



Pizza Dozzina is the only pizza shop in Ireland to be accepted into the Napolitian Pizza Makers Association. Our traditional Italian pizzas are created in a magnificent Napoliforni pizza oven made with stone from Vesuvius. This pizza oven, affectionately known as Pizza Dozzina is proud to bring a 'little pizza Napoli to your doorstep'.

STONE OVEN CLASSICS

La Dozzina*	12.90
Tomato, mozzarella di bufala, Parma, berkel shaved parmesan, rocket and cherry tomato	
Boscaiola	13.40
Tomato, mozzarella, pork sausage, mushroom, onion, fresh chilli	
Quattro Formaggi (V)	13.90
Cream sauce, mozzarella di bufala, Provolone Cashel blue and Galway cumin cheese	
The Da Vinci Crust*	13.90
Shaved Breasola, smoked rapeseed oil, wild rocket, aged parmesan	
The Italian *	14.20
Tomato, mozzarella di bufala, berkel shaved mortadella, pancetta and Parma ham	
Milano *	12.90
Tomato, mozzarella di bufala, salami Milano and wild Italian rocket	
Calabria*	13.80
Tomato, mozzarella, Italian anduja, sweetcorn, roasted red pepper, basil	
The Sicilian	12.90
Tomato, mozzarella, pork sausage, caramelized onions and sour cream	
Barnarita * (V)	12.00
Tomato, buffalo mozzarella and freshly torn basil	
Il Fornello *	13.70
Garlic butter, mozzarella, wild mushrooms, pancetta and blue cheese	
Roman Candle *	13.80
Fennel Flavoured Ventricina, caramelized onion, watercress	

LOCALLY INSPIRED PIZZA

The Pier *	14.40
Tomato, baby prawns, smoked salmon, pickled red onion, balsamic syrup	
Twelve Apostles *	14.90
Tomato, mozzarella, smoked featherblade of beef, Toonsbridge scamorza, Ballyhoura wild mushroom, white truffle oil	
The Guard *	13.90
Tomato, turf smoked chicken, shaved ham, fresh herbs and of course spuds!	
The Green Egg- O.M.G. Ask!	14.50
Tomato, aged parmesan, green egg smoked turkey leg and a Ceasar salad in the Middle	
Piggy Parts*	13.50
Tomato, cheese, Castlemine barbeque pork belly, red cabbage and coriander slaw, cherry tomato	
The Connemara Taco *	13.70
Tomato, chilli spiced lamb, guacamole, salsa, sour cream	
Spanish Arch *	13.50
Hot spiced beef, pepperoni, red onion, mozzarella and jalapeños	
Prom Walk	14.00
Breakfast with Clonakilty black pudding, streaky bacon, mushrooms, McGeough's turf smoked sausage and egg optional	
Barna Crossroads *	13.70
Fresh basil pesto, smoked chicken, mozzarella, sweet corn, cherry tomatoes and roasted red peppers	
The Farm House*	14.00
Tomato, mozzarella, goat's cheese, red onion relish, pepperoni and fresh pesto, topped with berkel shaved parmesan	
Smoke House	13.90
Tomato, bacon, house BBQ sauce, caramelised onion, smoked chicken, smoked cheese and coriander	
Dún Aonghus* (V)	13.70
Tomato, mozzarella, Aran Islands goats cheese, oven roasted garlic, sun ripened tomatoes and spring onion	

* Available Gluten Free Add 2.00
Extra Topping Add 1.50

SHOWCASE OF PINS BAKERY SANDWICHES

All Served with Fries

BAKED HOUSE SMOKED HAM & CHEESE ON OUR FOCACCIA 8.60

with Spring Onion & Tomato Relish

Beer Pair: Galway Bay Full Sail 6.50

SEARED CHICKEN on BLA-GUETT 8.80

Spiced Chicken, Lettuce and Tomato
With Garlic Mayonnaise

TODAY'S DAILY SPECIAL IS . . .

SMALL BITES ON THE SIDE

OUR OWN LARGE PIZZA DOZZINA GARLIC
BREAD, Topped with Mozzarella 6.00

The Pins CURRY SCENTED CHIPS 3.50

PIZZA BREAD & PROSCIUTTO PLATTER
With 3 Dipping Sauces 6.60

SPICY WEDGES BOWL with Sweet Chilli
and Blue Cheese and Roasted Garlic
Crème Fraiche 3.90

PASTRIES, SCONES AND COOKIES FROM THE BAKERY

Available until 6pm

We are Proud of Our Delicious Baked Goods
and Pastries, All of which and so much more
are Available for You to Take Home from
Our Pins Bakery Shop next door.

Celebration Cakes our Speciality

COCKTAILS & LIBATIONS

please see our extensive listing of over
500 drinks!!

Non Alcoholic Wines, Gluten Free Beers &

Gluten Free Chips Available!!

