

GOURMET FOOD PARLOUR

RESTAURANTS · CATERING



TEXAS BBQ MENU

TO BEGIN

TEX-MEX CHILE CON QUESO

Spicy cheese fondue, Pico de Gallio, homemade guacamole, nachos.

[1.1, 4, 8, 10, 12]

SWEET & SPICY

STICKY BBQ SLOW COOKED PORK RIBS

Tender pork ribs marinated in beer & honey, coated in sticky BBQ sauce.

[10, 12, 14]

GRILLED CORN ON THE COB

with lime & chilli butter (V) [4]

CRISPY SMASHED BABY POTATOES

Herb butter (V) [4]

FAJITAS STYLE GRILLED CHICKEN KEBABS

Chicken marinated in fajitas style rub, red pepper, red onion,
chilli honey ranch dip. [4, 8, 10, 14]

CHIPOTLE MAC N CHEESE

Macaroni pasta with rich red cheddar cheese & Monterey
jack cheese topped with bacon crumb [4, 8, 10, 12, 14]

BEEF BRISKET QUESADILLAS

With guacamole and sour cream

[4,10,14]

SWEET TOOTH

CHURROS

Served with cinnamon sugar & warm chocolate sauce.

[1.1, 4, 5, 8, 12]





Thank you for joining us at our Texas BBQ night

We are so excited to welcome you and showcase what we can offer in our beautiful Malahide restaurant. We hope you enjoy our tapas tasting menu and look forward to welcoming you again soon.

Gourmet Food Parlour

ALLERGENS KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) 3. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY

[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment