



[www.gourmetfoodparlour.com](http://www.gourmetfoodparlour.com)

 Swords | Santry | Salthill | Dun Laoghaire | Dunshaughlin | Malahide



# GOURMET FOOD PARLOUR

RESTAURANTS · CATERING

## Drinks Menu

## COCKTAILS

**MAD'GARITA** €11

Jose Cuervo Tequila, Fire & 5ft Chili and Blood Orange, mango, lime juice, fresh chilies

**BERRY THYME [12]** €12

Drumshanbo Gunpowder Gin, Blackberry Liqueur, pomegranate, thyme & pink peppercorn syrup, lemon juice, tonic water

**PEARFECT SOUR [5]** €11.50

Jameson whiskey, Giffard Ginger of the Indies liqueur, pear syrup, lemon juice, egg white

**CUCUMBER MARTINI** €11

Drumshanbo Gunpowder Gin, Fire & 5ft Chili and Blood Orange, cucumber, lime juice

**PORNSTAR MARTINI [12]** €12

Istil38 Vanilla Vodka, Passionfruit Liqueur, passionfruit puree, lime juice, prosecco

**ESPRESSO MARTINI** €11

Istil38 Vanilla Vodka, Coffee Liqueur, espresso

## MOCKTAILS

**PASSIONFRUIT MARTINI [12]** €11

CleanCo spirit, passionfruit puree, pineapple juice, non-alcoholic prosecco

**THYMELESS [12]** €10

CleanCo spirit, blackberry & pomegranate, thyme & pink peppercorn syrup, tonic water

**MANGO MARGARITA** €10

CleanCo spirit, Fire & 5ft Chilli & Blood Orange, mango & lime

## SPRITZ'S

**GFP SPRITZ [12]** €11

Gunpowder gin, grapefruit liqueur, grapefruit juice, prosecco

**APEROL SPRITZ [12]** €10

Aperol Liqueur, Prosecco, soda water

**HUGO [12]** €10.50

Elderflower Liqueur, fresh lime & mint, Prosecco, soda water

**STRAWBERRY SPRITZ [12]** €11

Istil38 Berry vodka, fresh strawberries, wild strawberry syrup, Prosecco, soda water

## BUBBLES

**SANTA MARGHERITA FRIZZANTE ONDA DOC [12]**

Its brilliant hue and inviting, faintly citrus-like aromas lead into a palate that is agreeably fresh and fruity. The light, elegant perlage freshens the palate and makes this wine excellent for pairing even with quite complex dishes.

**Glass Bottle**

**€9 €34**

## ROSE

**MARQUES DE CACERES EXCELLENS ROSÉ [12]**

The Marques de Caceres Excellens rose is an attractive, pale rosé colour with rose petals and refined notes of peaches on the nose. Silky-smooth and balanced in the mouth with delicate flavours of mature white peaches and pears. Its character comes through delicately on tasting with a touch of vivacity highlighting its freshness. Succulent with a nice finish.

**€9 €34**

## WHITE WINES [12]

### **CUATRO RAYAS LASECA VERDEJO REUDO SPAIN**

Straw yellow with green hues, bright, fresh and balanced aromas, typical of €8 the variety. Flavourful on the palate and very long.

**Glass Bottle**  
**€8 €30**

### **DE PAULO PINOT GRIGIOT, TRIESTE ITALY**

Straw color, this pinot grigio displays a long lasting fruity bouquet of green apples and pears with an underlying minerality

**€8.5 €32**

### **OPAWA SAUVIGNON BLANC, MARLBOROUGH NEW ZEALAND**

The palate is refreshing and intense, displaying crisp citrus notes and passionfruit flavours. This wine is well balanced and focused with crisp acidity and a long, juicy, mouth-watering finish.

**€9.5 €38.5**

### **COSTEIRA MEU ALBARINO, RIBEIRO SPAIN**

Straw yellow with golden reflections. Intense aroma with floral notes, fresh herb, stone fruits and citrus peel. The palate is elegant and well-structured, with refreshing acidity and a long aftertaste.

