

Bowl Foods

Drop off only or \in 30 per hour for serving.

Ginger and lime chicken with sweet potato mash (GF) (S) €10.50pp

Chicken, lime leaf, lemongrass and mango curry with jasmine rice (GF) (S) (Ses) (F) €10.50pp

Indonesian beef rending with basmati rice (GF) (S) (Ses) (F) €11.50pp

Thai Massaman beef curry with basmati rice (GF) (S) (Ses) (F) €11.50pp

Sweet and smoky Moroccan chicken with couscous (Nuts) (W) (or with lamb, £2pp supplement) €10.50pp

> Goan fish curry with cumin rice (GF) (F) €13.50pp

Persian lamb biryani with pilaf rice (GF) (Nuts) €13.50pp

Keralan vegetable curry with pilaf rice (GF) (V) €9.50pp

Aubergine, squash and chickpea curry with pilau rice (V) (Nuts) €9.50pp

Beef bourguignon with creamy mashed parsley potatoes (M) (W) €11.50pp

GF=Gluten-free V=Vegan VEG=Vegetarian Allergens: M-Milk S-Soy Ses-Sesame Sulph-Sulphites W-Wheat F-Fish E-Egg C-Celery Mus-Mustard Nuts



Pot-roasted chicken with garlic, white wine and porcini risotto (GF) (Sulph) €10.50pp

Penang Beef curry with jasmine rice (GF) (S) (F) €11.50pp

Slow-cooked beef-rib ragu with fettucine (W) (Sulph) €12.50pp

Beef and Oregano Lasagne with a crisp green salad (W) (M) (Sulph) €9.50pp

Beef and Guinness stew with creamy champ (M) (W) €10.50pp

Chicken, porcini and white wine fricassee with rice (Sulph) (W) (M) €11.50pp

Fishcakes served with homemade tartare sauce and Kitchenetta cucumber pickle (F) (M) (W) €10.50pp

Aubergine mellanzana alla parmigiana with a crisp green salad (VEG) (M) (W) €10.50pp

Black bean, kale and squash laksa with jasmine rice (V) (GF) €9.50pp

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