

S K Y B E A C H

BE SEEN ON 19














LUNCH

FOOD

(IDEAL FOR SUNDECK AREA)

## SNACKS AVAILABLE FROM 12:00HRS – 17:00HRS

### FOCACCIA SLAB, TWICE BAKED AND LOADED.....

- Fresh beef tomato and onion mix, mozzarella bocconcini, rocket leaves, herbs and Pesto dressing     €10.50
- With caponata topped with fresh salad greens and Greek cheese crumble      €11.00
- With Parma ham, onion jam, Pecorino cheese shavings topped with hazelnut crumble     €12.00

### PRAWN TEMPURA €21.50

Prawns in homemade tempura with saffron mayo

### BREADED MINI BRIE CHEESE BITES €15.50

Served with tomato chutney, guacamole dipping sauce

### BEEF AND MUSHROOM MINI DOG €19.50

Served with chimichurri mayo, crispy onions

## NACHOS

### GRANDE €10.00




Nachos with cheese sauce, tomato salsa served with guacamole mayo dipping sauce

### QUESO €11.00

Nachos with melted succulent shredded cheese, chilli mix, tomato and onion, served with a chive and pepper mayo dipping sauce

## TACOS

- Guacamole, tomatoes, onions, olives, Greek   cheese crumble \* €21.00



- Chickpea paste, tomato and onion mix, shredded    €22.00





\* Optional Tofu alternative available




## BURRITOS



Folded tortillas loaded and grilled







**HOKIE**   €12.50  
 Avocado, chilli, tomato mix with spiced hummus spread, capsicums, coriander and finished with vegan cheese




**POLLITO**     €13.50  
 Pulled chicken thighs, mixed with guacamole spread, tomato and onion salsa, buckwheat finished with spicy mayo sauce




**CHILLI CON CARNE**   €14.50  
 Chilli con carne, red kidney beans, red chillies, topped with Mexican cheese

## SLIDERS — TWO 3 INCH BURGERS

**BEEF 'N' CHEESE**    €14.50  
 Beef patty, Red Leicester cheese and freshly sliced tomatoes

**TRUFFLE**       €15.00  
 Beef patty with sautéed mushrooms, loaded with Provolone, truffle mayo spread and crispy onions

**POLLO**    €13.50  
 Boneless chicken thighs, caramelised onions, spiced mayo, smoked cheese

**WAGYU**    €19.50  
 Pure WAGYU beef sliders - Confit garlic and thyme mayo, gherkins, cheddar and raw onions  
*(Available in limited quantities)*

**GLUTEN FREE OPTIONS ARE AVAILABLE ON REQUEST .  
 ALL THE ABOVE SLIDERS ARE SERVED WITH FRIES**

Additional potato fries € 3.50

## STARTER - PASTA & RISOTTO

BASED ON OUR BELIEVES, WE FEATURE TRADITIONALLY MANUFACTURED PASTA

**TAGLIATELLE**  €17.00

Tagliatelle pasta with leek purée, calamari, anchovy crumbs and fresh herbs

**GNOCCHI**  €15.00

Potato gnocchi with braised pulled beef, diced pumpkin, caramelised shallots and Parmesan shavings

**VEGETARIAN RISOTTO**  €14.00

Acquerello risotto with butternut squash purée, sage, Jocca cheese and roasted pistachios

**MUSHROOM RAVIOLI**  €18.50

Fresh mushroom ravioli with thyme butter, buffalo mozzarella cheese velouté and hazelnuts

**PACCHERI**  €14.50

Paccheri pasta with fresh cherry tomato sauce, cured pork cheeks, fresh basil and Pecorino cheese

All pastas and risotto may be served as a main course portion at a supplement of €5.00.

*Gluten free options are available upon request.*


## MAIN – FISH

**KING PRAWNS AND CALAMARI**  €39.50

Grilled local red king prawns, fried calamari, tomato, spring onions, herb dressing, selected greens, tartar mayo dressing

**SALMON**  €28.50

Seared salmon served with wakame seeds, wilted spinach, tomato chutney

**SEABASS \***  €30.00

Pan seared seabass fillets, citrus dust, variations of pumpkin, Giudia artichoke, crispy kale

**TUNA\***  €27.50

Seared peppered rub fresh tuna, sweet and sour red onion, asparagus, olive crumbs

\* Fresh fish – Limited availability

## MAIN – MEAT

**GRILLED PRIME GRADE BONELESS CHICKEN THIGHS**  €25.50

brushed with lemon and thyme, honey carrot purée, sauté asparagus

**BEEF FLANK**  €28.50

Grilled beef tagliata served with rocket leaves, Tropea onion jam, Provolone cheese, fresh cherry tomatoes

**RIB-EYE OF BEEF**  €32.50

Grilled beef rib-eye, wilted mushrooms, bok-choi, homemade crispy onions

**PORK TOMAHAWK**  €27.50

Shallots, chorizo and mangetout, apple purée, honey mustard jus

### ALL MAIN DISHES COME WITH SKYBEACH SEASONED POTATO FRIES

Mushrooms in garlic butter and herbs  €4.50

Seasonal side salad €3.00

Potato fries  €3.50

### AVAILABLE SIDE SAUCES –

Pepper sauce  €3.00

or House BBQ sauce  €3.00


or Mushroom cream sauce  €3.50


or Citrus and chive cream sauce  €3.50


## SALADS & MORE ...


- CLASSIC CHICKEN CAESAR SALAD**  €16.00  
 Selected lettuce greens, Caesar dressing, crispy bacon, Parmesan cheese, croutons and boneless chicken thighs  
 or crispy chicken pops  €15.50  
 or grilled prawns  €16.50

*KINDLY ASK YOUR SERVER FOR A GLUTEN FREE OPTION.*

- BEACH CALAMARI**  €18.00  
 Crispy fried calamari with fresh cracked pepper served with tartar sauce

- SKY CRUDO**  **STARTER €24.00 MAIN €34.00**  
 Fresh salmon, scallops, prawns, lemon dressing, caper berries, smoked sea salt, fresh herbs, citrus and chilli mousse

- BEST SELLER**  €17.50  
 Burrata salad with pistachio pesto dressing, Kalamatta olives, roasted honey peaches, cherry tomatoes, fresh salad greens


- MISTY POKE**  €14.00  
 Seasoned buckwheat, fresh salad greens, wakame, shredded carrots, radishes, black-eye peas, tomatoes, feta cheese drizzled with EVO oil

- Optional fried tofu  €16.00


## SWEET IN DEED


SUMMER DELIGHT - Passion fruit and strawberry cremeux  €6.50

PISTACHIO CAKE - light whipped cream on a  €7.50  
Breton biscuit, vanilla ice-cream, pistachio croquant

CLASSIC - Mango tart with a classic pastry  €7.50  
cream, mango mousse, dry merengue

BACK TO BASICS - Classic duo of chocolate  €7.00

THE BISCUIT - Oreo nero mousse with Oreo ice-cream  €7.50  
and chocolate biscuit

100% - Zero allergen mango and vegan panna cotta  €6.50

FRESH FRUIT SALAD €7.00

ARTISAN ICE-CREAM SELECTION 

1 scoop €3.50  
2 scoops €5.00  
3 scoops €6.50

SLICED FRUIT PLATTER TO SHARE

For 1  
€18.00

To Share  
€32.00

Ask service team for further details