Instagram #thetwelvehotel

LARGER PLATES

POWER SALAD * (V) Small 10.00 Lg 13.70
Quinoa, Pomegranate, Walnut, Aran Feta,
Goji Berries, Velvet Cloud Sheep's Yoghurt
Add Prosciutto or Smoked Salmon 4.00

HANGING CASTLEMINE LAMB OR
PRAWN & CHORIZO SKEWERS * 18.00
Coconut Rice, Spices,
Dozzina Flatbreads
Beer Pair: Hazy Hog Cider 6.90

GALWAY HOOKER BATTERED FISH 15.20
Bucket of Smoked Potato Chips
and Homemade Tartar Sauce
Beer Pair: Independent Gold Ale 6.60

TEMPURA ROSSAVEAL MONKFISH 18.50
Asian Slaw, Smoked Onion Aioli,
Triple Cooked Fries

LOCAL FISH POT * 15.70
Fish Stew with Grilled Fish, Mussels, Clams,
Chorizo, Potato Cake, Chickpeas

La Campofilone HANDMADE PASTA
SPECIALITY OF THE DAY 13.50
We will tell you all about this one
Beer Pair: Crisp Peroni from Italy Gls 3.60

A STUDY IN CONNEMARA LAMB * 17.90
Lamb Faggot, Tomahawk & Braised Neck,
Leek Fondue, Minted Mash, Smoked Carrot
WILD GARLIC & SMOKED GUBBEN CHICKEN
Celeriac, Ballyhoura Mushroom,
Violetta Potato 16.90

BRAISED BLACK BEAN STEW* (V) 14.90
On Handmade Blanco Nino Tortilla,
Guacamole, Sweet Corn Salsa

9oz DRY AGED BLACK ANGUS
SIRLOIN STEAK * 23.90
Mushrooms, Crispy Onions and Triple Cooked
Chips. You Choose Whiskey Peppercorn or
Béarnaise Sauce

McGEOUGH'S 'SMOKY' BURGER 13.90
Smoked Knockanore Cheese, Bacon,
Smoked Onion Aioli, Served on a Brioche
With Triple Cooked Bacon Fries
Beer Pair: Our Own Twelve Stout 1 Pt 4.00

*La Campofilone –The World's #1.Pasta is
available in Retail Packs in The Pins Bakery
Shop & Pizza Dozzina Deli To Go Next Door*

SMALLER DISHES

WEST COAST SEAFOOD CHOWDER 6.20
Salmon, Shrimp, Cod and Smoked Haddock
with Pins' Bakery Brown Bread

**FRESHLY PREPARED SOUP of the
MOMENT** * with Pins' Artisan Bread 5.20

PULLED SPICED SMOKED BEEF* 8.20
Dozzina Naan Bread & Velvet Cloud Yogurt
Beer Pair: Crisp Peroni from Italy pt. 6.40

**CONNEMARA CRAB CAKE
AND CLAWS** 13.90
Pickled Carrots and Shallots,
Wild Garlic and Lime Aioli

CAMEMBERT FONDUE* 12.50
It's Nice to Share – Crudités, Apple and
Cranberry Chutney, Pizza Oven Bread

SMOKED MACKEREL NICOISE * 9.50
Olive Crumb, Sun Blush Tomato, Green Bean,
Violetta Potato
Large Plate 14.00

BUCKET of CHICKEN WINGS* 7.20
From Glin Valley, Blue Cheese and Roasted
Garlic Crème Fraiche
With a Choice of Maple and BBQ Glaze
or Hot Sauce

GOLDEN FRIED CALAMARI 7.20
in Paw Paw Salsa with a
Sweet Chilli and Coconut Dressing

GOATS CHEESE BON BON (V) 8.75
Pear, Local Beetroot, Walnut

LOCALLY INSPIRED PLATTER for 1 8.90
McGeough's Air Dried Meats,
Crisp Lamb Rib, Beetroot Wedges,
McGeough's Oat Crusted Black Pudding
and Orange Scented Duck Rilette
Beer Pair: Our Own Stout 1. Pt 4.00

KILLARY HARBOUR MUSSELS * 7.20
Pick One Sauce...Steamed Marinière,
Thai Curry Sauce or
Chorizo, Fennel & Tomato Sauce

WARM CHICKEN SALAD * 7.50
With Citrus Segments, Toasted Sunflower &
Sesame Seeds, Cherry Tomato & Balsamic
*Dishes with a * are/ can be made
without Gluten*

We do not apply a service charge.
Please tip accordingly.

DESSERTS FROM THE PINS BAKERYSHOP

*Celebration Cakes our Speciality
Pop in and Check it out*

All Desserts 6.40

FLOURLESS ORANGE GENOISE SPONGE*
Honeycomb, Vanilla Ice Cream and
Cherry Compote

POPCORN PANNA COTTA*
Peanut Brittle, Salted Caramel,
Scorched Banana

VANILLA CREME BRULÉE*
With Homemade Granola Bar

LEMON TARTE
Macerated raspberries, Meringue,
Vanilla Crème

BAKERY BREAD AND BUTTER PUDDING
Topped with Caramel Sauce

APPLE & CRANBERRY MAPLE CRUMBLE
Walnut Ice cream

WARM "AFTER EIGHT FONDANT"
With Chocolate Rooibos Mousse &
Vanilla Bean Ice Cream

