



boulevard cafe

Dine In Dublin 2015

French Onion Soup

Traditional recipe with cheese crouton

Duck Confit ☒

Duck confit on braised red cabbage, orange ginger puree

Goat Cheese & Polenta ☒ v

Polenta topped with roasted beetroot & Ardsallagh goats cheese, sundried tomato pesto, baby leaves.

Tiger Prawns ☒

Jumbo Prawns with chili mango salsa, baby leaf & rocket salad

Bruschetta ☒ v

Ciabatta brushed with extra virgin olive oil & garlic topped with vine ripe tomato & basil

Main course

Pan Fried Organic Salmon ☒

On Med spiced baby crushed potato, grilled courgette, roasted red pepper crab concasse

Loin of Pork ☒

Served on braised Savoy cabbage & bacon, creamy mash, Bramley apple & cognac sauce

Wild Mushroom Risotto ☒ v

Risotto tossed with wild mushrooms & asparagus topped with parmesan shavings & rocket.

Beef & Chorizo Hot Pot ☒

Classic casserole of slowly braised beef & chorizo, with celery, peppers & onions, champ potato.

Tagliatelle Carbonara

Pasta tossed with smoked bacon, in creamy garlic parmesan sauce

Roast Barbary Duck ☒

Served pink, Dauphanoise potato, baby carrots & Cherry glaze (€5.00 supplement)

Chicken Supreme ☒

Chicken supreme on Colcannon potato, fresh thyme veloute, slow braised leeks

Rib Eye Steak ☒

Prime rib eye, green peppercorn sauce, field mushroom & home cut fries (€5.00 supplement)

Dessert Selection,

Choose from selection of our homemade delights

Tea Coffee

€25.00

