



RESTAURANTS & CAFÉS

GALWAY

ANIAR

53 Lower Dominick Street,
Galway City

Tel: (091) 535 947, aniarrestaurant.ie

Chef-patron JP McMahon's approach to cooking is rooted in the West of Ireland, but draws on suppliers from the length and breadth of the country to create a winning, nuanced take on modern Irish cuisine. A wonderful Tasting Menu journeys through flavours that draw on local produce: hazelnut, pear, tarragon, mackerel, yogurt and cucumber spring to mind but, with food foraging an essential part of the process, truly almost anything that's good from the fields and the wilds can be served up in some marvellous combination. Located in the city's fashionable West End, they deservedly have a Michelin star and also own the Cave Bodega and the very excellent EAT gastropub.

Best Dish: Rabbit, Samphire & Oca – as part of the €110 Ten-Course Tasting Menu.

ARD BIA AT NIMMO'S

Spanish Arch, Long Walk, Galway City
Tel: (091) 561 114, ardbia.com

Located next to the city's most historic landmark, Ard Bia likes to mix the traditional with the contemporary, as evidenced by their Cider-Braised Pork Cheek, Roasted Yakon & Cauliflower Puree and Harissa Steamed Mussel starters. An Irish cheese board comprising of Gortnamona, Young Buck and Smoked Hegarty always sends us home happy.

Best Dish: West Coast Monkfish with Butter Beans, Clams, Samphire & Seaweed Broth - €25

BRASSERIE ON THE CORNER

25 Eglinton Street, Galway City
Tel: (091) 530 333, brasseriegalway.com

This welcoming upscale restaurant offers steak, seafood, wine and cocktails in a buzzy atmosphere. With a philosophy based around simple food and quality ingredients, menus draw on seasonal produce from great local Irish suppliers like McGeough's Master Butchers, Gannet Fishmongers and Marty's Mussels

Best Dish: Roast Monkfish with Spiced Chorizo -€23.95

THE CHILI SHACK

19 Upper Abbeygate Street, Galway City.
Tel: (083) 810 8892, thechilishack.ie

Having started life as a food truck that fed the

hungry masses at festivals, The Chili Shack is now doing its spicy Tex-Mex thing in the heart of Galway. You can get your chili in a bowl, with nachos or rice, and slathered on their crispy skinny fries. They also rustle up a mean burger - the Smoked Bacon & Cheese combo is especially tasty - and go for the culinary jugular with their XXX Hot Wings. A second outlet is due soon in Dublin.

Best Dish: Chunky Irish Beef Chili with Basmati Rice - €8

DELA

51 Lower Dominick Street, Galway
Tel: (091) 449 252, dela.ie

Aniar's next-door neighbour has its own farm in Moycullen, which for much of the year keeps it in fresh veg and eggs. Seafood Chowder, Salt & Pepper Calamari and Steamed Mussels appear on lots of menus locally, but no one does them quite as magnificently as Dela who are big fans of the Scandinavian way of eating. That said, they're also flag-wavers for artisan Irish producers like Bellingham Blue, Hegarty's Cheddar and 5 Miletown, who all grace their cheese platter. "Not all brunches are created equally" proclaims the menu, and that's certainly true of the weekend wonderfulness at Dela, which includes a stupendous Braised Beef Cheek Melt on Sourdough with Chips.

Best Dish: Grilled Atlantic Hake with Baby Potatoes, Dill, Black Pudding, Beetroot & Fennel Purée & Lemon Crème Fraiche - €20.50

DULSE

Barna, County Galway
Tel: (091) 592 123, dulserestaurant.com

With the wild Atlantic just a shell's throw away, it's no surprise that the Beer Battered Fish of the Day with all the trimmings is Dulse's most-ordered dish. The Connemara Smoked Salmon and Galway Bay Seafood Chowder are also as fresh and tasty as they come, with the Gilligan's 10z Sirloin with Home Fries, Onion Rings & Whiskey Pepper Sauce among the carnivorous treats.

