

AILEENS

Welcome to Aileen's Restaurant

This new dining space was developed in a 4 week period in Jan 2022. The restaurant is a celebration of contemporary Irish Cuisine, with a dedicated all electric kitchen headed up by Chef Sebastian Schulze. Time is taken to source and grow produce that should make your dining experience unique in many ways. We have developed ways to prepare and cook this food so that we can deliver an unforgettable experience and with the location to match.

Aileen's Restaurant derives its name from the world famous wave found at the Cliffs of Moher. Aileens is an iconic wave that was first surfed in 2005 by local legends John Mc Carthy, Dave Blount, Dan Skajarowski and an extended crew from overseas.

The wave, christened Aileen's by those surfers, is a derivative of the place name Aillenasharragh – 'the Leap of the Foals' It has been told that when St. Patrick introduced Christianity to Ireland there was anger among the reigning pagan gods, the Tuatha Dé Danann. They magically turned themselves into horses and galloped to Kilcornan in the Burren where they hid out in the Kilcornan Caves ('the Cavern of the Wild Horses'). As time went by, there was no sign of the legendary Tuatha Dé Danann until one day 7 foals emerged from the caves. Terrified by the bright light of day, they galloped along the edge of the Cliffs of Moher, and in blind fear they galloped straight over the cliffs at the point now known as Aillenasharragh.

Our naming of the restaurant is a tribute to all lovers of the Sea, from the surfers and swimmers, to the fishermen and biologists, and everyone else who is as passionate about the Ocean as we are.

We hope you enjoy your dining and take in the views.

Warm Regards,



John Burke

aperitifs

armada 75

MIST + MOSS GIN, FRESH LEMON, PROSECCO (12)

€12.50

sparkling

VINI TONON, ROSÉ FRIZZANTE 'ROSA MUNDI'

€9.95

VEUVE CLICQUOT, CHAMPAGNE BRUT

€22.00

VEUVE CLICQUOT, CHAMPAGNE FLIGHT

€35.00

vermouth

€6.50

CARPANO ANTICA FORMULA

COCCHI ROSA AMERICANO

VALENTIA ISLAND ÖR, SWEET VERMOUTH

LILLET BLANC

LILLET ROSÉ

LILLET ROUGE

while you wait

oysters

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| NATURAL FLAGGY SHORE (10) | €3.50 PER PIECE |
| NATURAL ACHILL OYSTERS (10) | €4.50 PER PIECE |
| ½ DOZEN FLAGGY SHORE (CO: CLARE) (10) | €19.00 |
| ½ DOZEN ACHILL OYSTERS (CO. MAYO) (10) | €21.00 |
| BAKED ACHILL OYSTERS ARMADA FARM SOFT HERBS BUTTER, SOURDOUGH CRUMB (1,2,10) | €22.00 |

caviar tasting

€120.00 FOR 2 PAX

IMPERIAL KALUGA 30G ON ICE
BLINI, EGG, SOFT HERBS, SHALLOTS, CRÈME FRAÎCHE (1,2,3,6,11)
ADD A BOTTLE OF VEUVE CLICQUOT CHAMPAGNE +€100

(V) VEGAN · (VG) VEGETARIAN (ON REQUEST CAN BE MADE VEGAN FRIENDLY)

(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

starters

pan fried scallops

€18.50

YOUNG CORN, SWEET CORN SUCCOTASH (2,4,5,12)

dublin bay prawn

€18.00

CAULIFLOWER, APPLE, ARMADA FARM SOFT HERBS (2,5,10)

serrano ham salad

€15.50

PEA MOUSSE, APPLE GEL, PICKLED APPLES (4,5,13)

lobster bisque

€14.50

POACHED LOBSTER, LIME CRÈME FRAÎCHE (2,4,5,10)

chicken liver parfait

€17.00

PRESERVED ARMADA FARM ONION COMPOTE, PEAR,
TOASTED BRIOCHE (1,2,3,6)

pea and apple salad

€13.50

PEA MOUSSE, APPLE GEL, PICKLED APPLES (V) (5,13)

mains

black sole €44.00

BUTTER, CHERRY TOMATO (2,11)

