

THE DÁIL BAR

THE *Liquor* LOUNGE

Dinner Menu

STARTERS

SOUP OF THE DAY GF V

€6.45

Hearty soup of the day (6, 7, 9). Served with homemade brown bread (1A, 7, 12)

SEAFOOD CHOWDER AG

€8.95

Traditional seafood chowder with a selection of fresh and smoked fish (2, 4, 7, 9, 14).
Served with homemade brown bread (1A, 7, 12)

LOADED NACHOS GF V

€9.95

Chilli tortilla chips smothered with tomato salsa, guacamole, sour cream, jalapeños, mixed peppers and spring onion, loaded with mozzarella and cheddar (7)

Add BBQ Pulled Pork (9, 10, 12)

€4.00

CHICKEN TENDERS

€10.45

Southern fried chicken tenders, with BBQ sauce and garlic mayo dip (1A, 1B, 2, 3, 4, 6, 7, 9, 10, 12)

GOLDEN FRIED CHICKEN WINGS

SMALL €10.95 LARGE €15.95

Chicken wings served with celery and a blue cheese dip (1A, 1B, 2, 3, 4, 6, 7, 9, 12). Tossed in a sauce of your choice: Bourbon BBQ Sauce (9, 10, 12) or Louisiana Hot Sauce (7)

POTTED PRAWNS AG

€11.95

Large tiger prawns, pan-fried in garlic and chilli butter (2, 6, 7).
Served with homemade brown bread (1A, 7, 12)

STARTERS

SIDE OF VEGETABLES GF V

€4.45

ONION RINGS (1A, 1B, 2, 3, 4, 6, 7, 9, 12)

€4.45

FRIES (1A, 1B, 2, 3, 4, 6, 7, 9, 12)

€4.95

SIDE OF MASHED POTATOES GF V (7)

€4.45

CAESAR SIDE SALAD AG V (1A, 1B, 3, 6, 7, 10, 11)

€4.45

GARLIC CIABATTA (1A, 7)

€4.45

GARLIC CIABATTA WITH CHEESE (1A, 7)

€4.95

All our suppliers are 100% Bord Bia approved. All our beef is 100% Irish

GF Gluten Free; AG Available Gluten Free; V Vegetarian; AV AvailableVegan

Notice to customers: While we make every effort to keep our menus up to date and take reasonable precautions with food prepared here, there is always the possibility of cross-contamination with other allergen containing foods. Additionally, due to potential supply chain issues, food suppliers and manufacturers may substitute or change the ingredients of some food products on menu items without our knowledge. Please inform your waiter before ordering, of any food allergies or intolerances you may have, so we can modify the dishes to your required needs.

Allergens: Cereals containing Gluten: (1A) Wheat, (1B) Barley, (1C) Rye, (1D) Oats, (1E) Spelt; (2) Crustaceans; (3) Eggs; (4) Fish; (5) Peanuts; (6) Soybeans; (7) Milk/Dairy; Nuts (Tree Nuts): (8A) Almond, (8B) Brazil Nut, (8C) Cashew, (8D) Pistachio, (8E) Pecan, (8F) Walnut, (8G) Hazelnut, (8H) Macadamia, (8J) Pine Nuts, (8K) Praline; (9) Celery; (10) Mustard; (11) Sesame Seeds; (12) Sulphur Dioxide and Sulphites; (13) Lupin; (14) Molluscs

Dinner Menu

MAINS

TRADITIONAL CAESAR SALAD AG

With cos lettuce, crispy smoked bacon lardons, garlic croutons, creamy Caesar dressing and Parmesan cheese (1A, 1B, 3, 6, 7, 10, 11). Served with homemade brown bread (1A, 7, 12)

Add Cajun Chicken (6)

€11.95

VEGETABLE CURRY AG V AV

Sweet potato and chickpea red Thai curry, with peppers, courgettes and onions, on a bed of fragrant saffron rice (5, 6, 9, 11). Served with poppadum (1A, 1B, 2, 3, 4, 6, 7, 9, 12)

Add Spicy Chargrilled Escalope of Chicken (6)

€3.50

CREAMY PESTO VEGETARIAN PENNE AG

€13.95

Penne pasta, mixed peppers and spring onion, in a creamy pesto sauce, topped with Parmesan cheese and toasted garlic ciabatta (1A, 3, 6, 7, 8J, 9)

Add Cajun Chicken (6)

€3.50

EL MEXICANA AG

€16.95

Chargrilled fajita spiced chicken fillet on a toasted brioche bun with crispy lettuce, tomato salsa, guacamole, sour cream and chilli cheese. Served with fries (1A, 1B, 2, 3, 4, 6, 7, 9, 10, 12)

McGEOUGH'S OF CONNEMARA 8oz STEAK BURGER

€16.95

Topped with smoked bacon, cheddar cheese, lettuce, tomato and relish, on a toasted brioche bun. Served with fries (1A, 1B, 2, 3, 4, 6, 7, 9, 10, 12)

TRADITIONAL IRISH BEEF STEW GF

€17.95

Tender diced beef in a rich gravy, with root vegetables, celery, onions and mushrooms. Served with a side of creamy mashed potato (6, 7, 9, 12)

BEER BATTERED FISH & CHIPS

€18.95

Fresh Galway Hooker beer battered fish of the day, served with fries, mushy peas and homemade tartare sauce (1A, 1B, 2, 3, 4, 6, 7, 9, 12)

PRIME IRISH 8oz SIRLOIN STEAK AG

€26.95

Prime Irish sirloin steak, served with sautéed onions and mushrooms, pepper sauce and fries (1A, 1B, 2, 3, 4, 6, 7, 9, 12)

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