Best Dish: Monkfish & Red Pepper Curry with Sticky Coconut Rice - €21

LOAM

Geata na Cathrach, Fairgreen Road, Galway
Tel: (091) 569 727,
loamgalway.com



The big foodie news out west in 2014 was Michelin Star-winning chef Enda McEvoy leaving Aniar and setting up his own operation close to Eyre Square. The philosophy remains the same, with McEvoy making everything from butter and pickled plums to parfait and lardo in-house, and sourcing his other ingredients from local artisan producers. A restaurant that's different but never for the sake of it, Loam has already garnered its own Michelin Star.

Best Dish: Oyster, Kohlrabi & Sea Lettuce - as part of the €70 Tasting Menu

RENVYLE HOUSE

Connemara Loop, Renvyle, Co Galway
Tel: (095) 46100, renvyle.com

A beautiful haven in idyllic surroundings, Renvyle House has a superb restaurant that really delivers in the taste department. Offering a fine example of modern Irish cooking at its best, head chef Tim O'Sullivan also has his own range of marmalades, chutneys and preserves that you can buy for the trip home.

Best Dish: Roast Rack of Connemara Lamb with a Herb Crust, Red Onion Marmalade, Black Pudding Stuffing & Rosemary Jus – €27.50

THE SEAFOOD BAR @ KIRWAN'S

Kirwan's Lane, Galway City
Tel: (091) 568 266, kirwanslane.com

Kirwan's Lane broke new ground in Galway and – along with its sister restaurant, O'Grady's On The Pier in Barna – it remains up there among the best dining experiences in the county. While there's meat aplenty on the menu, seafood is the thing here, with local fish being lovingly prepared and served in season under the direction of chef-owner Mike O'Grady. The selection is impressive, including Galway native flat oysters, Connemara smoked salmon and mussels alongside other more wide-roaming creatures of the deep! There's lovely desserts and a great atmosphere too.

Best Dish: Linguine of Gambas Prawns & Palourde Clams – €19.95

TRIBETON

1-3 Merchant's Road Lower, Galway
Tel: (091) 421 600,
tribeton.ie

Located in a monumental, boldly designed, art deco space that had been closed from public view for several years, Tribeton is Galway's most beautiful restaurant. Featuring a huge open kitchen, two lengthy bars topped with Italian marble and pewter, and a restaurant bounded by steel and comfortable lounges, the venue is as stylish as it is vast. The food is generally simple, no nonsense fare – tenderised steaks, fresh Atlantic fish and light bites. They also serve great breakfasts with honey-cured bacon.

Best Dish: Duck with Potato Terrine, Barley, Cabbage, Leek, Black Pudding & Red Wine Jus - €24.95

UPSTAIRS @ WEST

[The Twelve Hotel](http://TheTwelveHotel.com), Barna Village, Galway
Tel (091) 597 000, thetwelvehotel.ie/west-restaurant

One of the new breed of Irish [hotel](http://TheTwelveHotel.com) restaurants that's as popular with local foodies, who want to sample the impeccable modern Irish cooking, as it is the people who stay in [The Twelve](http://TheTwelveHotel.com). Along with the mains, there are a selection of small plates including their excellent takes on Lobster Carpaccio and Duck Parfait, which can be mixed and matched for a tasty light supper. They're the only eatery here to have won The Wine Spectator Award eight years in a row, so they know their grapes! A 10-minute drive from Galway city-centre, [the Twelve](http://TheTwelveHotel.com) also has its own

wood-fired oven pizzeria, bakery and gastro-pub, which has the boutique establishment's specially commissioned Bearna Black Stout on draught.

Best Dish: Panfried Lobster Claw, Crisp Lobster Leg, McGeogh's Pork Belly, Wild Garlic & Lovage Gratin, Seagrass & Saffron Aioli – €28.50



THE HANGED MAN: the Keane edge



CHILI SHACK: Hot in the city