

THE BLIND PIG MENU



STARTERS

Focaccia Bread [v]	€ 4.00
Homemade focaccia bread with mozzarella cheese, rosemary, fresh jalapeno and garlic. G MK	
San Francisco Sourdough Bread [v]	€ 4.00
Grilled sourdough bread with garlic. G	
Bowl of Italian Stuffed Olives	€ 6.00
Olives stuffed with delicately spiced meat, lightly coated in fresh breadcrumbs and fried. G MK E	
Cream of Porcini Mushroom Soup [v]	€ 7.00
Porcini mushrooms, potatoes, scallions, cream and white truffle oil with sourdough bread. G MK	
Blind Pig Salad [v]	€ 8.00
Mixed salad leaves, cucumbers, Caciotta black pepper cheese, red onions, tomatoes, grilled vegetables. MK	
Burrata and Grilled Asparagus [v]	€ 8.00
Creamy Italian burrata mozzarella cheese, grilled asparagus, homemade half-dried tomatoes and Italian flat rustic bread. MK G	
Mozzarella in Carrozza [v]	€ 7.00
Mozzarella coated in breadcrumbs and fried, rich tomato sauce en Provence and grilled sourdough bread. G MK E	
Gnocchi with Castelmagno Cheese [v]	€ 10.00
Handmade beetroot potato dumplings with Castelmagno cheese and a touch of cream. MK E G	
Beef Carpaccio	€ 12.00
Dry aged 100% Irish Piedmontese beef fillet, rocket, red grape, cherry tomatoes, salted ricotta cheese, toasted sesame oil, balsamic cream. MK	
Italian Charcuterie Board	€ 13.00
Finest Italian artisan salumi, cheese, olives and pickles with grilled sourdough bread. Levoni garlic salami, DOP Coppa Antica Corte Pallavicini and DOP Luganega traditional salami, DOP Castelmagno cheese, DOP salted sheep ricotta cheese, DOP Pecorino Sardo sheep cheese. MK SP	
Burren House Smoked Salmon Mousse	€ 8.00
Smoked salmon mousse with traditional organic Irish brown soda bread and half-dried tomatoes. F MK G N	
Fresh Irish King Scallops	€ 13.00
Scallops, Inch House Irish black pudding, Italian pancetta, puréed lentils. F SP MK	

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MAINS

New York Spaghetti, Meatballs and Bourbon	€ 17.00
Spaghetti and meatballs made from 100% Irish Dexter beef from Tipperary with bourbon, Caciotta black pepper cheese, kalamata black olives, capers and rich tomato sauce. G MK N E	
Mushroom Tortelloni	€ 17.00
Handmade porcini mushroom tortelloni with touch of cream, rocket, cherry tomatoes, grape and white truffle oil. G E N MK	
Mullaghmore Lobster Spaghetti	€ 25.00
Spaghetti with fresh West coast Irish lobster, brandy, garlic, basil and tomato sauce. F MK	
Pasta e Fagioli	€ 15.00
A traditional Italian peasant dish with pasta, Brugnolo Italian sausage, pancetta, cannellini beans, capers and oregano. G SP MK	
Grilled Chicken Salad	€ 14.00
Carmelised chicken breast with mixed salad, kalamata black olives, baby potatoes, tomatoes, pineapple, grapes and white wine sauce. N	
Duck Leg Confit	€ 17.00
Duck leg with baby spinach, roasted potatoes and cranberry sauce.	
Fillet of Beef Skewer	€ 26.00
Skewer of 100% Irish Piedmontese beef fillet with Italian sausage, red onion and red pepper. Served with baby roast potatoes, mushrooms, mixed salad leaves and pepper sauce. SP N	
Chicken Skewer	€ 18.00
Skewer of 100% Irish chicken with Italian sausage, red pepper and pineapple. Served with baby roast potatoes, mushrooms, mixed salad leaves and pepper sauce. SP N	
Andarl Farm Saltimbocca	€ 18.00
Free range pork medallions from Andarl Farm in Co. Mayo topped with Parma ham, sage, served with mashed potatoes, shallots and white wine sauce. G MK SP N	
Dexter Dirty Burger	€ 15.00
Burger made from 100% Irish Dexter beef from Tipperary with cheese, tomato, pickle, lettuce, red onions, fries and garlic mayo. E G N	
Chicken Parma	€ 18.00
Free range chicken and Parma ham with mashed potatoes and white wine sauce. SP MK N	
King Prawns with Avocado Mousse	€ 18.00
Dublin Bay king prawns left in the shell to give extra flavor, served with avocado mousse. MK F	
Hake	€ 22.00
Hake, clams and mussels with lentils. MK F	
Seared Yellow Fin Tuna	€ 22.00
Tuna steak in a traditional niçoise salad of egg, tomatoes, potatoes, French beans, olives and anchovies. MK N E	