

GOURMET FOOD PARLOUR

Swords Evening Menu

CHEFS' TAPAS SELECTION

Available all night Thursday
5:00pm 7:00pm Friday & Saturday

€30 per person

CHOOSE TWO FROM:

SALT & PEPPER SQUID

Chipotle aioli, peppers, chilli peppers [1.1,5,9.3]

FALAFEL TACO

Pico de Gallo, hummus, rocket, crispy shallot [VE][1.1]

WILD MUSHROOM ARANCINI

Parm crisp, truffle aioli [1.1,4,14]

CRISPY LOUISIANA CAULIFLOWER WINGS

Vegan garlic mayo [VE][1.1,12,14]

CHORIZO MAC & CHEESE

Rosemary crumb [1.1,4,5]

CHOOSE ONE FROM:

CURRIED SQUASH & SAGE ARANCINI

Pesto aioli, sage crisp [VE][1.1,14]

PIL PIL PRAWNS

White wine, chilli, garlic, and shallot, sriracha, crusty sourdough [1.1,7,2,12]

KOREAN BBQ BRISKET BAU BUN

Kimchi dressing, shredded carrot, sesame seed [1.1,11,12,14]

PULLED HAM & MUSTARD CROQUETTES

Honey & mustard aioli [1.1,4,5,10]

DESSERTS

CHURROS

Cinamon sugar & hot double chocolate dipping sauce [1.1,4,5]

Ask your server for tonight's
special dishes and drinks

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TAPAS

LOUISIANA WINGS Blue cheese dip, celery, sesame seeds [1.1,4,5,8,11,12,14]	€8
CRISPY LOUISIANA CAULIFLOWER WINGS Vegan garlic mayo [VE][1.1,12,14]	€8
SALT & PEPPER SQUID Chipotle aioli, peppers, chilli peppers [1.1,5,9.3]	€8.5
CROSTINI Goats' cheese mousse, pear chutney, balsamic glaze, rocket [V][1.1,4,12, 14]	€8.5
FALAFEL TACO Pico de Gallo, hummus, rocket, crispy shallot [VE][1.1]	€8
PIL PIL PRAWNS White wine, chilli, garlic, and shallot, sriracha, crusty sourdough [1.1,7.2,12]	€11
KOREAN BBQ BRISKET BAU BUN Kimchi dressing, shredded carrot, sesame seed [1.1,11,12,14]	€11
WILD MUSHROOM ARANCINI Parm crisp, truffle aioli [1.1,4,14]	€8.5
CURRIED SQUASH & SAGE ARANCINI Pesto aioli, sage crisp [VE][1.1,14]	€8.5
BEEF & PORK MEATBALLS Fresh mozzarella, basil pesto, pave sourdough [1.1,4,5,14]	€11.5
PULLED HAM & MUSTARD CROQUETTES Honey & mustard aioli [1.1,4,5,10]	€10.5
CHORIZO MAC & CHEESE Rosemary crumb [1.1,4,5]	€9

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LARGE PLATES & SHARING BOARDS

STEAK FRITES Hereford Irish rump seared to your choosing, garlic & rosemary butter, French fries, Hollandaise sauce [4,5][GF]	€32
FRITO MISTO Panko king prawns, calamari, beer-battered Haddock goujons, Mirabella tartar sauce, Rosemary salt fries, fresh lemon [1.1,4,5,6,7]	€20
THAI RED CURRY Sweet potato, roasted red peppers, fragrant basmati rice [6][VE][GF] add chicken +€3 / add prawns +€4	€19
MEAT & CHEESE BOARD Spicy Spanish chorizo, coppa, Parma ham, Cashel blue, Porterhouse cheddar, Tipperary brie, house made pickles, fig jam, breads, crackers [1.1,4,12]	€30
ANTIPASTI BOARD Curried squash & sage aranchini, falafel, pan con tomate, olives, pesto, hummus, breads [1.1,12,14][VE]	€25

SIDES

Olives	€4.5	Rocket Salad	€6.5
Breads & Dips [V][1.1,4,11]	€6.5	Parmesan, sun blushed tomatoes, red onion, balsamic dressing	
Smoked Almonds [V][2.1]	€4.5	[VE][4,12]	
Patatas Bravas [V][1.1,5]	€7.5	Avocado Salad	€6.5
Nduja & Chorizo Potatoes [1.1]	€8.5	Cos lettuce, radish, butternut squash, honey & mustard dressing [VE][10,12]	

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DESSERTS

CHOCOLATE DOME Prosecco raspberry sorbet [1,2,4,5,8]	€8.5
OREO CHOCOLATE BROWNIE Orange chocolate shavings & vanilla bean ice cream [1.1,2,4,5,8]	€8.5
MANGO & PASSIONFRUIT CHEESECAKE Chantilly cream & passionfruit flake [1,4]	€8.5
CHIBOUST APPLE TARTLET Pear sorbet & toffee apple [1,2,4,5,8]	€8.5
PECAN PIE Toffee pecans & vanilla bean ice cream [1,2,4,8,11]	€8.5

ALLERGEN KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut)
3. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish)
8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME SEEDS
12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY

[GF] GLUTEN FREE · [V] VEGETARIAN · [VE] VEGAN

All beef used in our dishes is 100% Irish.

All precaution is taken while preparing food in our kitchens
Although the allergens listed are accurate for the dishes,
our kitchens are not nut free and gluten free environments.

At Gourmet Food Parlour, we take pride in using the finest ingredients to create our dishes. For the past 18 years, we have sourced our produce and meats locally whenever possible and continue to be proud to support local farmers and businesses, ensuring the freshest, highest-quality ingredients for your enjoyment.

Some of our local suppliers include
Keeling's Farm, Toonsbridge, Keoghs Farm, Herefordshire Farms

www.gourmetfoodparlour.com