

ARMADA

lunch menu

LIGHT BITES

Homemade Seasonal Soup made using the finest of seasonal vegetables, served with homemade Dooliner bread (1,5)	€9.00
Atlantic Seafood Chowder prime local seafood, finished with seaweed, spring onion, Dooliner bread, salted butter (1,2,5,10,11,12)	€10.00
Signature Wings sauce of choice: Louisiana hot sauce or BBQ sauce, blue cheese dip (2,3,4,5)	€9.95 / €14.95
Italian Burrata Heirloom tomato, white balsamic, walnuts, sorrel, scallion salad (2,4,7)	€13.50

MAINS

Classic Caesar Salad romaine lettuce, aged parmesan, croutons, Caesar dressing (1,2,3,4,10,11) Add spiced chicken +€3.00	€12.95
Fish & Chips local white catch, crispy yeast batter, beef dripping chips, tartare sauce, lemon, mushy peas (1,3,4,11,13)	€19.50
Roast of the Day seasonal vegetables, potatoes, roast gravy. Please ask your server (2,4,5)	€19.00
Armada Fish Pie local seafood bound in a white wine and parsley sauce, creamed potato (2,3,5)	€18.50
Spiced Chickpea Falafel and Pearl Cous Cous Morrocan spiced cous cous, apricots, golden raisins, pine nuts, harissa, coriander yogurt (VG) (4)	€14.95
Dayboat Fish Special, today's Irish water catch freshly, seasonal ingredients	€ P.O.A

SANDWICHES

Open Burren Smoked Salmon sourdough toast, red onion, red chilli, rocket, crushed avocado, served with fries (1,2,3,4,11)	€14.95
Triple Decker Club grilled chicken, lettuce, crispy bacon, beef tomato, free range egg, served with fries (1,2,3,4,13)	€16.95
Cheesesteak grilled minute steak, caramelised onion, cheddar, rocket, served with fries (1,2,3,4,11,13)	€17.95

DESSERTS

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

(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