

LUSEAS

ROOFTOP RESTAURANT

A LA CARTE

STARTERS

- SOUP OF THE DAY V** €7.50
1,6,7,9,10,12
- WEST COAST CRAB MEAT CROQUETTES** €14.50
Fennel and Citrus Salad, Garlic and Saffron Aioli (Inclusive dinner supplement €5)
1,2,3,6,7,10,12
- CAFÉ DE PARIS GRILLED JUMBO PRAWNS** €13.90
Petite Salad of Frizzy Leaves and Radish
(inclusive dinner supplement €5)
2,6,7,9,10
- LUSEAS FISHERMANS POT** €15.50
Killary Fjord Mussels, Surf Clams, Tiger Prawns, Squid Rings and Red Mullet Cooked in Rich, Fennel, Garlic and Tomato Seafood Broth
(inclusive dinner supplement €5)
1,2,4,6,7,9,12,14
- LUSEAS CRAYFISH NIÇOISE SALAD** €13.50
Baby Gem Lettuce, Eggs, Salad Potatoes, Fine Beans, Cherry Tomatoes Black Olives and Cucumber in Garlic and Shallot Vinaigrette
2,3,6,10,12
Vegetarian option available on request €12.50
- DUO OF IRISH PORK** €12.50
Slowly Confit Pork Belly, Buttered Cabbage, Kelly's Black Pudding Croquette, Chargrilled Spring Onion, Apple Gel, Pork Skin Popcorn, Pommery Mustard and Burned Leek Oil
1,3,6,7,9,10,12
- LUSEAS K-POP CRISPY CHICKEN TENDERS** €12.90
Served in Korean Sticky Sauce and Spicy Salad of Cucumber and Red Onions 1,3,6,7,8,11,12

- WHIPPED IRISH GOAT CHEESE** €12.50
Served with Caramelised Squash, Wild Rocket Leaves, Thyme, Candied Pumpkin Seeds, Pomegranates, Golden Syrup and Toasted Brioche
1,3,7

MAIN COURSE

- PAN FRIED FILLET OF SEABASS** €26.50
Duo of Cauliflower, Confit Potato, Beurre Rouge and Toasted Almonds
4,6,7,8,9,12
- GRILLED TERIYAKI GLAZED FILLET OF SALMON** €26.50
Sautéed Asian Greens, Prawn Wonton, Pickled Daikon Radish, Lime Caviar and Ramen Style Broth
1,2,4,6,11,12
- FISH OF THE DAY MARKET PRICE**
Please ask your server for daily specials
- PAN FRIED FILLET OF HAKE** €25.50
Mussel, Leek and Baby Spinach in White Wine Velouté and Dill and Cucumber Oil
4,6,7,9,12,14
- GRILLED THAI MARINATED FILLET OF MONKFISH** €29.50
In a Thai Mild Yellow Curry Sauce with Prawns and Mussels, Served with Basmati Rice (inclusive dinner supplement €5)
1,2,4,6,7,10,11,12,14
- LUSEAS SEAFOOD LINGUINI** €24.50
Killary Fjord Mussels, Surf Clams, Tiger Prawns and Squid Rings Cooked in White Wine, Garlic, Parsley and Tomato Sauce
1,2,6,9,12,14

— SIGNATURE STEAKS —

PAN ROASTED RUMP OF IRISH LAMB €32.90

Rasel Hanout Peppers and Red Onion Pepperona, Moroccan Spiced Lamb Lollypop, Lamb Jus and Verbena Oil
(inclusive dinner supplement €5)

6,9,10,12

MILD YELLOW CHICKEN CURRY €24.50

Strips of Chicken, Potatoes, Courgette and Peppers Cooked in Mild Yellow Thai Curry Sauce, Basmati Rice and Naan Bread

1,2,4,6,9,10,11,12,14

OVEN ROASTED SUPREME OF CHICKEN €23.50

Parmesan and Extra Virgin Olive Oil Pomme Puree, Forestier Garnish, Wild Mushroom and Burned Leek Oil Jus Gras

3,6,7,9,12

DUO OF IRISH PORK €23.50

Slowly Confit Pork Belly, Buttered Cabbage, Kelly's Black Pudding Croquette, Chargrilled Spring Onion, Apple Gel, Pork Skin Popcorn, Pommery Mustard and Burned Leek Oil, Cider Velouté

