



THE VILLAGE
BOUTIQUE & SPA

MENU

TO START

VILLAGE KITCHEN'S HOMEMADE SOUP

our chef's daily inspiration, your server will guide you

€9.50

HOMEMADE VEGETABLE SPRING ROLLS

4 spring rolls filled with mixed julienne vegetables, rice noodles, fresh coriander, ginger & chilli, finished with a touch of soy sauce & sesame oil, served with sweet chilli sauce

€11.90

HOMEMADE PORK & PRAWN SPRING ROLLS

4 spring rolls filled with ground pork, prawn chunks, red pepper, garlic, coriander, lime zest sesame oil & soy sauce, served with sweet chilli sauce

€13.50

VEGAN GYOZA

4 pieces of steamed, then pan-fried chinese dumplings filled with butternut squash, chillies, kale, garlic & spices

€12.50

CHICKEN GYOZA

4 pieces of steamed, then pan-fried chinese dumplings filled with ground chicken, rosemary, lemon, garlic, soy sauce & sesame oil, topped with guanciale crumbs, served with a sesame, soy, coriander & ginger infused sauce

€13.50

CRISPY DUCK BAO BUNS

2 bao buns filled with shredded duck, spring onion, cucumber & hoisin sauce

€11.90

PRAWN TEMPURA

6 pcs of tempura battered prawns, served with lemon & ginger mayo

€14.90

CALAMARI FRITTI

flour battered & deep fried squid served with a tartar sauce

€16.90

BAKED SCAMORZA CHEESE

baked, smoked cheese served on toasted brioche with tomato & lime chutney, finished with an aubergine volute

€14.90

6-HOUR SLOW COOKED PORK CHEEKS

braised pork cheeks glazed in chinese spices, served with carrot purée & honey, orange pak choi

€16.50

MARTINI & NORI SCALLOPS

pan seared scallops flamed in martini bianco & finished with nori butter, served with salt baked celeriac, compressed apple & crumbled black pudding

€17.50

MUSSELS POT THE VILLAGE KITCHEN WAY

mussels poached in a saffron & lemongrass sauce, finished with a touch of tarragon & herb oil

€14.50

GRAINS

BIGOLI CACIO E PEPE

bigoli pasta tossed in crushed black pepper, emulsified with pecorino & parmesan cheese

€15.90

FETTUCINE DUCK RAGU

fettucine pasta tossed in a rich pulled duck sauce, finished with a touch of tomato sauce, fresh herbs & olive oil

€16.90

LINGUINI VONGOLE


linguini pasta tossed with fresh clams, garlic & cherry tomatoes, finished with fresh herbs & olive oil

€21.90

HOMEMADE BEETROOT, TRUFFLE & TARRAGON GNOCCHI

potato & beetroot gnocchi tossed in a truffle velouté, crumbled chevre goats cheese & finished with a touch of herb oil

€16.50

 vegan option served with vegan cheese

HOMEMADE RABBIT LASAGNE

layers of pasta topped with maltese pulled rabbit, tomato & onion ragu topped with pea bechamel sauce

€19.90

LINGUINI ARRABIATA

linguini pasta tossed in a fresh chilli tomato fondue, finished with olive oil

€14.50

GARGANELLI MALTESE SAUSAGE & TRUFFLE


garganelli pasta tossed with rendered maltese sausage, porcini mushrooms, fresh asparagus & truffle paste, finished with pecorino & butter

€18.50

PUMPKIN RISOTTO

aged carnaroli rice tossed with pumpkin pieces, pumpkin purée & parmesan cheese, finished with a sage & pistachio remoulade

€18.50

 vegan option served with vegan cheese

PORK, CAULIFLOWER & TRUFFLE RISOTTO

aged carnaroli rice tossed with pork & truffle paste, finished with a cauliflower purée & parmesan cheese

€19.50

SEAFOOD RISOTTO

aged carnaroli rice cooked in a prawn bisque with fresh clams, mussels, prawns & fish chunks, finished with a touch of fresh herbs, butter & parmesan cheese

€25.90

SALADS

CRUNCHY CHICKEN SALAD

homemade breaded chicken strips served on a bed of mixed leaves, pickled red cabbage & cottage cheese, dressed with a honey grain mustard vinaigrette & topped with crispy bacon & parmesan shavings

€16.90

QUINOA SALAD

quinoa tossed with beetroot, avocado, orange segments, pickled cucumber, yellow cherry tomato confit, asparagus & rocket, finished with a drizzle of coriander & lime dressing

€16.90

BURGERS

VEGAN BURGER

beyond soy-based burger patty served with lettuce, tomato, vegan cheese, crispy onion flakes, vegan herb mayo & fries

€20.50

HOMEMADE VILLAGE BURGER

100% fresh argentinian beef patty served with rocket, bacon jam, cheddar cheese, crispy onion flakes & bacon mayo

€21.00

BASIC BEEF BURGER

100% fresh argentinian beef patty served with lettuce, tomato & tomato ketchup

€15.90

MAINS

BABY CHICKEN

marinated in white wine, lemon, rosemary, garlic, cayenne pepper, thyme, mint & cherry tomatoes & served with mashed potatoes & seasonal vegetables

€21.90

CHICKEN ROULADE

parma ham wrapped chicken breast stuffed with mushroom duxelle & chives, finished with a touch of red wine jus & served with asparagus, mashed potatoes & seasonal vegetables

€22.90

12-HOUR SLOW COOKED BEEF RIBS

slow cooked beef ribs glazed in a grain mustard sauce, served with carrot purée, mashed potatoes & seasonal vegetables

€26.90

FRESH ARGENTINIAN RUMP STEAK TAGLIATA (250G)

fresh grass-fed rump steak served with a parmesan gel, rocket & cherry tomato salad & fries

€24.90

FRESH URUGUAYAN RIB-EYE (300G)

fresh grass-fed rib-eye served with truffle butter & beetroot purée, mashed potatoes & seasonal vegetables

€32.50

MINT MARINATED RACK OF LAMB

fresh grass fed rack of lamb marinated & cooked with fresh mint, accompanied with beetroot textures & finished with a touch of red wine jus, served with mashed potatoes & seasonal vegetables

€33.50

6-HOUR SLOW COOKED LOCAL PORK BELLY

fresh pork belly served with apple textures & finished with a touch of red wine jus & herb oil, served with mashed potatoes & seasonal vegetables

€23.90

VITELLO AL LIMONE

thinly sliced milk-fed fresh veal cooked in a fresh lemon sauce, served with carrot purée & mashed potatoes & seasonal vegetables

€23.90

DUCK BREAST AMARENA

pan seared duck breast with amarena cherry textures & red wine jus, served with truffle mashed potatoes & seasonal vegetables

€26.90

PAN FRIED SALMON

with mussels & saffron chowder, finished with a drizzle of herb oil & served with mashed potatoes & seasonal vegetables

€22.90

TODAY'S FRESH FISH

kindly refer to the specials menu for today's fresh catch

KERALA INDIAN CURRIES

BEEF CURRY

fresh rump pieces with blended coconut & mixed indian spices, served with steamed basmati rice & paratha flatbread

€23.90

CHICKEN CURRY

fresh boneless chicken leg pieces with coconut milk & indian spices, served with steamed basmati rice & paratha flatbread

€22.90

SIDES

FRIES

€4.00

SWEET POTATO FRIES

€4.00

SAUTÉED MUSHROOMS

€4.00

ROCKET, PARMESAN & CHERRY TOMATO SALAD

€4.00

VEGAN DISHES AND DISH OPTIONS ARE MARKED WITH A 