

The Castle Courtyard Outdoor Bar Experience Sample Menu

Tacos

Cochinita Pibil €12 -

Organic Pork, marinated with Achiote and spices, cooked gently overnight. Served w/ pickled pink onions, coriander, and fresh lime
(9)

Baja Fish €12 -

White Hake fried in Beer batter. Served w/ fresh salsa, pickled cucumber, and chipotle crema
(1, 4, 7)

Courgette Molé (Vegetarian) €12 -

Slow cooked courgette, Pumpkin Seed Molé, Pickled Courgette, and Bán Goat's Cheese
(5,6,7,8)

Keep It Simple

Gringa €5 -

Soft flour tortilla filled with Gubbeen Cheese + Sour Cream
(1,7)

Sides

Taqueria Pickles €4 -

Pickled Irish Carrots + Charred Jalapenos

Papas €5 -

Crispy fried potatoes + Chipotle Mayo
(3,10)

Big Green Salad €7 -

Organic Salad Leaves, Cáis Na Tíre Sheep's Cheese
(7,10)

Heirloom Tomato Salad €9 -

Heirloom Tomatoes, Fresh Basil, and Peanut Salsa Macha
(5)

Sweet Ending

Strawberries & Cream €9 -

Whipped Lime Curd Mousse, Irish Strawberries marinated in Elderflower, Cinnamon crumble
(1,3,7)

Dietary requirements can be catered for with advanced notice

Dietary considerations

- Most dishes are gluten free. The kid's flour tortilla and the beer batter for the fish tacos are not.
- Vegan tacos will just be a modified veggie taco, omitting the cheese and adding more vegetables
- Potatoes can also be served with a vegan chipotle mayo using nutritional yeast
- The big green salad can also be vegan by omitting the cheese
- We can serve a vegan dessert of chocolate Avocado mousse with Elderflower Strawberries. This dish is an off menu item and can be prepared upon request

Allergen info

- 1: Gluten
- 2: Crustaceans
- 3: Eggs
- 4: Fish
- 5: Peanuts
- 6: Soybeans
- 7: Milk
- 8: Nuts
- 9: Celery
- 10: Mustard
- 11: Sesame Seeds
- 12: Sulphur Dioxide
- 13: Lupin
- 14: Molluscs