THE PINS GASTROBAR

WELCOME TO THE PINS GASTRO BAR

SPECIAL DIETARY REQUESTS

IF YOU HAVE A SPECIFIC DIETARY REQUIREMENT,
PLEASE ADVISE YOUR SERVER.

NON ALCOHOLIC WINES,
GLUTEN FREE BEERS & GLUTEN FREE CHIPS
ARE AVAILABLE!

ALLERGEN INDEX: 1. CEREALS CONTAINING GLUTEN, 1A. WHEAT
1B OATS 1C BARLEY 1D RYE, 2. CRUSTACEANS, 3. EGG,
4. FISH, 5. PEANUTS, 6. SOYBEAN, 7. MILK, 8. NUTS,
9. CELERY, 10. MUSTARD, 11. SESAME SEEDS,
12. SULPHUR DIOXIDE/SULPHITES,
13. LUPIN, 14. MOLLUSCS,

ALTHOUGH ALL DUE CARE IS TAKEN DURING MEAL PREPARATION,
CROSS CONTAMINATION RISKS ARE POSSIBLE.

DISHES WITH AN * SIGNIFY DISHES
THAT ARE/CAN BE MADE GLUTEN FREE.

WE ARE PROUD TO SUPPORT
THE FOLLOWING SUPPLIERS:

MOYCULLEN + GALWAY BAY SEAFOODS.
MEATS ARE IRISH + SUPPLIED BY
SEAN FEENEY OF SPIDDAL,
MORGAN MCGUIRE OF BALLINASLOE,
JAMES MCGEOUGH OF OUGHTERARD
AND THE PRIME IRISH HEREFORD BEEF SOCIETY.
MUSSELS
OUR MUSSELS ARE THE BLUE MUSSEL (MYTULIS EDULIS)
NATIVE TO IRISH WATERS AND THE MAIN SPECIES
CULTIVATED BY THE IRISH AQUACULTURE INDUSTRY.
THIS MUSSEL THRIVES IN THE COLD TEMPERATURE
WATERS OFF THE IRISH COAST.

PLEASE ASK YOUR SERVER
FOR DAILY SPECIALS

ALL TIPS GO DIRECTLY TO STAFF MEMBERS

STARTERS

Chicken wings * €13
maple & bbq glaze or Mike's hot sauce (4,12)

Pan fried Argentinian red prawn* €17
housemade chorizo, garlic and herb butter,
grilled focaccia (1a, 2, 7)

Warm goats cheese & almond balls * €11
pear salsa, hot honey & bacon crumble (7,8, 10,12)

West coast seafood chowder €11
salmon, prawns, cod, mussels, smoked haddock,
brown bread (2,4,7,9,12,14)

Soup of the moment * €8
brown bread (1a,7)

Harissa spiced lamb croquettes €15.5
roast potato aioli & house pickles (1a,3, 7,10,12)

Hummus * €7
Dozzina puff bread (1a,11)

GREENS

Beetroot & feta salad*
baby gem, sea salted baked beetroot, Aran feta, €14
mandarin orange, mixed seeds, honey mustard (7,10,12)
ADD garlic prawns - €9 (2)

Cajun chicken & avocado caesar salad *
baby gem lettuce, cherry tomatoes, crispy bacon, €16
parmesan, croutons, creamy dressing (1a,3,4,7,10)

Warm thai larb salad
marinated pork, ginger, chilli & lime dressing, €16
garden vegetables & fried onions (1a,4,11)

MUSSELS

Mussels - Moules Barna*
creamy white wine Sauce (3,7,12,14)
€23.5

Mussels Moules Diablo*
Mike's hot sauce, whiskey, cream (3,7,12,14)
€23.5

Mussels - Coconut Curry Moules Malaysian*
Coconut milk curry with lime and coriander
(3,4,12,14) €23.5

We steam them and serve in your choice of sauce
with Fries and Aoili Dip

PINS GASTROBAR

MAINS

Rigatoni arrabbiata €19
pomodoro tomato sauce, cherry tomato, red chilli and parmesan (1a)(V)
add chicken - €3.5

Seaweed battered fish & chips * €24
gluten free fish, chips and mushy peas (3,4,7,12)

