

ARMADA

lunch menu

LIGHT BITES

Homemade Seasonal Soup	€9.00
made using the finest of seasonal vegetables, served with homemade Dooliner bread (1,5)	
Atlantic Seafood Chowder	€11.00
prime local seafood, finished with seaweed, spring onion, Dooliner bread, salted butter (1,2,5,10,11,12)	
Signature Wings	€9.95 / €14.95
sauce of choice: Louisiana hot sauce or BBQ sauce, blue cheese dip (2,3,4,5)	

SALADS & SAMBOS

Classic Caesar Salad	€13.50
romaine lettuce, aged parmesan, croutons, Caesar dressing, fries (1,2,3,4,10,11) Add spiced chicken +€3.00	
Superfood Salad (V)	€16.50
shaved fennel, spinach, quiona, edamame, charred avocado, toasted seeds, lemon vinaigrette, pomegranate, fries (4,9,13)	
Club Sandwich	€16.95
grilled chicken, smoked bacon, tomato, egg mayo, gem lettuce, fries (1,3,5,13)	
Roast Beef Open Sandwich	€16.95
Armada farm rocket, horseradish, salsa verde, fries (1,2,3,5,13)	
Burren Smoked Salmon Open Sandwich	€17.95
dill and horseradish, pickled cucumber, Armada farm chili, rocket, sourdough, fries (2,4,5,11)	
West Clare Crab Open Sandwich	€19.50
Dooliner brown Bread, sexton crab, apple, lemon gel, avocado, fries (1,2,3,4,5,10)	

MAINS

Fish & Chips	€22.00
local white catch, crispy yeast batter, beef dripping chips, tartare sauce, lemon, mushy peas (1,3,4,11,13)	
Sweet Cured Bacon Loin Bone	€19.00
savoy cabbage, wholegrain mustard, apple, scallion pomme puree, pickled mustard seeds (2,4,5,13)	
Armada Fish Pie	€18.50
local seafood bound in a white wine and parsley sauce, creamed potato (2,3,5)	
Spiced Chickpea Falafel and Pearl Cous Cous	€14.95
Morrocan spiced cous cous, apricots, golden raisins, pine nuts, harissa, coriander yogurt (VG) (4)	

DESSERTS

Sticky Toffee Pudding	€10.00
warm caramel sauce, salted caramel ice cream (1,2,3)	
Lemon Tart	€10.00
caramelised lemon tart, shortcrust pastry, crème fraiche (1,2,3)	
Vanilla Crème Brûlée	€10.00
Burren gold twisters, vanilla ice cream (1,2,3)	
Artisan Ice-Cream	€10.00
choice of 3 flavours – vanilla, chocolate, strawberry, salted caramel, mint & choco chip, served in a crisp wafer basket, chocolate sauce (1,2,3)	

(V) Vegan · (VG) Vegetarian (on request can be made vegan friendly)
ALLERGENS: (1) Gluten · (2) Milk · (3) Eggs · (4) Sulphites · (5) Celery · (6) Lupin · (7) Nuts
(8) Peanuts · (9) Soy · (10) Shellfish · (11) Fish · (12) Molluscs · (13) Mustard · (14) Sesame