



Kitchenetta

Bowl Foods

MENU

Drop off only or €30 per hour for serving.

Bowl Foods are for a minimum of 6 people only.

Ginger and lime chicken with sweet potato mash (GF) (S)	€12.95pp
Chicken, lime leaf, lemongrass and mango curry with jasmine rice (GF) (S) (Ses) (F)	€12.95pp
Indonesian beef rending with basmati rice (GF) (S) (Ses) (F)	€13.95pp
Thai Massaman beef curry with basmati rice (GF) (S) (Ses) (F)	€13.95pp
Sweet and smoky Moroccan chicken with couscous (Nuts) (W) (or with lamb, €4pp supplement)	€12.95pp
Goan fish curry with cumin rice (GF) (F)	€15.95pp
Keralan vegetable curry with pilaf rice (GF) (V)	€11.95pp
Beef bourguignon with creamy mashed parsley potatoes (M) (W)	€13.95pp
Malaysian prawn and pineapple curry with crispy shallots and jasmine rice (F) (S)	€14.95pp

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** **B**-Barley **N**-Nuts



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Pot-roasted chicken with garlic, white wine and porcini risotto (GF) (Sulph)	€12.95pp
Penang Beef curry with jasmine rice (GF) (S) (F)	€13.95pp
Beef and Oregano Lasagne with a crisp green salad (W) (M) (Sulph)	€11.95pp
Beef and Guinness pie with creamy champ (M) (W)	€12.95pp
Fishcakes served with homemade tartare sauce and Kitchenetta cucumber pickle (F) (M) (W)	€12.95pp
Aubergine mellanzana alla parmigiana with a crisp green salad (VEG) (M) (W)	€12.95pp
Black bean, kale and squash laksa with jasmine rice (V) (GF)	€11.95pp

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Tagliatelle with rich, slow-cooked beef ragu (W) (Sulph) (M) (C)	€12.95pp
Ham hock, pea, mint and barley stew (B)	€11.95pp
Slow-cooked Moroccan lamb with orange and chestnuts with fragrant couscous (N) (W)	€15.95pp
Braised duck legs with pickled blackberries and celeriac Stilton mash (Sulph) (M) (C)	€14.95pp

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