Homemade lentil & aubergine lasagne* €22
tomato sauce, house béchamel, melted mozzarella & grilled focaccia (1a,7,9,12)

Pan-fried Atlantic cod * €29
mussels, clams and leeks in cider & samphire cream sauce served with roast baby potatoes & side veg (4,7,12,14)

Grilled Feeney's pork chop* €24.5
served with maple roasted peach, onion puree, green vegetable medley and cider gravy (7,12)

Oven roasted Irish chicken supreme* €24.5
creamy mash, buttered green, parsnip crisp & peppercorn sauce (6,7,12)

Irish black angus ribeye steak* €35
shallots, bacon lardon, mushrooms, home-made onion rings, Chips and pepper sauce OR roasted garlic butter (6,7,12)

"Surf 'n turf it" with Argentinian red prawns €8
garlic & herb butter* (2,7)

Confit duck leg Thai red curry * €26.5
stir fried vegetables and basmati rice (4,6)

Seafood linguine €23.5
house smoked mixed fish & mussel linguine pasta with creamy wine sauce (1a,4,7,12,14)

8oz Hereford dry aged burger * €21.5
topped with streaky rashers, smoked applewood cheese, onion & gherkin relish, roast garlic mayo on toasted sourdough bun - with fries (1a,3,7,11,12)

Dressed chicken burger * €21.5
cajun chicken breast, jalapeño peppers, tomato, onions, cheese, chipotle mayo, homemade pineapple chutney, on a sourdough bun with fries (1a,3,7,10,11,12)

SIDES

Wedges (1a,3,7,12)	€6.5
Sweet potato fries * (1a)	€5
Parmesan fries * (7)	€5.5
Pesto fries * (7,8)	€6
Side veg * (7)	€5
Side mash * (7)	€5
Side salad * (10,12)	€4.5

SHAREABLES

Pizza Dozzina Garlic Bread * €13.5
Mozzarella, parmesan, roast garlic puree, chives, rocket, and house garlic mayo (1a,3,7,12)

Cheeseboard * €25
Cashel Blue, Gubbeen Oak Smoked, Ardsallagh Goats Cheese, Served with Sheridan's Gourmet Crackers, Chutney, Fresh fruits + Quince Paste
(1a,7,8,12)

Meat + Cheese Platter * €34
A Selection of cured Meats and Artisanal Cheeses Accompanied With Sheridan's Gourmet Crackers, Chutney, Fresh fruits + Quince Paste
(1a,7,8,12)

PINS GASTROBAR

With stone from Vesuvius'
our pizza oven affectionately known as
Pizza Dozzina
is proud to bring a little pizza Napoli to our doorstep

STONE OVEN CLASSICS

BARNARITA (v) * €17.5
Tomato, buffalo mozzarella and
freshly torn basil
(1a,10)

QUATTRO FORMAGGI (v) * €18.5
Cream sauce, goats cheese, buffalo mozzarella
Cashel blue and parmesan
(**1a,10)**

PEPPERONI * €18.5
Tomato, mozzarello & Pepperoni
(**1a,10)**

TORINO * €18.5
Tomato, mozzarella, pepperoni,
smoked pancetta onion,chilli,oregano
(1a,10)

VESUVIO * €18.5
Tomato, mozzarella, ham & mushroom
(1a,10)

CHICKEN * €18.5
Roast chicken, red onion, sundried tomatoes,
basil mayo & rocket
(1a,7)

HAWAIIAN * €18.5
Ham & Pineapple
(1a)

BBQ CHICKEN * €18.5
Roast chicken, bbq sauce, pancetta lardons,
red onion sliced, red onion relish & jalapenos
(1a,4,7,9,10)

SMOKEY SAUSAGE * €18.5
Roast red pepper, grilled sausage,
fresh red chilli & crispy bacon
(1a)

HOT HONEY PEPPERONI* €18.5
Tomato, chianti pepperoni, chilli infused honey
(1,1a,7)

Add Extra Topping €1.50

BARNA CROSSROADS €18.5
Basil pesto, tomato sauce, roast chicken, mozzarella,
sweetcorn, cherry tomato & roasted red pepper
(1a,7,8,10)

€18.5
FARMHOUSE *
Tomato sauce, mozzarella, goats cheese, red onion relish,
chianti pepperoni, basil pesto & parmesan shavings
(1a,7,12)

