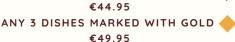


# SUMMER TASTING MENU

ANY 3 DISHES MARKED WITH RED



ADD ANY DESSERT FOR +€8

# BREAD & DIPS @

A daily mix of toasted and baked breads served with whipped chilli butter, olive oil & balsamic dip (1a,1b,7,11)



Whipped Brie with toasted almonds, drizzled with a chilli and roasted garlic honey, served with crispy focaccia (1a,7,8b)

#### STICKY DUCK SALAD

Pulled duck tossed in a hoisin-honey reduction with orange, pomegranate and crunchy leaves. Topped with a crispy duck skin (6,12)

STUFFED PEPPERS 🐸 🚱 🖲

Open-fire roasted peppers filled with spiced Mexican rice and seasonal veg. Served with hummus and charred poblano chilli peppers (9)

# HUMMUS PLATE 🚱 💒

Citrus-infused Moroccan hummus, topped with feta, fresh thyme, roasted red peppers, pesto and mixed seeds (1a,7,8c,11)

## CRISPY WON TON STACK

Won Ton Pastry fried with a Thai green cheese sauce, lime salsa and sweet & sour cream (1a,7)

# BATATA HARRA 🤬 🚱 🛞



Crispy Lebanese potato cubes with a medley of citrus, garlic and warming spices, topped with fresh coriander

#### SPICED TEMPURA MONKFISH

Crispy Golden spiced tempura monkfish pieces, served with a sweet mango chutney (1a,4)

#### MEDITERRANEAN MUSSELS

Rope mussels in a tomato and white wine broth topped with garden herbs, served with toasted sourdough (1a,2,12)

# PAN SEARED SEABASS (%)

Seasoned pan-fried seabass with a coconut broth, sweet potato fondant, and mango salsa (4,12)

#### PRAWN PIL PIL

Spanish-style sizzling gambas with roasted garlic, smoked paprika and fresh red chilli oil, served with toasted sourdough (1a,2)

### **GOLDEN CALAMARI**

Crispy golden calamari, served with rosemary salt & caper aioli (1a,2,3,12)







# @LAURAS.RESTAURANT

# HOT HONEY CRISPY DUCK (

Crispy duck in a hot honey glaze, confit garlic mash charred tender stem broccoli & toasted almonds (8b,12)

#### **3 SLIDERS SELECTION**

A trio of brioche sliders - BBQ Pulled Pork with Asian apple slaw, Wagyu Beef with cheddar, house pickles and burger sauce, pulled brisket with rocket and chipotle reduction (1a,3,6,7,9,10,13)

#### BRAISED SHORT RIBS

Overnight braised short rib, caramelised onion mash with a cashew and chilli crumb (7,8,12)

#### SURF & TURF

Fillet steak cooked over an open flame, marinated gambas served with whipped chilli butter and peppercorn potato croquette (1a,2,7,12)

### CHICKEN SUPREME

Chicken on the bone stuffed with Clonakilty black pudding, Granny Smith apple and wrapped in Parma ham (7)

#### LAMB KOFTA

Moroccan Lamb Kofta cooked over an open flame with a red pepper hummus and yoghurt tzatziki (1a, 7, 11)

# GOCHUJANG FRIED CHICKEN

Fried chicken, tossed in a gochujang BBQ sauce with Asian greens topped with sesame seeds (1a,6,7,11,12)

### SPICY CHICKEN WINGS (18)

Crispy wings tossed in our house hot sauce with Cashel dip & celery (3,7,9,11)

# CREMA CATALANA

Traditional creamy custard with a caramelised brown sugar topping (3,7)

### HONEYCOMB BROWNIE

Warmed brownie served with honeycomb ice cream topped with toffee chards (1a,3,7)

# CITRUS MERINGUE PAVLOVA(\*\*)

Classic Meringue, citrus curd Chantilly & seasonal fruits (3.7)

# **BANANA BREAD & ICE CREAM**

Homemade banana bread warmed, served with dulce de leche and vanilla bean ice cream (1a,7)

## LEMONCELLO GELATO (\*)



Zesty lemon gelato with a delicate limoncello sauce (3,7,12)







