



WHILE YOU WAIT

Padron Peppers €7.50 (V)
smoked olive oil, Achill Island sea salt (4)

Crispy Fish Taco €11.50 (2 pieces)
avocado, Armada Farm preserved tomato salsa,
charred sweetcorn (1,2,3,4,8,11,14)

Crispy Baby Squid €9.50
lime, green pepper salt, chili (1,2,5,12)

Panko Fried Pickles €6.50 (V)
siracha mayo (1,2,3,4,9,13)



ACHILL OYSTERS

€21.00

½ Dozen served natural (12)

or

½ Dozen Tequila and Lime (4,12)

Our plump & sweet, Pacific oysters are handpicked from the Atlantic shoreline by Hugh and his team (4,12)

LIGHT BITES

Seasonal Homemade Soup €9.50 (VG)
made using the finest of seasonal vegetables,
served with homemade Dooliner bread (1,3,5)

Creamy Chowder of Atlantic Seafood €13.00
prime seafood, spring onion, seaweed dust, served with
homemade Dooliner bread (2,4,5,10,11,12)

Sesame Seared Tuna €16.50
wasabi mayo, cucumber pickle, ginger & soy (3,4,5,9,11,13,14)

Italian Buffalo Burrata €14.50 (VG)
confit tomatoes, toasted pine nuts, Basil pesto, rocket (2,4,7)

Signature Wings €10.50 / €15.00
sauce of choice: Louisiana hot sauce or BBQ sauce, blue cheese dip
(2,3,4,5)

Wild Mushroom Arancini €13.00
winter truffle, aged parmesan, salsa verde (1,2,3,4,13)

Burren Smoked Salmon €15.50
caper berries, lemon gel, crème fraîche, dill oil (2,4,11,13)

Skillet Prawns al Ajillo €16.50
Armada farm garlic & chilli, soft herbs, sourdough (1,2,4,10)

TO FOLLOW

Armada Chargrilled 8oz Beef Burger €23.50
toasted brioche bun, wild rocket, beef tomato, aged cheddar cheese,
signature sauce pickle, French fries, ruby slaw (1,2,3,4,13)

Fish & Chips €23.00
local white catch in a crispy yeast batter, beef dripping chips,
tartare sauce, crushed garden peas, lemon (1,3,4,11,13)

Massaman Curry €24.00
aromatic spices, peanut, potato and coconut curry, marinated chicken,
turmeric infused rice, griddled naan bread (1,2,4,5,7,8,9,14)

Vegan Massaman Curry €21.50 (V)
seasonal vegetables simmered in our signature peanut, coconut and
potato curry sauce, turmeric infused rice, garden herbs (4,5,7,8,9,14)

Pan Roast Monkfish €28.50
lemon and caper butter, charred bok choy, nori powder.
Served with the side of the day (2,4,5,11,13)

Armada 'Surf & Turf' €48.50
roast striploin of Hereford beef, grilled Doonbeg lobster tail,
garlic and herb butter, Béarnaise sauce (2,3,4,5,10)

Galway Bay Mussels €21.00
garlic and wine cream sauce, our treacle bread,
rouille dressed fries (1,2,3,4,12)

Scampi Tails €26.00
Atlantic red prawns in crispy panko crumb,
fries, creamy garlic and chive aioli (1,2,3,4)



STEAK

12 oz Rib Eye €38.50
rocket and aged parmesan salad, tempura onions
Sauce of your choice: Café de Paris butter (2,4,5,9,13) · Chimichurri (4,9)
Pink pepper corn (2,5,9) · Garlic & herb butter (2) · Wild mushroom (2,5,9)
One side from bellow

1.1kg Tomahawk Sharing €92.50
Cooked to your liking. Please allow 40 min for well done.
Served with refined Caesar, truffle fries, grilled tender stem broccoli,
pink peppercorn sauce, Café de Paris butter (1,2,3,4,5,10,13)

SIDES

Sweet Potato Fries €7.50
vinegar powder (1,4)

Truffle Fries €7.50
(2,3,4,13)

Mini Caesar Salad €7.50
anchovies (1,3,4,5,13)

Whipped Pomme Puree €5.50
(2)

Tender Stem Broccoli €5.50
almond butter (2,7)

Beef Dripping Chips €5.50
Achill Island sea salt (1,4)



DAYBOAT FISH SPECIAL

€POD

Today's Irish water catch freshly prepared with seasonal ingredients



DESSERTS

Vanilla Crème Brûlée €10.00
cheese puff twist, French vanilla ice cream (1,2,3)

Artisan Ice Cream €8.50
choice of any 3 flavours: vanilla, chocolate, strawberry, salted caramel,
mint & choco chip, served with macerated strawberries (1,2,3)

70% Valrhona Chocolate Satin Dome €10.00
caramel textures, dark chocolate (1,2,3)

Warm Apple Crumble €10.00
twice baked crumble, apple compote, French vanilla ice cream (1,2,3)

Tiramisu €10.00
mascarpone cream, almond biscotti (1,2,3,4,7)

Selection of Irish Artisan Cheese €14.50
selection of Irish cheese, crackers, chutney, condiments (1,2,3,4)

(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