8oz john stone beef fillet €45.00

28 DAY DRY AGED BEEF FILLET, OYSTER MUSHROOM, BRAISED BEEF AND CRUMBS, RED WINE JUS (1,4,5,6)

surf and turf €68.00

HALF DOONBEG LOBSTER, 28 DAY DRY AGED BEEF FILLET, OYSTER MUSHROOM; RED WINE JUS (1,4,5,6,10)

oven roasted cod €29.00

BELUGA LENTILS, SMOKED BACON VELOUTÉ (2,4,5,11)

daily catch special €POA

ASK YOUR SERVER FOR TODAY'S FRESH CATCH

chicken ballotine €28.00

CARROT TEXTURES, ARMADA FARM SPINACH, PAN JUS (2,4,5)

arborio risotto €24.00

WILD GARLIC, ARUGULA, AGED GRANA PADANO (VG) (2,4,5)

all dishes are served with sautéed new baby potatoes

sides €6.00

TRUFFLE FRIES (2,3,4) · ARMADA FARM SALAD (13)
ASPARAGUS, SUGAR SNAPS AND GARDEN PEAS IN ALMOND BUTTER (2,7)

desserts

raspberry bavarois €10.00

VANILLA CITRUS, RASPBERRY SORBET (1,2,3)

almond & peach frangipane €10.00

CARAMEL GEL, CHANTILLY CREAM (1,2,3)

praliné crémeux €10.00

FRENCH, VANILLA ICE CREAM, WARM BAILEYS (2,3,4)

aileen's cheese plate €17.00

SELECTION OF CHEESES (1,2,5)

ADD A GLASS OF VINTAGE PORT +€12.00

LIQUEURS & DESSERT COCKTAILS

irish coffee €8.50

french coffee €9.00

golden hour €28.00

VEUVE CLICQUOT CHAMPAGNE, AMARETTO, ORANGE BLOSSOM, WHITE
CHOCOLATE-CHEESECAKE FOAM (3,7,8,12)

digestif's

irish whiskeys

ARMADA FIFTY TWO WHISKEY
REDBREAST 12

€14.50
€10.50

armada locals whiskey

SERVED WITH THREE CENTS TONIC AND A LIME WHEEL GARNISH

€7.00

cognac

HENNESSEY VSOP
HENNESSEY XO
ARMAGNAC 25 YR OLD

€12.00
€29.00
€16.50

port & sherry

GRAHAMS 10.YR OLD TAWNY, PORT
GRAN BARQUERO OLOROSO, SHERRY

€14.00
€7.00

dessert wines

CHÂTEAU LAVILLE, SAUTERNES

€15.00

AILEEN'S SIGNATURE

cocktails

the reef

€14.50

HOMEMADE PINEAPPLE-JALAPEÑO SHRUB, FRESH CILANTRO, SEA SALT, LIME, APEROL, OLMECA TEQUILA ALTOS

kilstiffen key

€14.00

WILD GORSE INFUSED MIST + MOSS GIN, FORAGED NETTLE CORDIAL, LEMON, THREE CENTS TONIC WATER

riley's rose

€14.50

SAFFRON INFUSED ABSOLUT VODKA, BURREN HONEY, PEACH TEA, POSÉ-POMEGRANATE FOAM (3,7)

the ark

€15.00

SMOKED OLD FASHIONED MADE WITH WAGYU MARROW-WASHED LOCALD WHISKEY, CELERY AND ORANGE BITTERS (9)

every cocktail we make is specially created to match our food served

ARMADA CREATIONS AND

classics

aviation

€13.50

DINGLE GIN, FRESH LEMON, MARASCHINO, CRÈME DE VIOLETTE

caipirinha

€14.00

FUBÁ CACHAÇA, FRESH LIME SUGAR

old fashioned

€14.50

JACK DANIEL'S GENTLEMAN JACK BOURBON, BITTERS, SUGAR SYRUP
UPGRADE TO WOODFORD RESERVE €17.00

dirty martini

€17.00

GREY GOOSE VODKA, DRY VERMOUTH, OLIVE

social tale (non-alcoholic)

€11.00

CEDER'S NON-ALCOHOLIC GIN, APPLE JUICE, ELDERFLOWER, FRESH
LEMON, THREE CENTS AEGEAN TONIC