Served with Gluten Free Crackers and Spiced Apple Chutney

# ZARAGOZA WINE RECOMMENDATIONS



## BUBBLES

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



## WHITE WINE

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



## RED WINE

	175ml	btl
<b>St Clair Vicar's Choice, Pinot Noir, Marlborough, NZ</b> 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.	€9.50	€37
<b>Salvaje del Moncayo, Proyecto, Garnacha, Moncayo, Spain</b> 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
<b>Ziobaffa, Sangiovese/Syrah, Tuscany, Italy (O)</b> 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	€8.50	€32
<b>Torres Celeste Crianza, Ribera del Duero, Spain</b> 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
<b>Andean, Malbec Reserva, Mendoza, Argentina</b> Deep red-violet colour. Rich, concentrated scents of plums and cherries with notes of vanilla and chocolate.	€8.50	€32
<b>Charles &amp; Charles Cabernet Sauvignon/Syrah, Columbia valley, Washington State, USA</b>		€39
<b>Hacienda López de Haro Rioja Reserva, Tempranillo, Spain</b> Mild entry, with a medium. well-balanced body. Fresh and vibrant, with soft tannins and a harmonious, strawberry jam finish		€48
<b>Torres Ibericos Crianza, Tempranillo, Rioja, Spain</b> 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.	€8.50	€32
<b>Arrogant Frog, Cabernet Sauvignon/Merlot, Languedoc, France</b> From the South-West of France is a juicy, easy drinking style with soft tannins on the finish.	€7.90	€29

# ZARAGOZA

[www.zaragozadublin.com](http://www.zaragozadublin.com)



(O) = Organic (B) = Biodynamic