
CLELAND SOUCHET

CAFÉ

BREAKFAST · STARTERS · MAIN DISHES
PASTA & RISOTTO · SALADS · SANDWICHES
LEBANESE SELECTION · DESSERTS
WINES · COCKTAILS · COFFEE & TEA

STARTERS

BRUSCHETTONA DELLA NONNA | €10

Toasted brown baguette slices topped with fresh tomatoes, basil, red onion and crumbled ricotta cheese.

SEA SALT BRUSCHETTA | €14

Toasted bread topped with cured salmon gravlax, cream cheese, fresh herbs, lemon zest and caviar.

PIEDMONTESE BEEF | €15

Delicate slices of Angus beef marinated in-house for 96 hours with red wine, truffle oil and hazelnuts. Served with crispy toasted bread.

BEEF CARPACCIO | €16

Thinly sliced raw Irish fillet of beef, drizzled with olive oil, topped with Parmesan shavings and cherry tomatoes. Served with crispy toasted bread.

SALMON GRAVLAX | €16

Salmon marinated for 72 hours in a blend of fresh herbs and Sicilian citrus. Served with rocket and lemon zest.

TUNA TARTARE | €16

Tuna marinated with fresh mint, lemon, olive oil, salt and pepper. Served with lemon mayonnaise and caviar.

SEA BASS TARTARE | €15

Sea Bass marinated with orange, olive oil and fresh herbs, topped with crumbled dry black olives and salmon roe. Served with red fruit sauce.

MAIN DISHES

SALMON AND PISTACHIO | €20

Salmon fillet in a pistachio crust, cooked with butter, salt and pepper.

Served with truffle potato cream, confit tomatoes and rocket.

ROAST BEEF | €18

Tender 12-hour slow-cooked chuck roll of beef with honey mustard, rosemary and thyme.

Served with mashed potatoes, rocket and sun-dried tomatoes.

CHEF'S CHICKEN | €16

Tender slow-cooked chicken breast infused with curry, Parmesan and a creamy butter sauce.

Served with fragrant Parmesan rice, topped with fresh herbs and olive oil.

GURBELL AND ALMOND | €20

Gurbell fillet in an almond crust, cooked with butter, salt and pepper.

Served with potato cream, rocket, cherry tomatoes, fresh herbs and olive oil.

Specials

Please ask your server for
the special of the day.

Side Dishes

Potato Cream | €4

Truffle Infused Potato Cream | €5

Insalata della Nonna | €6

PASTA & RISOTTO

LASAGNA CLASSICA | €16

A traditional Italian favourite featuring savoury beef layered with rich Sicilian tomato sauce, homemade béchamel, Parmesan cheese, basil and delicate sheets of fresh pasta.

RIGATI AL SALMONE | €16

Tender fresh pasta tossed in a rich and creamy sauce with salmon, finished with lemon zest and a sprinkle of crushed Sicilian pistachios and salmon gravlax.

RISOTTO SEA BASS | €16

Carnaroli rice with sea bass fillet, cream, marrow, cherry tomatoes, spring onions, parsley and lemon, topped with dry black olives.

MILLEFOGLIE DI VERDURE | €15

Fresh lasagna pasta with zucchini, artichokes, mozzarella, homemade béchamel and Parmesan cheese, topped with fresh herbs and olive oil.

CACIO E PEPE | €15

Fresh pasta tossed with aged Pecorino Romano and freshly cracked black pepper, emulsified with pasta water to create a silky, authentic Roman sauce.

LEBANESE SELECTION

HUMMUS | €8

Chickpeas, tahini, fresh garlic and lemon, topped with cumin and dried parsley.
Served with warm pita bread.

MOUTABAL | €8

Smoky roasted aubergine blended with tahini, fresh garlic and lemon zest,
topped with sumac and dried parsley. Served with warm pita bread.

LABNEH | €9

Creamy Greek yoghurt with fresh mint and lemon zest, topped with fresh pomegranate
and extra virgin olive oil. Served with warm pita bread.

MUHAMMARA | €9

Roasted red peppers blended with walnuts, dried chilli and smoked paprika,
topped with pomegranate sauce and walnuts. Served with warm pita bread.

OLIVE TAPENADE | €8

Mixed black olives, sun-dried tomatoes, spring onions, fresh garlic, parsley
and chilli peppers. Served with warm pita bread.

ARAYES | €14

Crispy grilled pita bread stuffed with minced meat, red onions, smoked paprika and chilli.
Served with rocket, red onions, sumac and labneh.

EXTRA PITA BREAD | €2

To Share

THE CHARCUTERIE PLATTER | €38

A delectable assortment of Italian cold cuts and cheeses,
served with fresh fruit, grapes, black olives, honey and toasted bread.
