



The Bianconi

BAR & BISTRO

STARTERS

SOUP OF THE DAY €5

(4,9,11,13)

Served with our artisan bread

(1a,1d,4,7,12,13)

WILD ATLANTIC SEAFOOD

CHOWDER €8

(4,9,11,13)

Served with our artisan bread

(1a,1d,4,7,12,13)

CHIMICHURRI KING

PRAWNS €10.50

Succulent plump King Prawns,
Chorizo crutons & Red Bell Pepper
sauteed in a fresh made Chimichurri
sauce topped with local bakery
Bloomer for tearing & dipping

(1a,4,5,7,13)

VEGAN FRIENDLY CROSTINI €9

Ripened Avocado, Tomato Tapenade
& Grilled flatcap Mushroom on local
Sourdough toast, drizzled with
creamy ranch Cashew nut, herb &
sweet Garlic dressing, Sesame seeds
& garden greens

(1a,1b,3c,11,12,13)

KENMARE BAY SCALLOPS €14

Pan seared King Scallops, Lemon & Kumara puree Local Black Pudding, fennel & Affilla leaves, parma ham shards, lemongrass & dill essence (1a,1d,4,6,13,14)

SWEET & SMOKEY BBQ PORK RIBS €10

Charred corn on the cob, red Cabbage & Chipotle coleslaw, Garlic scented Flatbread & our house salad (1a,1c,4,7,11,13)

BLUEBELL FALLS GOATS CHEESE €10 (V)

Honey & Thyme infused Goat's Cheese parfit & Panko Coated bon bon, Basil crostini, charred fig & sun-blushed Tomato, herb Olive Oil & Sweet beet aioli (1a,4,7,11,12,13,14)

BIANCONI BRUSCHETTA €7.50 (V)

Basil scented tomato, onion & baby mozzarella pearls on crusty bread topped with peppered rocket & green olives, finished with fresh basil pesto
(1a,4,7,11,13)
Add chorizo €1 (4)

MAINS

BIANCONI SURPRISE €17

Our speciality fresh Seafood & Meat
Platter garnished with house made
Salads & our Artisan Bread
(1a,1d,4,5,6,7,8,9,11,
12,13,14)

TEMPURA FISH & CHIPS €18

Fresh fillet of Castletownbere Cod,
golden fried in a light tempura batter
served with house tartar sauce, minted
peas, creamy coleslaw & chunky chips
(1a,4,7,8,11,13,14)

BIANCONI BEEF BURGER €18

Grilled 8oz Irish Beef Burger with baby
gem, tomato & crispy fried onions topped
with streaky bacon & Carrigaline smoked
Cheddar, pulled Beef Brisket, smokey
tomato & gherkin relish in a toasted
seeded bap with skinny fries
(1a,1c,4,7,11,12,13,14)

CREAMY PAPPARDELLE

PRIMAVERA €14 (V)

With grilled cherry tomato,
asparagus spears, baby spinach &
tenderstem broccoli coated in a fresh
herb, chilli & saffron infused olive
oil, finished with parmesan shavings
& a garlic scented flatbread croute
(1a,4,7,13)

Add Grilled king prawns €5 (5)

VEGAN FRIENDLY
BAO BUNS €16.50

Sticky teriyaki tofu with crunch vegetables & pickled cucumber in steamed bao buns, toasted sesame seeds & affilla leaves served with lightly spiced baby potato wedges & sweet chilli & mayo dip
(1a,1c,9,12,13)

PAN SEARED 10 OZ HEREFORD
SIRLION STEAK €30

Wild mushrooms duxelle, charred banana shallots puree, sweet potato dauphinoise, wilted baby spinach, cherry vine tomato served with your choice of garlic & herb butter or green peppercorn cafe au lait (1a,4,9,13,14)

SILVER HILL HALF DUCK €23

Roasted half Duck & cured Sweet Potato hash, buttered Green beans, Cranberry Purée, Confit Shallots, Orange & Bay leaf reduction
(4,13)

GLENBEIGH BAY FRESH
MUSSELS €20

Steamed fresh Mussels with Scallion, Chorizo & Fennel tossed in a light Chardonnay cream topped with Garlic scented crusty Bloomer & Pea shoot salad, served with skinny Fries
(1a,4,6,9,13,14)