1,3,6,7,9,10,12

LUSEAS RISOTTO VERDE V €19.50

Arborio Rice Cooked with Fennel, Asparagus, Peas and Spinach Topped with Wild Rocket Leaf, Burned Leek Oil and Parmesan Shavings

3,6,7,9,12

PASTA ALLA PUTANESCA V €18.50

Cooked in Spicy Tomato Sauce, Black Olives, Capers and Parsley

1,3,6,7,9,12

MILD YELLOW CURRY V €19.50

Potatoes, Courgette and Peppers Cooked in Mild Yellow Thai Curry Sauce, Basmati Rice and Naan Bread

1,2,4,6,9,10,11,12,14

Our local high grade in house dry aged beef has a remarkable depth of flavour. Prime cuts of beef are hung for up to 21 days & cooked to perfection.



10oz DRY AGED RIB EYE c €36.50

This heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy.

1.3.6.7.9.10.12

9oz DRY AGED SIRLOIN c €35.50

A lean juicy & tender cut.

1.3.6.7.9.10.12

8oz DRY AGED FILLET c €39.50

(Inclusive dinner supplement of €12.00 for Steaks)

1.3.6.7.9.10.12

STEAKS SERVED WITH FONDANT POTATO, ROASTED CHESTNUT MUSHROOM, RED ONION JAM, ONION RINGS & CHIPS

CHOOSE A SAUCE:

-Cowboy Butter - Garlic & Herb Butter with a Kick 7.10

-Peppercorn Sauce 1.6.7.9.10.12

-Red Wine & Port Jus 1.6.9.12

SIDES

CREAMY MASH POTATO	7	€5.00
BABY LEAF SALAD	6.10.12	€5.00
ONION RINGS	1.3.6.7.12	€5.00
SWEET POTATO CHIPS	6.12	€5.50
CHIPS	6.12	€5.00
CHIPS WITH THAI YELLOW CURRY SAUCE	1.2.4.6.9.10.11.12.14	€6.50
CHIPS WITH TRUFFLE & PARMESAN CHEESE	3.6.7.12	€7.50

TEAS & COFFEES


IRISH COFFEE	€7.20
BAILEYS COFFEE	€7.20
CALYPSO COFFEE	€7.20
FRENCH COFFEE	€7.20
BEWLEYS TEA	€3.20
AMERICANO	€4.00
LATTE	€4.10
CAPPUCCINO	€4.10
MOCHA	€4.10
ESPRESSO	€3.70
DOUBLE ESPRESSO	€4.20
HOT CHOCOLATE	€4.10
HERBAL TEAS	€3.50

FOOD ALLERGY NOTICE;

Food prepared here may contain nuts and other ingredients which can cause allergic reactions. If you or any of your guests have an allergy please inform your server and our chefs will be happy to accommodate your needs.

1 Wheat, 2 Crustacean, 3 Egg, 4 Fish, 5 Peanuts, 6 Soy, 7 Dairy, 8 Treenuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulphites, 13 Lupin, 14 Molluscs

DIETARY FRIENDLY OPTIONS AVAILABLE:

C COELIAC | **V** VEGETARIAN |  **VEGAN**



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DESSERTS

SELECTION OF HOMEMADE ICE CREAM	€8.50
Please ask your server for todays special. 3,7,13	
LUSEAS TIRAMISU	€8.50
With a Hint of Orange, served in Cocktail Glass with Homemade Biscotti 1,3,7,8	
CHEESECAKE OF THE DAY	€8.50
Please ask your server for todays special 1,3,7,8	
APPLES & RHUBARB CRUMBLE	€8.50
Custard and Homemade Honeycomb Ice cream 1,3,7	
LEMON & LAVENDER PANNA COTTA	€8.50
Buttery sablé biscuit Meringue and Homemade Vanilla Ice cream 1,3,7,8	
TART OF THE DAY	€8.50
Served with Homemade Ice Cream. Please ask your server for todays special. 3,7,8	
LUSEAS CARAMELISED MILLE FEUILLE	€8.50
Vanilla mascarpone cream chantilly, dulce de leche, candied hazelnuts and wild blackberry sorbet 1,3,7,8	
LUSEAS PLAISIR SUCRE	€9.50
Hazelnut dacquoise Crunchy hazelnut praline layer Milk chocolate ganache Mix berry compote and raspberry sorbet 1,3,7,8	