

La Bocaina

a la carte: Main Course

<i>Gnudi Dumplings (Vegetarian)</i>	€10.95
Ricotta, sundried tomato & basil dumplings served with a rich tomato ragu & freshly grated parmesan	
<i>King Prawn Thai Curry</i>	€12.95
<i>or Butternut Squash Thai Curry (Vegan)</i>	Or €11.95
Butternut squash or prawn sautéed with lemon grass, ginger, chilli and garlic finished with coconut milk and coriander served with a timbale of basmati rice	
<i>Volcano Grill</i>	€14.95
Table Top BBQ—cook your own flame grilled fillet steak or have the chef cook it for you. Perfect with one of our cheese fondues	
<i>Cheese Fondue (Vegetarian)</i>	€7.50 p/p
Cheddar cheese & chilli or blue cheese fondue served with a selection of vegetables, fruit crudité & toasted ciabatta (min 2 persons)	
<i>Breast of Chicken</i>	€13.95
Oven roasted chicken breast stuffed with spinach mousseline served with a chorizo & red pepper terrine & parmesan cream	
<i>Lamb Shoulder</i>	€16.95
Whole shoulder of lamb braised in a chorizo, olive, red pepper and tomato sauce (our lamb is seasonal and sometimes can be big enough to share, ask your waitress for details)	
<i>Pork Tenderloin</i>	€13.95
Slices of pan fried pork fillet topped with porcini mushroom & truffle sauce served with creamed potato	
<i>Tornados Rossini</i>	€18.95
Fillet steak served on a bread crouton topped with a slice of parfait & covered in our rich Rossini sauce of shallots, mushrooms & Madeira wine jus	
<i>12oz Sirloin Steak</i>	€14.95
Hand cut sirloin steak cooked to your liking served with a potato nest and your choice of sauce: Colston Bassett Stilton, Peppercorn or Diane	
<i>Duck Breast</i>	€15.95
Crispy duck breast (served Pink) with sauté potatoes & black cherry jus	
<i>Sole Paupiettes</i>	€12.95
Moist sole fillets rolled & poached with buttered leek ribbons and prawn volute	
<i>Teriyaki Salmon</i>	€13.95
Salmon fillet marinated in a light soya sauce, ginger and garlic on a bed of spaghetti vegetables drizzled with a honey and mint dressing	
<i>Fillet of Cherne</i>	€16.95
Boneless chunk of Cherne topped with a tomato, green olive and caper salsa with basil parmentier potatoes	