GRILLED IRISH CHICKEN

SUPREME €22

Butter roasted Chicken fillet with wild
Mushroom, confit Potato, buttered
sprouting Broccoli, charred fennel,
parma Ham shards drizzled with
Brandy cafe au lait
(4,9,13,14)

ATLANTIC SEA BASS

BOUILLABAISSE €27

Grilled Atlantic Sea Bass, Crab Claws
and local fresh Mussels with Asparagus
spears & baby Potatoes coated in a light
creamy Bouillabaisse & affila salad
(4,5,6,8,9,11,13,14)

PAN ROASTED RUMP OF LAMB €24

Rosemary scented Irish rump of Lamb
with tenderstem Broccoli & fine Beans,
whipped Cumin kumara, roasted cherry
vine Tomato, citrus Creme Fraiche,
drizzled with Jus Lie (4,13,14)

SALAD CORNER

BLACKENED KING PRAWNS SALAD €15

Garlic & Cajun prawns on seasonal leaves with fennel & red cabbage shavings, pineapple, cherry tomato & red onion, drizzled with Dingle Gin & Lime vinaigrette (4,5,9,11,13,14)

GRILLED HALLOUMI SALAD €14 (V)

Grilled halloumi cheese on lightly spiced couscous with watermelon, sun-blushed tomato, olives, spinach, charred corn & herbs, finished with basil olive oil & sesame seeds (1a,4,9,11,12,13)
Add cajun chicken €2.50 (9)

SUPERFOOD SALAD €14

Trio of quinoa, raw broccoli, baby spinach, roasted beetroot, strawberries, spiced chickpea popcorn, sunflower seeds, avocado & cherry tomato, finished with organic acai berry & lemon dressing with feta (4,9,11,13) Add cajun chicken €2.50 (9) Add king prawns €4.50 (5)

SIDES

- House Fries €4 (1a,13)
- Buttered green Vegetables with Bacon flakes €4 (4,13,14)
- Creamy dauphinoise Potatoes €4 (4,9)
- Garden leaf Salad €4 (11,13)
- Truffle Fries €4 (1a,4,7,11,13)
- Tangy basil pesto baked baby Potatoes €4 (4,13)
- Chunky Chips €4 (1a,13)
- Creamy Mashed Potato €4 (4)

DESSERTS

BELGIAN CHOCOLATE

BROWNIE €7

Served with Salted Caramel ice cream
& Toffee popcorn
(4,7,13)

VEGAN PINA COLADA €6.50

Rum infused spiced charred
Pineapple with vegan Coconut &
Chocolate Ice Cream, topped with
Passionfruit & Coconut shavings
(13,14)

RUSTIC BRAMLEY APPLE &

BERRY CROSTATA €7

Crusty sweet pastry, Berry & Apple
filling topped with Vanilla bean Ice
Cream, drizzled with Red Velvet
creme anglaise (1a,4,7,13,14)

TANGY LEMON CURD TART €7

Lavender & Berry gel, Meringue
kisses, Chocolate shavings,
Raspberry sorbet (1a,4,7,13)

TEAR N SHARE CAMEMBERT €14

Rosemary infused melted Cooleeney
Camembert baked in an iron skillet,
topped with grilled Figs, salted
Pistachios & Heron's Nest Honey
with house Relish & Flatbread
croutes (Made to order-please allow
10 minutes) (1a,1b,3g,4,11,13,14)

For Two

COFFEE AFFOGATO €4

Vanilla bean Ice Cream & White
Chocolate dipped Honeycomb with
our freshy ground Espresso (4,13)

ALLERGEN GUIDE:

1. Cereal, 1a. Wheat,
1b. Rye, 1c. Barley,
1d. Oats, 2. Peanuts,
3. Nuts, 3a. Almonds,
3b. Brazil Nuts,
3c. Cashews,
3d. Hazelnuts, 3e.
Macadamia, 3f. Pecan,
3g. Pistachio,
3h. Walnuts, 4. Milk,
5. Crustaceans,
6. Mollusc, 7. Eggs,
8. Fish, 9. Celery,
10. Lupin,
11. Mustard,
12. Sesame Seeds,
13. Soya, 14. Sulfur
Dioxide