

a la carte Menu

All Allergens on Dishes Are Listed In The Restaurant

STARTERS

Soup of the Day

Served with Fresh Baked bread (COA)

€5.10

Thin Gin Cured House Cold Smoked Irish Salmon

Pickled Cucumber, Horseradish & Crispy Fried Capers (COA)

€9.50

Crispy Butler's Chicken Thighs

Blue Cheese Mayo, Celery & Herb Salad (C)

€8.50

Kilmore Quay Seafood Cocktail

Prawn, Shrimp, Castletownbere Crab & Classic Marie Rose sauce (C)

€11.00

Toonsbridge Mozzarella Salad

Marinate Mozzarella, semi Dried Grantstown Tomatoes & Basil oil (C)

€8.50

House smoked Dunmore East Mackerel Paté

Herb Salad, & Toasted Sourdough (COA)

€8.50

Seasonal Vegetable Tarts

Roasted House Vegetables & Smoked Cheddar Cream

€8.50

O'Flynn's Smoked Beef Carpaccio

Lemon & Truffle Dressing With Roasted Hazelnuts (C)

€11.00

Dunmore East Crab & Haddock Balls

Small Balls With Pickled Cauliflower & Homemade Chilli Jam

€8.90

Bodega! Chicken Liver Pate

Spiced Pear Jelly & Brioche Toast (COA)

€8.50

TASTING PLATTERS & SNACKS

The Irish Italian

Cured Meats, Black Olive Tapenade, Semi Dried Tomatoes, Marinated Roast Vegetables, Sourdough Toast (COA)

€18

From The Sea

Crab Toastie, Goujons, Prawn Cocktail, Mackerel Paté, Smoked Salmon, House Haddock Smokie (COA)

€18

Selection Of Waterford Bread & Dips

€4

Selection Of Olives From The Real Olive Company (C)

€4.50

Confit Potatoes, Garlic Mayo & Parmesan (C)

€4

Sticky Skeaghanore Duck Wings, Pickled Ginger, Coriander (C)

€6.50

Castletownbere Crab Toastie (COA)

€5

MAIN COURSES

Trio Of Crowe's Farm Free Range Pork

Bacon Wrapped Fillet, Glazed Belly, Black Pudding "Bitterball", Home Made Sauerkraut, Beetroot & Apple Relish (COA)

€21.00

Elda Wild Haunch Of Dunhill Venison

Marinated In Red Wine & Juniper, Chargrilled, Spiced Red Cabbage, Crab Apple Jus (C)

€24.00

Pumpkin, Sunflower & Linseed Burger

With Lentils, Smoked Knockanore, Relish & Rocket (COA)

€16.90

Slow Roasted Poussin

Whole Baby Irish Chicken, Garlic Roast Baby Potato, Caramelized Pearl Onions & Morel Cream Sauce (C)

€19.50

Tom Kearney's Bodega! Beef & Lamb Burger Sliders

Beef Served With Knockanore Smoked Cheese, Onion & Relish & Lamb With Cucumber Raita & Crumbled Toonbridge Feta, Served With Crozier Blue Cheese Dip, Red Cabbage & Apple Coleslaw & Home Cut Fries (COA)

€15.90

Bodega "Frito Misto"

Selection Of House Smoked & Local Market Fish In Fentiman's Ginger Beer Batter With Romesco Sauce, Crispy Capers & Twice Cooked Chips

€18.50

House Smoked Dunmore East Haddock Bake

With Leeks, House Smoked Cheddar, Cockles, Potato & Salad

€17.50

Fish Dish of the Day

Ask Server for details

Seasonal

Vegetarian Dish Of The Day

Ask Server for details

€16.00

O'Flynn's 28 Day Dry Aged 8oz Irish Striploin Steak

With Balsamic Pickled Pearl Onions (C) - Choice of Sauce - Pepper, Morel Cream, Confit Garlic Butter or Crozier Blue Cheese

€21.90

O'Flynn's 28 Day Dry Aged 10oz Irish Ribeye Steak

Baby Spinach Salad - Choice of Sauce - Pepper, Morel Cream, Confit Garlic Butter or Crozier Blue Cheese

€24.90

O'Flynn's 28 Day Dry Aged 8oz Irish Fillet Steak

With Fanci Fungi Wild Mushrooms, - Choice of Sauce - Pepper, Morel Cream, Confit Garlic Butter or Crozier Blue Cheese

€28.90

BODÉGA! DESSERTS

Warm Chocolate & Peanut Butter Brownie

Toffee Popcorn Ice Cream With Raspberry Jellytots

€6.90

Vanilla Crème Brulee

A Cold, Rich Custard Topped With Caramelized Brown Sugar, Sable Biscuit, Roast Spiced Plum (COA)

€6.90

Seasonal Dessert of the Day

See Blackboard

€6.90

Baked Vanilla Cheesecake

With Hazelnut Praline, Whipped Cream & Blackcurrant Syrup

€6.90

Dark Chocolate Fondant

Cappuccino Ice Cream, Walnut Brittle

€7.50

Selection of Bodega! Flavoured Icecream

Choice of Chocolate, Strawberry, Vanilla, Pistachio, Salted Popcorn, Berries (C)

€6.90

Apple & Pear Trifle

Elderflower Scented Sponge, Apple & Pear Compote, Aerated Apple Custard, Caramelized Hazelnut Pastry Stick

€6.90

Irish Farmhouse Cheese of the Day

Ask Server

€6.90

DESSERT / AFTER DINNER COCKTAILS

XO Espresso Martini

Russian Standard Vodka, Patron XO Cafe Liqueur, Espresso & Sugar
€9.00

Spiced Melba

Sailor Jerry Spiced Rum, Apricot Brandy, Peach Puree & Fresh Cream
€9.00

Long Muldoon's

Muldoon's Irish Whiskey Liqueur With Ginger Ale & Fresh Lime Juice
€7.90

(C) = Coeliac friendly dishes

(COA) = Coeliac Option Available - Please Ask Server

All Allergens In Dishes Are On Display In The Restaurant

Opening Hours:

Monday– Saturday: Serving Noon-10pm, Early bird; Mon-Fri 5-7pm (Last order 7pm). Closed Sundays

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