

## Dinner Set Menu

3 course €59.95

# Layla's

### Starters

Lambay **Crab Brioche** with Garlic Aioli & Avocado (1a,4,5a,7,12,13)

**Heirloom Tomatoes**, Buffalo Mozzarella, Sweet Onions, Pistachio, Red Wine Vinaigrette, Basil (3f,4,13)

**Prosciutto** San Paulo, Piquillo Peppers, Caper Berries, Grilled Focaccia (1a, 13)

### Mains

**Gnocchetti** with Courgette and Basil Vierge, Pine Nuts, Lemon Pangrattato (1a,4,7,9,13)

**Chicken Parmigiana** Served with Spicy Tomato Spaghetti (1a, 4, 13)

**10oz Striploin**, Black Garlic Rub, Honey Spiced Salad, Crispy Shallots, Fries (1a,4,9,12,13)

(€12 Supplement)

Grilled **Hake**, Prawns, Squid, Cannellini Beans, Vermicelli, Tomato Broth (4,5d,6, 8,9, 12,13 )

OR

### Pizza

#### Margherita

Tomato, Mozzarella, Basil  
(1a,4,10)

#### Diavola

Tomato, Mozzarella, Spicy Salami, Nduja (1a,4,10)

#### Mediteranea

Buffalo Mozzarella, Marinate Zucchini, Sundry  
Tomato and Balsamic (1a,4,10)

#### Calabrese

Burrata Cream, Nduja, Crispy Salami, Roasted Cherry  
Tomato Sauce (1a,4,10)

### Dessert

Chocolate **Brownie**, Vanilla Ice Cream (1a,4,7,10)

Home-Made **Tiramisu** with Dark Chocolate (1a, 4, 7, 10, 13)

**Torta della nonna** - Traditional lemon custard pie elevated with light, silky vanilla cream on the side  
(1a, 4, 7,10, 12, 13)

**A service charge of 12.5% will be added to groups of 6 or more people**  
**All water served here is premium filtered and cost €2.5 for unlimited refill**

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Craysh, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya,11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

- We use 100% Irish beef and all other items where possible are sourced locally -

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