WORLD'S 'WEST' ICE CREAM PICK 3 *
Vanilla, Chocolate, Strawberry, Salted
Caramel, Walnut, Brown Bread Treacle,
Stout 1 or Honey Comb

DESSERT PIZZA TO SHARE
CHOCOLATE & MARSHMALLOW PIZZA
Yummy, Give it a try..... 9.00

SELECT REGIONAL CHEESES * 9.90
To Share - An ounce of the Following Regional
Cheeses with White Grape, Red Onion
Chutney and Sheridan's Crackers –
Cratloe Hills Sheep Cheese, Aran Islands
Goats Cheese, Wicklow Blue Brie, Durrus
Farmhouse and Milleens Date Cheese

SPECIAL COFFEES & HERBAL TEAS

Our Barista Team will prepare everything from
espressos to your perfect flavoured latte.
Herbal Teas: Chamomile, Fruit, Peppermint,
Green Tea and Chocolate Chai

*We'll even show you how to make an
Irish Coffee!!*

WHITE WINES from West's Master

Lg Glass Driving Glass Btl

579 Bellingham, Chardonnay S.Africa			
Full & Fruity, Light Oak	6.10	4.30	24.00
566 El Caminador, Sauvignon Blanc, Chile			
Very Crisp & Refreshing	6.40	4.60	25.00
540 Rietburg, Riesling, Germany			
Fresh, Dry and Zesty	7.20	5.00 Lt.	36.00
529 Il Crinale, Pecorino, Marche, Italy			
Soft, Buttery and Dry	6.60	4.80	26.00
588 Janare, Falanghina, Italy			
Dry, Soft, Full Flavoured	7.70	5.20	30.00
527 Pazo San Maura, Albarino, Spain			
Full Bodied, Dry, Fruity	8.60	5.70	34.00
550 Il Crinale, Passerina, Italy			
Full, Soft & Elegant	6.40	4.60	25.00
580 Alpamanta Natal, Chardonnay, Argentina			
Full Bodied Organic	8.20	5.50	33.00
526 Schlumberger, Pinot Blanc, Alsace			
Soft, Dry Organic	8.20	5.50	33.00
559 Tiki Estate, Sauvignon Blanc, N. Zealand			
Crisp, Zingy, Tropical	8.60	5.70	34.00
567 Cloudy Bay, Sauvignon Blanc, N. Zealand			
Famous, Rich & Dry	12.20	8.20	48.00
508 Pinot Grigio Blush, Italy			
Careful! Very Tasty Rosè	7.10	4.90	28.00

RED WINES from West's Master

689 Man Vintners, Shiraz, S. Africa			
Light, Rounded & Peppery	6.10	4.30	24.00
703 Campo Del Moro, Tempranillo, Spain			
Soft & Buttery Cherries	6.40	4.60	25.00
649 El Caminador, Merlot, Chile			
Full Ripe Black Fruit	6.10	4.30	24.00
717 Santa Digna Reserve Cabernet, Chile			
Full Bodied, Fruity	6.60	4.70	26.00
650 Terrazas Reserva, Malbec, Argentina			
Big, Full Flavour Berry Fruit	8.60	5.70	34.00
683 Hens Teeth, Longview, Shiraz, Australia			
Balanced, Dark Berry Fruit	8.00	5.50	31.00
681 Guerre des Bouchons, Syrah/Grenache Fr			
Medium Bodied, Fruity	7.00	4.90	27.00
667 Burlesque, Zinfandel, California			
Full, Rich Powerful	7.70	5.30	30.00
728 La Valle Del Sole, Montepulciano, Italy			
Full flavour light and dry	9.20	6.20	36.00
730 De Angelis, Oro, Montepulciano, Italy			
Soft Blackberry, Tobacco	9.50	6.50	37.00
614 Jamelles, Pinot Noir, France			
Soft, Smooth Berry Fruit	9.00	6.00	35.00

CASUAL LOCAL FOOD

We welcome you to The Pins and our casual Irish cuisine with a local soul.

A new breed of eatery, The Pins' goal is to pair imaginative food and wine with caring hospitality, comfortable surroundings and exceptional value.

As in West, our gourmet restaurant upstairs, the menu is complemented by an award winning wine list with exceptional value including an outstanding selection of wines and beers by the glass.

We are proud to support the following suppliers and products:

Gannet Fishmongers

Local Galway Eggs

All meats are Irish and supplied by Castlemine Farms and James McGeough of Oughterard

Beechlawn Organics

Killary Harbour Mussels

Bláth na Mara Seaweeds

Solaris Botanicals

Caragh's Micro Greens Galway

Special Dietary Requests

Please note all dishes, except where otherwise indicated, can contain allergens. If you have a specific dietary requirement, please advise your server

Non Alcoholic Wines, Gluten Free Beers & Gluten Free Chips are Available!!

Dishes with a * are/ can be made without Gluten

BEER PAIRING

Check out The Pins Extensive List of over 50 Irish & World Craft Beers. Many of these are great with food. On your menu you will find examples of a few suggestions. Some are even Gluten Free - Sláinte !!

For up to the minute happenings, recipes and our Live Music Weekends

Get a Taste of Life @ The Twelve



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