**€38**

## RED WINES [12]

### **DOPPIO PASSO PRIMITIVO, SALENTO PUGLIA ITALY**

A dense bouquet of black fruits such as cherries, blackberries and plums, complemented by inviting cocoa notes. Despite the gentle tannins, the palate has a clear structure and considerable depth.

**Glass Bottle**  
**€8 €34**

### **MAISON DE LA VILLETTE CABERNET SAUVIGNON, FRANCE**

Elegant notes of liquorice, roasted coffee beans and dark chocolate melted with fruity aromas of black cherries and a spicy touch of cinnamon. Velvety tannins on the palate.

**€8.5 €34.5**

### **CATENA MALBEC, VISTA FLORES MENDOZA ARGENTINA**

Elegantly structured showing ripe blackberry and blackcurrant fruit flavours and plenty of peppery spice, the finish has a distinct chocolate notes and crisp, refreshing acidity.

**€9.5 €40**

### **MARQUES DE CACERES EXCELLENS CUVÉE ESPECIAL TEMPRANILLO, RIOJA SPAIN**

Bouquet of ripe fruit and refined oak confirming its meticulous ageing in barrel. Excellens Crianza has an array of delicious flavours and tannins mingle together in perfect harmony resulting in a smooth and elegant Rioja.

**€35**

## SPIRITS & LIQUEUR

SAMBUCA

**€6.5**

TIA MARIA

**€7**

BAILEYS

**€7.5**

ISTIL 38 POT STILL VODKA

**€7.5**

ISTIL 38 PINK BERRIES VODKA

**€7.5**

ISTIL 38 VANILLA VODKA

**€7.5**

BACARDI

**€7**

DRUMSHANBO GUNPOWDER IRISH GIN

**€9**

COOLE SWAN IRISH CREAM

**€6.5**

## WHISKEY

TULLAMORE DEW

**€7.5**

JAMESON

**€7.5**

## BEER & CIDER

DRAUGHT BEER

Peroni [1.3]

**1/2 PINT €3.5/ PINT €7**

LAGER

Corona [1.3] 330ml, bottle

**€6.5**

Peroni [1.3] 330ml, bottle

**€6.5**

STOUT

Guinness Microdraught 4.2% [1.3] Pint

**€6**

CIDER

Cronins Cider 500ml, bottle

**€6.5**

NON-ALCOHOLIC

Peroni 0% [1.3] 330ml bottle

**€6**

Cronins 0% 330ml bottle

**€5.5**

## HOT DRINKS

ESPRESSO	€3
AMERICANO	€3.75
CAPPUCCINO [4]	€4.3
LATTE [4]	€4.3
FLAT WHITE [4]	€4
MOCHA [4]	€4.5
CHAI LATTE [4]	€4.3
HOT CHOCOLATE [4]	€4.3
IRISH BREAKFAST TEA	€3.6
HERBAL TEA	€3.75
Camomile, Peppermint, Early Grey, Green Tea, Decaf	
<b>ADD A SYRUP €0.5</b>	
Vanilla, Hazelnut [2.2], Caramel	
<b>ALTERNATIVE MILKS €0.3</b>	
Soy [8], Almond [2.1], Oat, [1.4], Coconut [8]	

## SOFT DRINKS & MIXERS

CANS	€3.75
Coke, Coke Zero, 7UP, 7UP Free, Club Orange	
SAN PELLEGRINO	€3.75
Lemon/Blood Orange	
POACHERS TONICS	€3.75
Regular / Light / Elderflower	
FÍOR UISCE	250ML €2.50
Still or Sparkling Water	750 ML €5.00



### ALLERGEN 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

- A discretionary service charge of 10% will be added to the bill for parties of 8 or more.  
100% of tips go to our wonderful staff!

We always endeavour to make sure your GFP experience is as seamless as possible, but we are only human!  
If we do make a rare mistake please bear with us and we'll rectify for you as quickly as possible!  
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