

LUNCH MENU

The BIANCONI



STARTERS

SOUP OF THE DAY €7.50

(4,9,13,14)

Served with our Artisan Bread
(1a,1b,1c,1d,4,7,12,13)

SEAFOOD CHOWDER €11

(4,5,6,8,9,13,14)

Served with our Artisan Bread
(1a,1b,1c,1d,4,7,12,13)

RED ONION TARTE TATIN €14

Caramelised Red Onion & Sumptuous
Melted Cooleeney Brie Cheese with
Beetroot & Pear, Garden Greens, Toasted
Walnuts, Balsamic Treacle
(1a,3h,4,7,11,13,14)

Add Parma Ham €2 (13,14)

VEGAN FRIENDLY MURHOOMS & CASHEW NUT PATE €13.50

Aged Balsamic Jelly, Kalamata Olives
Tapenade, Garden Greens, Cherry Vine
Tomato, Sourdough Croutes, Eve's
Leaves Relish (1a,1b,1c,1d,3c,9,11,13,14)

CRISPY PORK CROQUETTES €14

Smoked Rub Pulled Pork & Dry Aged
Manchego Cheese with Sweet Fennel,
Leek & Nduja, Pimentón & Chive Aioli,
Tangy Red Cabbage Slaw, Herb Essence,
Potato Shards (1a,4,7,9,11,13,14)

DINGLE GOATS CHEESE ARANCINI €14

Crispy Fried Arancini with Wild
Mushrooms, Scallion & Baby Spinach,
Sweet Pepper & Tomato Couli, Parmesan
& Truffle Aioli, Garden Greens, Basil
Olive Oil (1a,4,7,9,11,13,14)

CHIMICHURI ROJO TIGER PRAWNS €14.50

Succulent Plump Tiger Prawns, Nduja
Sausage, Red Onion, Mango & Bell Pepper
coated in a Homemade Chimichurri Rojo
Salsa topped with Garlic Scented Bloomer for
Tearing & Dipping (1a,4,5,7,11,13,14)
Main Course Portion with Fries €24

MAINS

BIANCONI BEEF BURGER €22.50

Grilled 8oz Irish Beef Burger with Baby Gem, Tomato & Crispy Fried Onions
topped with Streaky Bacon & Carrigaline Smoked Cheddar, BBQ Pulled Beef,
Smokey Tomato & Gherkin Relish in a Toasted Seeded Bap with Skinny Fries
(1a,1c,4,7,9,11,12,13,14)

TEMPURA FISH & CHIPS €22

Fresh Fillet of Castletownbere Cod in a Light Tempura Batter served with House
Tartar Sauce, Minted Peas, Creamy Coleslaw & Chunky Chips
(1a,4,7,8,11,13,14)

VEGAN FRIENDLY SCRUMPTIOUS MOUSSAKA €18.50

House Baked Moussaka with Eggplant, Lentil & Mushrooms, Red Bell Pepper &
Tomato Sauce, Local Bakery Sourdough Croute, Peppered Rocket, Herb Olive Oil
(1a,1b,1c,1d,9,11,13,14)

SMOKED RUB PHILLY STEAK CIABATTA €24.50

Fried Beef Strips in a Garlic Ciabatta, Red Onions, Peppers & Mushroom Puree
topped with Smoked Oak Cheddar, Baby Gem, Sriracha & Lime Mayo served with
Skinny Fries (1a,1c,4,7,9,11,13,14)

GREEN GODDESS FUSILI PASTA €18.50

With Green Garden Vegetables tossed with Creamy Lemon Ricotta, Roasted
Cherry Vine Tomato, Melted Parmesan Cheese, Chilli & Garlic Pangrattato
(1a,1b,1c,1d,4,7,9,11,13,14)

*To speed up service & efficiency for all our customers,
we cannot split bills for parties of 5 or more!*

CREATE YOUR OWN SANDWICH

On White or Brown Loaf, or Milltown Bakery Bloomer - From €6.50
Gluten Free Option +€1

GRILLED CAJUN CHICKEN SANDWICH €15

Warm Cajun dusted Chicken in a toasted Milltown Bakery Bloomer with Crisp Lettuce, Streaky Bacon, Ripened Tomato & Creamy Melted Brie & Chipotle Coleslaw served with Skinny Fries (1a,4,7,9,11,13,14)

OPEN CRAB MEAT & SHRIMP SANDWICH €16.50

On our artisan Brown Soda Bread with Dill, Ricotta & Avocado Mousse, Baby Gem Lettuce & Pickled Cucumber drizzled with Bloody Mary Sauce served with Skinny Fries (1a,1b,1c,1d,4,5,7,11,12,13,14)

TOASTED SPECIAL €13

Honey Baked Ham with Red Onion, Tomato & Mature Cheese & your choice of Crusty Bloomer or White or Brown Loaf served with Skinny Fries (1a,1c,4,7,11,13,14)

MOROCCAN STYLE HALLOUMI WRAP €14.50

Light Spiced Halloumi with Beetroot Hoummus, Baby Spinach, Red Onion & Bell Pepper, Kalamata Olives, Tangy Tahini & Cumin Yoghurt in a Toasted Wrap served with Skinny Fries (1a,4,11,12,13,14)

PROSCIUTTO DI PARMA CIABATTA €15

Warm Cured Ham & Melted Mozzarella Pearls in a Toasted Rustic Ciabatta with Sun Kissed Tomato, Ripened Avocado, Red Pepper & Basil Pesto, Peppered Rocket served with Skinny Fries (1a,1c,4,11,13,14)

SEAFOOD PLATTER €26

Selection of Seafood & Shellfish with our Artisan Brown Bread, Lettuce, Cucumber, Cherry Tomato, Onion, Capers & Avocado served with Bloody Mary Dipping Sauce & Garlic & Saffron Aioli (1a,1b,1c,1d,4,5,6,7,8,9,11,12,13,14)

CLASSIC CAESAR SALAD €15.50

Baby Gem Lettuce, Bacon Lardons, Toasted Herb Croutons, Parmesan Shavings & Sun Blushed Tomato tossed in a Creamy Caesar Dressing (1a,1b,1c,1d,4,7,11,13,14)
Add Cajun Chicken €4.50 (9,13)
Add Grilled King Prawns €5 (5,13,14)

BIANCONI SURPRISE €23.50

Our Specialty Fresh Seafood & Meat Platter garnished with House Made Salads & our Artisan Bread (1a,1b,1c,1d,4,5,6,7,8,9,11,12,13,14)

CAJUN GRILLED HALLOUMI SALAD €17.50

Packed with the Good Stuff - Trio of Organic Quinoa, Spiced Chick Pea, Red Pepper, Sun-blushed Tomato, Roasted Beetroot, Avocado, Charred Corn, Sweet Mango & Toasted Sunflower Seeds drizzled with Fresh Basil Pesto (4,9,11,13,14)
Add Cajun Chicken €4.50 (9,13)

GREEK STYLE CHICKEN GYRO BOWL €18

On a Bed of Seasonal Leaves with Citrus Infused Brown Rice, Cherry Tomato, Red Onion, Kalamata Olives, Cured Cucumber & Red Cabbage, Garlicky Tzatziki & Feta Cheese Dressing, Lavosh Crisps (1a,4,7,9,11,12,13,14)

TERIYAKI SALMON BOWL €18.50

Sweet Teriyaki Glazed Salmon on a Bed of Seasonal Leaves with Asian Style Salad, Cured Cucumber, Charred Peach & Cherry Tomato, Toasted Sesame Seeds drizzled with a Ginger, Lemon & Sweet Soya Dressing (1a,8,12,13,14)

House Fries €5 (1a,13)
Green Salad €5 (11,13,14)
Truffle Fries €6 (1a,4,7,11,13)
Chunky Chips €5.50 (1a,13,14)
Red Pesto Baby Potatoes €5.50 (4,11,13)
Chipotle Coleslaw €4 (7,11)
Creamy Mash Potato €5.50 (4,14)
Garlic Bread €5 (1a,4,7,11,13)
Green Beans & Almond Amandine €5.50 (3a,4)



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.Sulphur Dioxide



Please inform us of any food allergies or intolerances