

elva

RESTAURANT

MENU



elva

RESTAURANT

TO START WITH

Homemade Soup of the day (G, M, CE)	€7
Marina Style Seafood Chowder (F, G, M, CE, MS)	€10.50
Caprese Salad buffalo mozzarella, beef tomato, basil, extra virgin olive oil, toasted pine-nuts (M, N)	€10
Seared Kilmore Quay Scallops black pudding, cauliflower purée, chilli jam (F, L, U, M, S)	€15.50
Platter of West Cork Smoked Salmon wasabi sour cream, crispy capers, dill & lemon (F, G)	€13.50
Smoked Chicken and Onion Marmalade Tartlet Wicklow brie cheese, pesto dressing (M, G, N)	€13

MAINS

Slow Braised Jacob's Ladder Short Ribs celeriac pomme purée, glazed carrot, king oyster mushroom, bearnaise sauce Tullamore whiskey jus (CE, SO)	€25
Pan Roasted Loch Dhúirt Salmon courgette purée, fennel, cucumber pearl basil beurre blanc (F, SO, M)	€18.50
Baked Fillet of Hake crust of smoked salmon, with lemon butter sauce (F, E, M)	€21

ALLERGENS

G - GLUTEN, CR - CRUSTACEANS, EG - EGGS, F - FISH, PE - PEANUTS, SY - SOYABEANS, M - MILK,
N - NUTS, CE - CELERY, MU - MUSTARD, SE - SESAME, SO - SULPHUR, DIOXIDE, LU - LUPIN, MS MOLLUSC

elva

RESTAURANT

MAINS

Free Range Mary Regans Chicken	€15
smoked gubbeen, chorizo, ballotine wrapped in Parma ham with a wild mushroom velouté (M,SO,LU)	
Confit of Duck Leg	€19
balsamic onion, orange & vanilla juice (LU)	
Wild Mushroom Linguine	€17
wilted spinach, garlic crumbs, aged parmesan (M,G,SO)	

DESSERT

Chocolate Fondant	€8.95
with pistachio nut ice cream (G,E,M)	
Lemon Tart	€8.95
with a raspberry sorbet (G,E,M)	
Cappuccino Crème Brulée	€8.95
(G,E,M)	
Poached red wine pear	€8.95
gingernut crumble and vanilla bean ice cream (G,E,M)	
Selection of Ice cream	€8.95
Vanilla bean, Strawberry and Honeycomb (G,E)	
Cheeseboard	€12.95
Brie, Cashel Blue, and Knockanore cheddar with tomato relish and crackers (G,M)	

ALL OUR BEEF IS OF IRISH ORIGIN.
ALL OUR SAUCES ARE GLUTEN FREE.



WATERFORD MARINA HOTEL, CANADA ST. X91 PK2W