

ISHKA



Restaurant & Café Kinvara

Evening Menu

TAPAS / STARTERS

Gambas al Ajillio €10

Calamares a la Romana €10

Vegetable Samosa Plate (v) €6

Primavera Toast (v) €6

Patatas a la Brava (v) € 6

MAIN COURSE

Pili Pili Hake, sautéed spinach & basmati rice €16.95

Sikandari Lamb Shank on a bed of basmati rice & Dhal Makhani €18.95

Burmese Khao Suey, coconut broth with rice noodles veg (v) or chicken €15.95

Channa Dhal, sweet potato and bottleneck gourd curry, with brown rice, garlic naan & aubergine pickle (v) €14.95

DESSERT

Profiteroles €5.95

Sticky Toffee pudding & Vanilla ice cream €5.95

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SPARKLING

Le Contesse Frizzante **30.00**
Prosécco DOC
Nice clean peach and red apple on nose and palate. Not too sweet.

WHITE WINE

Roca - Chardonnay, Chenin **24.75**
Mendoza, Argentina
Excellent with hearty salads and seafood, it has the intensity and body to stand up to bold flavours and rich sauces.

Chateau des Eyssards - Sauvignon Blanc, Semillon **25.00**
Bergerac APO, France
A wonderful fresh aromatic Sauvignon, given perfect body and weight by the addition of some Semillon. This would leave most Chilean and New Zealand Sauvignon trailing in its wake. Theripe green fruits and dry finish make it a great all - rounder.

Fornas - Pinot Grigio **25.50**
Delle Venezie DOC, Italy
Pinot Grigio at its easy going, approachable best.

RED WINE

Roca – Malbec, Merlot **24.75**
Mendoza, Argentina
An ideal pairing with saucy dishes, roast meats it has soft tannins and delicate red fruit resulting in a well- balanced wine.

Domaine Py Cuvée Mondière – Syrah, Carignan, Grenache **27.50**
Corbières AOC, France Organic
This wine is a succulent blend of old vine w

Rondan Crianza – Tempranillio **28.50**
Rioja DO, Spain
A classic old-fashioned style with plenty of soft berry and plum fruit, overlaid by coconut and vanilla.