



*Péarla na Mara*  
A GOURMET PLACE

## À LA CARTE MENU

Dear Patrons,

You are invited to bring **your own bottle of wine** for a nominal corkage fee of €5.00.

### WE ARE PROUD TO PRESENT OUR SUPPLIERS:

- Meat Products: Mike Walsh, Traditional Family Butcher, Athenry  
Pallas Foods
  - Fish & Seafood: Four Leaf Clover, Galway
- Fruits, Vegetables & Herbs: Total Produce, Galway
- Cheese: Traditional Cheese Company, Dublin
  - Milk, Cream & Butter: Strathroy

**Péarla na Mara**

**Café-Restaurant**

**Unit 10, Howley Square, Oranmore**

**For Bookings & Information**

**Please Call:**

**091 483 900**



## STARTERS

### *Soup of the Day*

Ask your server for details

Served with brown bread or gluten-free bread (+ € 0.50)

€4.25



### *Classic Caesar Salad*

€6.95

Baby gem lettuce, cured bacon, herb croutons,  
classic Caesar dressing, freshly grated aged Parmesan cheese

(optionally topped with a grilled breast of chicken) €8.95

### *Goat Cheese*

Goat cheese cream, Parmesan basket, pink grapefruit, hazelnut  
dressing

€8.95



### *Ham Hock*

€7.95

Ham hock terrine, Kalamata olives, pickled artichoke hearts,  
balsamic reduction

### *Mussels Pizzaiola*

West Coast mussels steamed in white wine, tomato and fresh herbs,  
finished with a touch of cream

*starter portion*

€7.95

*main course portion (+ toast)*

€13.95

### *Quail*

Pan-roasted quail, celeriac purée & spicy beetroot

€8.95

### *Scallops*

€9.50

Pan-seared spicy scallops, cauliflower purée, caper/basil vinaigrette

### *Crab Meat Cannelloni*

€9.50

Homemade pasta, crab meat, fennel salad





## PASTAS

<i>Chicken Pasta</i>	€13.95	
Chicken, slow-roasted tomatoes, mushrooms, basil pesto, freshly grated Parmesan		
<i>Mussels Spaghetti</i>	€13.95	
Mussels steamed with white wine, fresh herbs and a touch of cream and tomato sauce		
<i>Beef Fillet Pasta</i>	€13.95	
Thinly sliced fillet of beef, cooked in red wine tomato sauce with mixed vegetables		
<i>Carbonara</i>	€11.95	
Smoked bacon, cooked in extra virgin olive oil, a touch of cream and Parmesan		
<i>Seafood Pasta</i>	€13.95	
Cocktail of fresh seafood, cooked in white wine tomato concassé with fresh herbs		
<i>Primavera</i>	€11.95	
Roast vegetables in a duo of red and green pesto, freshly grated Parmesan		
<i>Amatriciana</i>	€11.95	
Smoked bacon and shallots cooked in red wine tomato sauce with a hint of chilli		
<i>Arrabbiata</i>	€11.95	
Bell peppers and onions cooked in extra virgin olive oil, tossed in tomato sauce and fresh chilli – *mild, medium or spicy*		
(+ with chicken)	€12.95	
<i>Chicken, Cheese &amp; Broccoli Pasta</i>	€13.95	
Sliced supreme of chicken, mushrooms and broccoli, cooked in white wine & Roquefort cheese sauce		
<i>Child's portion of any above pasta</i> (with drink included) (children only)	€7.50	
<i>1/2 portion of any above pasta</i>	€8.50	

### SPECIAL OFFER:

**TWO PASTA DISHES + BOTTLE OF HOUSE WINE FOR €35.00**





## MAIN COURSES

### Vegetarian

#### *Risotto*

Mushrooms risotto, Parmesan crisps



€14.50

### Poultry

#### *Chicken Supreme*

€14.95

#### *Guinea Fowl Supreme*

Sautéed mushrooms, celeriac purée, chicken jus

€15.95

### Fish

#### *Cod*

€16.50

#### *Salmon*

€16.50

Fennel, carrot orange purée, virgin sauce

#### *Fish of the Day*

priced  
daily

Pan-roasted fillet of halibut, turbot, monkfish or John Dory

Ask your server for details

### Red Meat

#### *Venison\** (warning: wild game may contain shot)

€23.95

Home-pickled red cabbage, wild mushrooms, Port jus

#### *Rib-Eye Steak\** (10oz/280g of raw meat)

€20.95

Choice of peppercorn sauce, Béarnaise sauce or garlic butter

#### *Fillet Steak* (9oz/250g of raw meat)

€24.95

Wilted baby spinach,

choice of peppercorn sauce, Béarnaise sauce or garlic butter

**All main courses can be served with a choice of one complimentary side order:**

- smooth mashed potatoes and steamed vegetables,
  - smooth mashed potatoes,
  - steamed mixed vegetables,
    - home-cut chips,
    - side salad.

**Additional portion of home-made sauce cooked to order**

**€3.00**

*Should you have any special dietary needs, please ask Staff for assistance. We will endeavour to cater to your requirements.*

*\*Please note that Venison and Rib-Eye Steak are cooked maximum medium.*





## SIDE ORDERS

Smooth mashed potatoes and steamed vegetables	€3.00
Home-cut chips	€3.00
Side salad	€3.00
Steamed mixed vegetables	€3.00
Smooth mashed potatoes	€3.00
Potatoes gratin	€3.50
Ratatouille	€3.50

## INFORMATION ON THE ORIGIN OF MEAT SUPPLIED TO *Péarla na Mara*

All meat supplied to *Péarla na Mara* is of Irish origin only.

All beef is dry aged which means three weeks of hanging on the bone,  
genuine quality!





## DESSERTS

Homemade <i>Tarte Tatin</i>	€5.95
French classic apple tart on a thin-crust base, served warm with vanilla ice cream	
Homemade <i>Tiramisù</i>	€5.95
Traditional Italian coffee-flavoured creamy dessert	
Homemade <i>Chocolate Cake</i>	€5.95
Moist & fluffy – gluten-free recipe	
<i>Parfait Menthe</i>	€5.95
A centre of dark chocolate sauce surrounded in mint ice cream covered in dark chocolate	
Selection of <i>Ice Cream</i>	€5.95
(vanilla, strawberry, chocolate)	
Selection of <i>Sorbets</i>	€5.95
(champagne, lemon, orange)	

## SOFT DRINKS

<i>Espresso/ Macchiato (4OZ)</i>	€1.90
<i>Double Espresso/ Latte/ Regular (7OZ) Cappuccino/ Americano/ Flat White</i>	€2.50
<i>Large (10OZ) Cappuccino/ Americano/ Flat White</i>	€2.70
<i>Mocha</i>	€2.95
<i>Hot Chocolate</i>	€2.95
<i>Regular Tea</i>	€1.60
<i>Herbal/ Speciality Tea (Bewley's / Solaris)</i>	€2.25
<i>Chai Latte</i>	€2.25
<i>Coke/ Diet Coke/ Club Orange/ 7 Up/ Diet 7Up</i>	€1.80
<i>Glass of Milk</i>	€1.20
<i>Pint of Milk</i>	€1.60
<i>Orange Juice</i>	€2.50
<i>Apple Juice</i>	€2.50
<i>Still/Sparkling Water (unlimited)</i>	€1.00

**Customise your coffee, tea or hot chocolate  
with soya milk, flavoured syrups, whipped cream, marshmallows, extra coffee shots, etc.  
(each option for only €0.50)**