SMOKEHOUSE * €18.5
Bbq sauce, bacon lardons, roast chicken,
caramelised White onion, smoked cheese & fresh coriander
(1a,4,7)

DESSERTS - €9.5

Two tone chocolate mousse cake *
Served with Raspberry Sorbet + Raspberry Dust
Vegan (6)

Bread and butter pudding
Topped with butterscotch whipped cream (1a,3,7,12)

Strawberry & cream eton mess *
Served with cream, meringue, fresh strawberries
and white chocolate milk crumb clusters
(1a,3,7)

Pear, apple & almond crumble
Served with homemade anglaise custard
and vanilla ice cream
(1a,1b,3,7,8)

Chocolate & cherry black forest sundae
White and milk chocolate mousse, cherry compote,
chocolate soil, crisp brownie pieces and cherry gel.
served with bourbon vanilla ice cream.
(1a,3,7)

The West Ice cream in the world *
Every Week We Have New Flavours OR VEGAN
SORBETS
with Toasted Nuts
(3,2,7,8)

add Ice Cream Scoop €1.25 (7)

SPECIAL COFFEES & HERBAL TEAS
Our Barista Team will prepare everything
from espressos to your perfect flavored latte.

Solaris Herbal Teas
Chamomile, Fruit , Peppermint, Green Tea
and Chocolate Chai

PINS
GASTROBAR

white by the glass

535 italo cescon, veneto, pinot grigio, italy - gls 11 btl 42

576 calabuig, macabeo, valencia, spain - gls 8.5 btl 32

547 carole, chardonnay, pays doc, france - gls 11 btl 42

502 les sauterelles, sauvignon blanc, loire valley, france - gls 10.5 btl 39

541 tiraki, sauvignon blanc, ,marlborough, new zealand - gls 13 btl 50

528 azevedo,vinho verde, alvarino, portugal - gls 10 btl 38

our rosé

504 cala rey, tempranillo, castilla, spain gls 8.5 btl 32

our sparkling

114 borgo del col alto, prosecco d.o.c. italy gls 9.5 btl 47

101 piper heidsieck, champagne gls 25 btl 125

red by the glass

703 campo del moro, tempranillo, syrah, cab, requena, spain - gls 8 btl 30

656 sophenia, malbec, mendoza, argentina - gls 13 btl 50

680 barahonda, monastrell, spain - gls 10 btl 38

614 les argeliéres, pinot noir, pays doc, france - gls 11 btl 42

728 magnolia, montepulciano, d' abruzzo, italy - gls 10 btl 39

649 á grand pas, carignan, languedoc, france - gls 9 btl 34

no alcohol

598 white - natureo, muscat, Penedès, Spain - gls 6 btl 22

104 sparkling - pizzolato prosecco, glera, veneto, italy - gls 8 btl 30

600 red - natureo, syrah, penedès, spain - gls 6 btl 22

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white bythe bottle-seasonal sale

526 les Princes Abbes, pinot blanc, Schlumberger, Alsace - 53

537 izadi, garnacha, rioja, spain - 42

510 dom. deux vallees, chenin blanc, loire valley, france - 42

574 macon solutre, chardonnay, bourgogne blanc - 65

566 la sapata, aligoté, tulcea, romania - 47

540 domaine de bel air, sauvignon blanc, pouilly fume, france - 64

588 clarendelle, sauvignon blanc/émillon, bordeaux - 64

575 quinta soalheiro alvarinho, melgaco, portugal - 76

571 paul cluver, seven flags, chardonnay, elgin, south africa - 150

511 trimbach, gewürztraminer, alsace, france - 64

596 ferdinand mayr, grunner veltlinner, niederösterreich, austria - 41

red by the bottle - seasonal sale

612 frederic berne, gamay, régnié aux bruyères - 66

663 torcicoda, primitivo, tormaresca, salento - 70

689 la sapata, babeasca neagra, tulcea, romania - 45

709 la barroche, liberty, grenache rhone - 75

716 il Crinale di cavino, offida rosso, blend, trepuntozero, Italy - 92

664 alpha zeta, amarone della valpolicello, corvina, italy - 82

685 carignanissime de centeilles, carignan, minervois - 58

707 dos dedos de frente, syrah, spain - 80