

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

€11.50

MIST + MOSS GIN, FRESH LEMON JUICE, SUGAR SYRUP, PROSECCO

sparkling

VINI TONON, ROSE FRIZZANTE "ROSA MUNDI"
JEAN PERNET, CHAMPAGNE BRUT TRADITION

€9.95

€17.00

vermouth

€5.70

CARPANO'S ANTICA FORMULA
COCCHI AMERICANO ROSA
VALENTIA ISLAND OR SWEET VERMOUTH
LILLET BLANC
LILLET ROSE
LILLET ROUGE

starters

scallops & pork belly

€18.50

PICKLED CARROT, CARROT AND VANILLA SAUCE (2,4,5,10,13)

doonbeg crab crème brûlée

€17.00

PARMESAN CRISP, HOUSE PICKLED CUCUMBER, SOURDOUGH
(1,2,3,6,10,13) *LIMITED DAILY SUPPLY*

ETRA, ALBARIÑO

shellfish bisque

€11.50

POACHED ATLANTIC PRAWNS, CRÈME FRAÎCHE (2,4,5,10)

chicken liver pâté

€16.50

PEAR CONFIT, GEL, TOASTED BRIOCHE (1,2,3,6)

armada farm beetroot salad

€14.50

SMOKED BEETS FROM THE FARM, GRAPEFRUIT, MERINGUE, CANDIED
PISTACHIOS (3,7) (VG)

CHÂTEAU FONTARÈCHE, CUVÉE TRADITION ROSÉ

oysters naturell

€19.00

YUZU DRESSING, CHILLI, SPRING ONION (4,10)

(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

mains

lemon sole, 'meuniere' €42.00

CAPERS, LEMON, PARSLEY BUTTER (1,2,6,11)

skeghanore duck €37.00

ROASTED PARSNIP AND PUREE, KALE, BLACKBERRY JUS (2,5)
PAPARUDA, PINOT NOIR

prime cut of aged 'wild atlantic wagyu' beef €P.O.A.

BRAISED CROQUET, JERUSALEM ARTICHOKE, JUS (1,2,3,5)

stone bass €38.00

HARICOT BEANS, CHORIZO, MUSSELS, LEMONGRASS VELOUTÉ
(2,4,11,12)

BARON DE LEY, TRES VINOS BLANCO

free range chicken 'ballotine' €28.00

WILD MUSHROOMS, SWEET POTATO, FARM SPINACH, JUS (2,5)

butternut squash homemade ravioli €24.50

TOSSED ALMONDS, PUMPKIN SEEDS, GRANA PADANO, BUTTER EMULSION
(1,2,3,6,7) (VG)

all dishes are served with sautéed new baby potatoes

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sides

cauliflower gratin €6.00

(1,2,6)

braised red cabbage and chestnuts €6.00

(2,4)

truffle fries and parmesan €6.00

(2,3,4)

side salad from the armada farm €6.00

(2,13)

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desserts

70% valrhona chocolate fondant

€10.00

SAFFRON, FRENCH VANILLA ICE CREAM (1,2)

pecan tart

€10.00

CHANTILLY, COCOA NIB, CANDIED PECAN ICE CREAM (1,2,7)

deconstructed apple tarte tatin

€10.00

VANILLA CREMEUX, ALMOND STREUSEL, SALTED CARAMEL
ICE CREAM - SERVED COLD (1,2,7)

raspberry bombe

€10.00

WHITE CHOCOLATE, BRANDY CAKE, RASPBERRY SORBET,
CONSOMMÉ (1,2)

irish coffee

€7.00

french coffee

€7.00

(1) GLUTEN, (2) MILK, (3) EGGS, (4) SULPHITES, (5) CELERY, (6) LUPIN, (7) NUTS, (8) PEANUTS,
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kids menu

homemade seasonal soup €4.50

WITH BROWN BREAD (1,2,3,5)

fruit kebab & mint yoghurt dip €5.50

SELECTION OF SEASONAL FRUIT (2)

cottage pie €9.50

CLARE MINCED BEEF IN A RICH TOMATO SAUCE, TOPPED WITH POTATO AND CHEESE

cheese penne pasta €7.50

PENNE PASTA WITH CHEESE SAUCE

selection of ice cream €5.00

CHOICE OF 3 FLAVOURS – VANILLA, CHOCOLATE, STRAWBERRY, CARAMEL & SEA SALT, MINT & CHOC CHIP (1,2,3)

warm chocolate brownie €5.00

WITH CHOCOLATE SAUCE, VANILLA ICE CREAM (1,2,3)

(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

digestifs

irish whiskeys

ARMADA FIFTY TWO WHISKEY
REDBREAST 12

€13.50
€10.00

armada locals whiskey

SERVED WITH FEVER TREE TONIC AND A LIME WHEEL GARNISH

€11.50

cognac

HENNESSEY VSOP
REMY MARTIN XO

€7.40
€16.20

port & sherry

GRAHAMS – 10 YEAR OLD TAWNY PORT
GRAN BARQUERO OLOROSO SHERRY

€11.50
€6.80

AILEEN'S SIGNATURE

cocktails

bitter-sweet truth

€14.50

GIN, JUS DE BETTERAVE, PEYSHAUDS BITTERS, LAVENDER, LEMON, FRESH
CRACKED PINK PEPPER

red velvet

€14.50

GUINNESS, CREME DE MURE, SAILORS HOME SINGLE POT STILL, JEAN
PERRIER CHAMPAGNE

rose gold

€14.50

SAFFRON INFUSED VODKA, ROSE MIST, LEMON, POMEGRANATE SODA

sage advice

€14.50

BOURBON, SAGE INFUSED TEMPRANILLO, CELERY BITTERS LEMON, WHITES,
SMOKED WITH DRIED SAGE

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

ARMADA CREATIONS AND

classics

hill and dale

€13.50

CUCUMBER INFUSED VODKA, ORGANIC GINGER SYRUP, FRESH LIME JUICE, ARMADA FARM MINT

the western wind

€13.50

ARMADA FARM LEMON BALM, GLENDALOUGH ROSE GIN, LILLET BLANC, FRESH LEMON JUICE, TALTY'S WILD IRISH DILLISK SEAWEEED, TABASCO

negroni

€13.00

MIST AND MOSS GIN, VALENTIA ISLAND OR SWEET, VERMOUTH, CAMPARI

espresso martini

€12.50

ARMADA "GULLS" COFFEE INFUSED VODKA, FRESH ESPRESSO, VANILLA, HAZELNUT, COFFEE LIQUOUR

mojito

€13.00

HAVANA 3 YEARS, FRESH ARMADA FARM MINT, FRESH LIME, SUGAR

social tale (non-alcoholic)

€9.50

CEDER'S NON-ALCOHOLIC GIN, APPLE JUICE, ELDERFLOWER, FRESH LEMON JUICE, FEVER TREE ELDERFLOWER TONIC